

DOMAINE
BOUSQUET
Naturally Organic Wines™

Domaine Bousquet Reserve Organic Cabernet Franc

2020

Background:

Reserve wines from this family-owned estate in the Gualtallary Valley, 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 during the third and fourth weeks of April. Cold maceration at 10°C/50°F for 48hs. Fermentation with selected yeast at a temperature between 25°C/77°F and 27°C/80°F for 10 days and 10 days of additional maceration. 100% malolactic fermentation and aged in contact with French oak for 6 to 8 months.

Technical Data:

Varietal: 100% Cabernet Franc **Alcohol:** 14.5%

Acidity-Ph: 5,4/3,7 **Residual Sugar :** 1.96

Tasting Notes:

Intense ruby colour. On the nose it has typical aromas of the variety, such as roasted red pepper, chili pepper, tomato leaf and black pepper, in great balance and complexity. On the palate it is friendly, of great intensity with round tannins, in line with the fruit on the nose and a persistent finish.

Pairing:

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



Tupungato, Uco Valley,
Mendoza, Argentina

