



DOMAINE BOUSQUET

Naturally Elegant Wines™

Varietal: 100% Cabernet Sauvignon

Vintage: 2018 | Alcohol: 15%

Acidity/pH: 6.07/3.56 | Residual Sugar: 2.65



Winemaking

Manual harvest by end of April. Careful hand selection of the cluster and grapes.

Fermentation in small tanks (10.000 Lts) with at a maximum temperature between 26°C and 28°C

for 15 days and 30 days of maceration. 100% Malolactic. Aged in French oak for 10 months



Vineyards

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Temperature drop during the night provides the ideal conditions for slow ripening of the grapes and helps obtaining complex aromas and flavors.



Tasting Notes

Deep violet color. Pronounced red and black fruit aromas with mineral notes. Full bodied palate with velvety tannins and long finish.



Soil

Sandy loam, with limestone at 80cm and presence of stone.

