

# AMERI<sup>®</sup>

## Ameri Eva Estate Organic Malbec 2022

### Background:

Named for Domaine Bousquet co-owner Labid al Ameri, Ameri is not just “single vineyard” but “specific cluster,” and made only in exceptional years. At 1,257m/4,125 ft, the highest of the estate, the certified-organic vineyard, located in Gualtallary in the Andean foothills, gets a perfect combination of near constant intense daytime sunlight and huge day/night temperature differentials. The result is fruit with increased levels of sugar AND acid, flavor, and aromatics.

### Soil:

Ameri Malbec comes from parcel N1 N3, N4 and N5. covering our 4 types of soil in the vineyard and giving 4 different components to create the blend.

### 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 at the beginning of April. Careful hand selection of the cluster and grapes. Fermentation with native yeast at a maximum temperature between 25°C/77°F and 28°C/82°F for 14 days and 20 days of maceration in oak barrels . The fermentation temperature is kept low, extracting intense aromas. Every barrel is pressed individually in a manual way. Aged in French oak for 12 months, 65% new oak 35% used.

### Technical Data:

**Varietal:** 100% Malbec

**Alcohol:** 14.5%

**Residual Sugar:** 2.08

**Acidity / PH:** 5.40/3.64

### Tasting Notes:

Deep violet color. Violet flowers and black fruit aromas. Velvety and complex in the mouth with sweet tannins and a delicate finish.

### Pairings:

Pairs with grilled beef ribs and grilled red meats. Best served at at 18°C/64°F.



Gualtallary, Tupungato,  
Uco Valley, Mendoza,  
Argentina

