



## Virgen Vineyards USDA Organic Chardonnay 2022

### Background:

“Virgen” defines our USDA-certified, no-sulfites-added, vegan, organic wines, the purest expression of our pristine, high-desert Tupungato Valley terroir in Argentina’s Mendoza region. Here, sandy/gravel soils, year-round sunshine and drastic day-to-night temperature shifts combine for exceptional conditions in which to grow healthy, high quality organic grapes. The result: super-flavorful, fresh-tasting, naturally elegant wines. Starting with the 2022 vintage, our Virgen Vineyards wines are Regenerative Organic Certified.

### Soil:

Poor sandy gravel soils with good drainage.

### Vineyards:

Thanks to the dryness of the area and its phylloxera-resistant sandy soil, farming organically at Domaine Bousquet from day one was both possible and smart. The three main factors differentiating this virgin vineyard and its terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. In addition, the prevalence of Groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- Roots of organically-grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines

### Winemaking:

Cold maceration at 10°C/50°F for 48 hours. Fermentations at a maximum temperature between 25°/77°F and 27°C/80°F for 10 days, with strict analytical controls to ensure the optimal balance.

### Technical Data:

Varietal: 100% Chardonnay  
Alcohol: 13,5%  
Residual Sugar: 1,56  
Acidity / PH: 5.77/3.28

### Tasting Notes:

On the nose it presents notes of green apple and pears with an intense minerality. On the palate, it has a balanced acidity, great structure and a round finish.

### Pairings:

Ideal to pair with pasta with white sauce and green salad.



## Tupungato, Uco Valley, Mendoza, Argentina

