

— SINCE 1997 —

Bousquet Reserve Organic Cabernet Sauvignon 2023

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 handpicked, certified organic estate fruit. A 4,000-plus-foot elevation and low yields ensure heightened aromas, structure, and flavor, balanced by a foodfriendly 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 at the end of March. 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/80.6°F for 10 days in stainless steel and 10 days of additional maceration. 100% malolactic and aged 50% in 2nd use 400L French oak barrels for 6 months with the remaining in stainless steel & concrete tanks.

Technical Data:

Varietal: 85% Cabernet Sauvignon, 15% Malbec

Alcohol: 14.5%

Residual Sugar: 1.89 Acidity / PH: 5.4/3.68

Tasting Notes:

Showing berry and cassis flavors, and bright acidity, this silky Reserve Cabernet Sauvignon comes with a dash of French elegance and just a touch of oak. The wine is a testament to its Argentine heritage and the French origin of the Bousquet family.

Pairing:

Pairs with lamb and red meat dishes. Best served at 18°C/64°F.

















