



HUNUC

RESERVE MALBEC 2020 ORGANIC

Domaine Bousquet combines the know-how of french winemaking with Argentina's exceptional climate and terroir. The vineyard is located at the foothills of the Andes, at 1200 m.a.s.l. Its thermal amplitud contributes to obtaining fully ripined grapes with an excellent acidity. The grapes are hand picked and the vineyard is certified organic.

TECHNICAL DATA

Varietal 100% Malbec	Vintage 2020	Alcohol 14.5%
Acidity/pH 5.62/ 0.57	Soil Gravel and sand Soil	Residual sugar 2.53

WINEMAKING

Manual harvest during the third and fourth week of April. Cold maceration at 10°C for 48hs. Fermentation with selected yeast at a temperature between 25°C and 27°C for 10 days and 14 days of additional maceration. 100% malolactic and aged in contact with French oak for 6 to 8 months.

VINEYARDS

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Vineyards located in high areas have a lower temperature, allowing a better development of quality white grapes. Gravel and sand Soil.

TASTING NOTES

Deep Violet color. Ground-mushrooms and berries aromas. Medium body, soft and silky tannins and a flavorful finish.

PAIRING

Barbecued beef ribs and grilled red meat. Serve at 18°C.

