

Gaia *Earth Goddess* ®

CABERNET FRANC 2019 | ORGANIC

GAIA, the Greek goddess of the earth, has been the Bousquet family's inspiration since founding our winery 1997 when we pioneered and cleared virgin land in the high reaches of Tupungato's Gualtallary district. From the start, our Gaia wines have been crafted with a French winemaking sensibility and made from 100% organic fruit grown at a cool 1,200-m/4,000-ft altitude.

TECHNICAL DATA

VINTAGE	ALCOHOL	ACIDITY/pH
2019	14.5%	5.55/3.65
VARIETAL	SOIL	RESIDUAL SUGAR
100% Cabernet Franc	Gravel and sand Soil.	2.39

WINEMAKING

Manual harvest by end of March. Cold Maceration for 72hs. Fermentation with selected yeast at a maximum temperature of 27°C for 12 days. Maceration for 14 days. Aged in French oak for 10 months.

VINEYARDS

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Vineyards located in high areas have a lower temperature, allowing a better development of quality white grapes. Gravel and sand Soil.

TASTING NOTES

Intense Violet Color . Black and red fruit with spicy and mineral notes. Juicy and fruity with some tannin backbone. Full body.

PARING

Red meat dishes, roasted pork or tomato based dishes. Serve at 18°C.

