

## Hunuc Reserve Organic 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 loam, with limestone at 80cm and presence of stones.

### 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:

Cold maceration at 10°C/50°F for 48 hours. Fermentation with selected yeasts at a temperature between 25°C/77°F and 27°C/80°F for 10 days and 14 days of additional maceration. 100% malolactic and aged in contact with French oak for 6 months.

### Technical Data:

**Varietal:** 85% Malbec, 5% Merlot, 5% Syrah, 5% Cabernet Sauvignon

**Alcohol:** 14.5%

**Acidity-Ph:** 5.32/3.68

**Residual Sugar :** 1.9

### Tasting Notes:

Offering tropical aromas, citrus and lime notes, this Reserve Chardonnay comes with a dash of French elegance and a touch of oak. The wine is a testament to its Argentine heritage and the French origin of the Bousquet family.

### Pairing:

Perfect with pasta and cream-based sauces. Best served at 10°C/50°F



Tupungato, Uco Valley,  
Mendoza, Argentina

