

Bousquet Reserve Organic Cabernet Franc 2022

Background:

Reserve wines from this family-owned estate in Tupungato's high Andean foothills, a scenic, remote, arid terrain high in the Uco Valley in Argentina's Mendoza region, close to the border with Chile, are made from hand-picked, certified organic estate fruit. A 4,000-plus-foot elevation and low yields ensure heightened aromas, structure, and flavor, balanced by a food-friendly fresh acidity.

Soil:

Sandy loam, with limestone at 80cm and presence of stones.

Vineyards:

Our vineyards are in the Uco Valley at the foot of the Andes at 4,000 ft /1.200 mts altitude. 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:

Hand harvested. Cold maceration between 8°C/46°F and 10°C/50°F for 48 hours. Fermentation under selected yeasts at a maximum temperature of between 25°C/77°F and 27°C/81°F for 10 days. Post fermentation maceration for 14 days and 100% malolactic fermentation. Aged 50% in 2nd use 400L French oak barrels for 6 months with the remaining in stainless steel & concrete tanks.

Technical Data:

Varietal: 100% Cabernet Franc

Alcohol: 14.50%

Residual Sugar: 1.87

Acidity / PH: 5.52/3.69

Tasting Notes:

With its notes of roasted red pepper, tomato leaf and black pepper, our Cabernet Franc is generous in personality and flavor. Aged 6 months in French oak. The wine is a testament to its Argentine heritage and the French origin of the Bousquet family.

Pairing:

Ideally pairs with tomato based dishes or spicy BBQ.

Best served at 18°C/65°F.



Tupungato, Uco Valley, Mendoza, Argentina

