

Hunuc Organic Premium Malbec

2021

Background:

For the Huarpe Culture, Hunuc was the first habitant on the Cuyo territories. He is considered the god of the sun and the mountain. As pioneers of Gualtallary and as a tribute to the territory in which Domaine Bouquet is established, Hunuc was born. A line of honest wines inspired by the fruits from the earth, the mountains, and the sun.

Soil:

Sandy soil

Vineyards:

Vineyards of 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 harvested during the last week of January until the beginning of April. Fermentation with selected yeasts at an average temperature of 26°C/79°F for 10 days.

Technical Data:

Varietal: 100% Malbec

Alcohol: 14%

Acidity-Ph: 5.5/3.68

Residual Sugar : 2.8

Tasting Notes:

Intense violet color. Mushrooms, figs and berries aromas. Medium body and round velvety tannins.

Pairing:

Ideal with pasta and red meat dishes. Best served at 18°C/65°F.



Uco Valley, Tupungato
Mendoza, Argentina

