

## Bousquet Reserve Organic Sweet Chardonnay 2022

### Background:

Reserve wines from this family-owned estate in Tupungato's high Andean foothills, a scenic, remote, arid terrain high in the Uco Valley in Argentina's Mendoza region, close to the border with Chile, are made from hand-picked, certified organic estate fruit. A 4,000-plus-foot elevation and low yields ensure heightened aromas, structure, and flavor, balanced by a food-friendly fresh acidity.

### Soil:

Sandy loam, with limestone at 80cm and presence of stones.

### 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 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:

Cold maceration at 10°C/50°F for 48 hours. Fermentation with selected yeasts at a temperature between 25°C/77°F and 27°C/80.6°F for 10 days and 10 days of additional maceration. 100% malolactic and aged in contact with French oak for 6 months.

### Technical Data:

Varietal: Chardonnay - Chenin

Alcohol: 11%

Residual Sugar: 125 g/l

Acidity / PH: 6.97/3,43

### Tasting Notes:

Intense yellow with golden sparkles. Caramel notes of almond praline and pineapple predominate in this Chardonnay, subtly fused with aromas of yellow peach, apricot and quince compote. On the palate it is very smooth and persistent acidity, it stands out for its exquisite fluidity on the palate.

### Pairing:

Pairs with caramel and fruit based desserts



Tupungato, Uco Valley,  
Mendoza, Argentina

