

GAIA Organic Rosé 2020

Background:

GAIA, the Greek goddess of the earth, has been the Bousquet family's inspiration since founding our winery in 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 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 at dawn during the second and third weeks of February. Full-cluster press to maximize aroma extraction followed by a 5-day cold maceration at 6°C/43°F. Fermentation at a maximum temperature of 13°C/55°F for 30 days.

Technical Data:

Varietal: 100% Pinot Noir **Alcohol:** 12.5%

Acidity-Ph: 5.10/3.3 **Residual Sugar :** 1.25

Tasting Notes:

Pale pink and quite crystalline. Aromas of strawberries and red fruits with orange zest and floral notes. Lively with a creamy mid palate and lively acidity.

Pairing:

Perfect as an aperitif and with tuna dishes. Serve at 10°C/50°F.



Gualtallary,
Tupungato, Uco Valley,
Mendoza, Argentina

