

DOMAINE
BOUSQUET
Naturally Organic Wines™

Domaine Bousquet
Premium Organic
Cabernet Sauvignon

2021

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:

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 last week of January until 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: 14,5%

Acidity-Ph: 5.14/3.76

Residual Sugar : 1.91

Tasting Notes:

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

Pairing:

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



Uco Valley, Tupungato
Mendoza, Argentina

