

GAIA Organic Cabernet Franc 2020

Background:

GAIA, the Greek goddess of the earth, has been the Bousquet family's inspiration since founding our winery 1997 when we pioneered and cleared virgin land in the high reaches of Tupungato's Gualtallary district. From the start, our Gaia wines have been crafted with a French winemaking sensibility and made from 100% organic fruit grown at a cool 1,200-m/4,000-ft altitude.

Soil:

Poor sandy gravel soils with good drainage.

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:

Hand harvested by the end of March. Cold Maceration for 72hs. Fermentation with selected yeast at a maximum temperature of 27° C/81°F for 12 days. Maceration for 14 days. Aged in French oak for 10 months.

Technical Data:

Varietal: 100% Cabernet Franc.

Alcohol: 14.5%

Acidity-Ph: 5.77/3.68

Residual Sugar : 2.16

Tasting Notes:

Intense violet colour. Aromas of blackberries and blueberries with notes of violets. Fruity and lively with a pleasant finish

Pairing:

Perfectly pairs with red meat dishes, roast pork or tomato-based dishes.



Gualtallary,
Tupungato, Uco Valley,
Mendoza, Argentina

