

DOMAINE BOUSQUET

Naturally Elegant Wines™

PINOT NOIR 2019 | ORGANIC

Domaine Bousquet combines the know-how of french winemaking with Argentina's exceptional climate and terroir. The vineyard is located at the foothills of the Andes, at 1200 m.a.s.l. Its thermal amplitud contributes to obtaining fully ripined grapes with an excellent acidity. The grapes are hand picked and the vineyard is certified organic.

Technical Data

Varietal	Vintage	Alcohol
100% Pinot Noir	2019	14.4%
Acidity/ph	Soil	Residual sugar
4.95/3.55	Gravel and sand Soil	1,58

Winemaking

Manual harvest during the third and fourth week of April. Cold maceration at 10°C for 48hs. Fermentation with selected yeast at a temperature between 25°C and 27°C for 10 days and 10 days of additional maceration. 100% malolactic and aged in contact with French oak for 6 to 8 months.

Vineyards

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. High altitude grants fresh nights that contributes to preserve fresh fruit flavors and acidity in the grapes. Gravel and sand Soil.

Tasting notes

Rubi red color. Strawberry and cherries aromas. Elegant medium body and well-balanced acidity. Round finish

Pairing

Salmon or tuna dishes. Serve at 18°C.

