

Bousquet Organic Malbec 2022

Background:

Bousquet Organic varietal series comprises a blend of estate and purchased organic fruit from the Uco Valley in the high Andean foothills. The grapes benefit from major 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:

Sandy loam

Vineyards:

Our vineyards are in the Uco Valley at the foot of the Andes at 4,000 ft /1.200 mts altitude. 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. The prevalence of groundwater, with rainfall averaging a scant 8-inches / 20 cm or less per year, 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 from Uco Valley are processed and then fermented with selected yeasts at an average temperature 26°C for 10 days. Without going through wood, the aim is to highlight the fruit and its varietal expression

Technical Data:

Varietal: 100% Malbec **Alcohol:** 14%

Acidity-Ph: 5,17/3,65 **Residual Sugar:** 2.01

Tasting Notes:

Deep violet color. On the nose it presents intense aromas of blackberry with notes of black raisins and plum. On the palate, balanced and elegant, with a profile of red and black fruits and notes of fig and chocolate.

Pairing:

Ideal with pasta and red meat dishes but especially BBQ/Asado. Best served at 18°C/64°F.



Uco Valley, Mendoza, Argentina.

