

## Bousquet *Organic* Cabernet Sauvignon 2022

### Background:

**Domaine Bousquet's** premium varietal series comprises a blend of estate and purchased organic fruit from the Uco Valley in the high Andean foothills. The grapes benefit from huge day/night temperature swings, achieving exuberant ripeness while retaining the juiciness that invites a second glass. The wines are vinified with a French sensibility. The wines are un-oaked – an on-trend sensibility of little or no oak to let the fruit shine through and make the wines extremely food-friendly.

### Soil:

Gravel and sand

### Vineyards:

Thanks to the Uco Valley's dry climate and phylloxera-resistant sandy soils, farming organically at Domaine Bousquet, from day one, was not only possible, but expedient. Other factors that set this landscape apart include constant breezes from the Andes to the west, helping mitigate heat-stress in this desert-like climate. Significant day/night temperature differentials contribute enhanced aromatics, while sandy soils result in low fertility, desirable for vine stress and ideal for good drainage. With rainfall averaging a scant 8"/203 mm annually, groundwater from Andes snowmelt is vital for vineyard irrigation. Time has shown that the roots of organically grown vines penetrate deeper, enabling greater access to water in times of drought. Not least, organic farming is decidedly better for the long-term wellbeing of the local environment, as well 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% Cabernet Sauvignon

**Alcohol:** 14%

**Acidity-Ph:** 5.23/3.7

**Residual Sugar :** 2.09

### Tasting Notes:

Intense ruby red color. Fresh and clean with berry aromas and flavors. Medium body.

### Pairing:

Grilled red meat and pork. Best served at 18°C/65°F.



Uco Valley, Mendoza, Argentina.

