

DOMAINE
BOUSQUET
Naturally Organic Wines™

Alavida Kosher USDA Organic Malbec 2021

Background:

To life! a la Vida.

A Spanish riff similar to the Hebrew toast L'Chaim! is an invitation to people everywhere to come together and share in the simple joys of good food and wine. Argentina is a nation rich in diversity and our multi-cultural family at Domaine Bousquet has been making certified organic wines in Argentina since 1997, when we began planting vines in the upper reaches of Tupungato's cool-climate Gualtallary area.

Soil:

Gravel and sandy soil

Vineyards:

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. 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:

Hand harvested between the end of March and beginning of April. Traditional method of elaboration. Fermentation with selected yeast at a maximum temperature of 27°C/81°F for 12 days in stainless steel tanks. By not adding SO₂, characteristics identified with the high-altitude, cool-climate terroir of Mendoza's Uco Valley, are strengthened and enhanced. The purity of fruit, aroma, flavor, and freshness become yet more pronounced. Fruit has to be of superb quality, with great concentration, for the wine to remain stable without the presence of SO₂.

Technical Data:

Varietal: 100% Malbec

Alcohol: 14.5%

Acidity-Ph: 5.77/3.68

Residual Sugar : 1.52

Tasting Notes:

Alavida Malbec is vibrant and dry at the same time, with a mouth whose black fruit and floral notes manage to express the characteristics of the wonderful Argentine soil. Cheers!



Tupungato, Uco Valley,
Mendoza, Argentina.

