

DOMAINE  
**BOUSQUET**  
*Naturally Organic Wines*™

## Bousquet Organic Malbec - Merlot 2020

### Background:

**Bousquet's 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 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:** 85% Malbec - 15% Merlot

**Lot:** 23-020

**Alcohol:** 13.5%

**Acidity-Ph:** 5.47/3.65

**Residual Sugar:** 2.17

### Tasting Notes:

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

### Pairing:

Ideal to accompany pasta dishes and red meats. Serve at 18°C.



Uco Valley, Mendoza, Argentina.

