

## Black Rock Organic Malbec

2021

### Background:

Back then, it was virgin territory: tracts of semi-desert, nothing planted, no water above ground, no electricity and a single dirt track by way of access. Locals dismissed the area as too cold for growing grapes. Bousquet, on the other hand, reckoned he'd found the perfect blend between his French homeland (low acidity, warm climate) and the New World (sunny, with high natural acidity and potential for relatively fruit-forward wines). Black Rock honors our first visit to inhospitable Gualtallary.

### Soil:

Sandy loam.

### Vineyards:

Vineyards of the Uco Valley at the foot of the Andes at 1,200masl/4,000 feet altitude. The three main factors differentiating these vineyards and their 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:

The grapes are harvested during the beginning of April. Fermentation with selected yeasts at an average temperature of 26°C/79°F for 10 days.

### Technical Data:

**Varietal:** 100% Malbec

**Alcohol:** 14%

**Acidity-Ph:** 5.5/3.68

**Residual Sugar :** 2.18

### Tasting Notes:

Intense violet color. Mushrooms, figs and berries aromas. Medium body and round velvety tannins.

### Pairing:

Ideal with pasta and red meat dishes. Best served at 18°C/65°F.



Tupungato, Uco Valley,  
Mendoza, Argentina

