

## Bousquet *Organic* Malbec

2022

### Background:

**Domaine Bousquet's** premium varietal series comprises a blend of estate and purchased organic fruit from the Uco Valley in the high Andean foothills. The grapes benefit from major day/night temperature swings, achieving exuberant ripeness while retaining the juiciness that invites a second glass. The wines are vinified with a French sensibility. The wines are un-oaked – an on-trend sensibility of little or no oak to let the fruit shine through and make the wines extremely food-friendly.

### Soil:

Sandy loam.

### Vineyards:

Our vineyards are in the Uco Valley at the foot of the Andes at 4,000 ft /1.200 mts a.s.l. Thanks to the dryness of the area and its phylloxera-resistant sandy soil, farming organically at Domaine Bousquet from day one was both possible and smart. The three main factors differentiating this virgin vineyard and its 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. The prevalence of groundwater, with rainfall averaging a scant 8-inches / 20 cm or less per year, 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 from Uco Valley are processed and then fermented with selected yeasts at an average temperature 26°C/78.8°F for 10 days. Without oak ageing, the aim is to highlight the fruit and its varietal expression“.

### Technical Data:

**Varietal:** 100% Malbec    **Corte:** 23012  
**Alcohol:** 14%    **Acidity-Ph:** 5,17/3,65    **Residual Sugar:** 2.01

### Tasting Notes:

Deep violet color. On the nose it presents intense aromas of blackberry with notes of black raisins and plum. The palate is balanced and elegant, with a profile of red and black fruits and notes of fig and chocolate.

### Pairing:

Ideal with pasta and red meat dishes but especially with BBQ/Asado.  
Best served at 18°C/64°F.



Uco Valley, Mendoza, Argentina.

