

GAIA Organic Malbec Nouveau Carbonic Maceration

2021

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:

Gravel and sandy soil

Vineyards:

Estate vineyards in 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 hand harvested. Carbonic maceration is a fermentation process in which the whole bunches of grapes are placed into a tank without destemming. In this atmosphere with low oxygen and in an environment saturated with carbon dioxide, intracellular fermentation begins naturally, without having to adjust the yeast. In turn, the weight produced by the punches themselves crushes the other surrounding grapes, releasing juices that are also fermented and macerated for 10 days. After that time, the liquid goes through a press to separate the liquid from the bunches and sediments. Finally, a second yeast fermentation takes place to complete the process.

Technical Data:

Varietal: 100% Malbec.

Alcohol: 16%

Acidity-Ph: 5.29/3.74

Residual Sugar : 2.09

Tasting Notes:

A fresh wine with deep red fruity aromas, such as cherries, plums and sour cherries, which stand out with floral and sweet notes. Juicy on the palate, with a marked sweetness that flows linearly and leaves a pleasant aftertaste. It is a wine with low tannins to be consumed young.

Pairing:

Perfect as an aperitif. Serve slightly chilled 10°C/50°F to 12°C/54°F.



Gualtallary, Tupungato, Uco Valley,
Mendoza, Argentina

