

DOMAINE  
**BOUSQUET**  
*Naturally Organic Wines™*

## Domaine Bousquet Reserve Organic Pinot Grigio 2020

### Background:

Reserve wines from this family-owned estate in the Gualtallary Valley, ascenic, 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 stone.

### 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 first week of February and the first week of March. Fermentation in contact with oak at a temperature between 15° C/59°F and 17°C/63°F for 15 days. Aged for 6 months in contact with oak and lees.

### Technical Data:

**Varietal:** 100% Pinot Grigio **Alcohol:** 13%

**Acidity-Ph:** 5,92/3,35 **Residual Sugar :** 1.65

### Tasting Notes:

Yellow color. Apples, lemons and pears aromas. Medium to full body with medium acidity and fresh palate..

### Pairing:

Pairs well with white meats and seafood particularly in meals including fruits such as apricots, lemons, oranges or peaches. Serve at 10°C/50°F.



Tupungato, Uco Valley,  
Mendoza, Argentina

