



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<br>2018                        | ALCOHOL<br>15%                   | ACIDITY/pH<br>6.07/3.56 |
| VARIETAL<br>100% Cabernet<br>Sauvignon | SOIL<br>Gravel and<br>sand Soil. | RESIDUAL SUGAR<br>2.65  |

#### WINEMAKING

Manual harvest by end of April. Careful hand selection of the cluster and grapes. Fermentation at a maximum temperature between 26°C and 28°C for 15 days and 30 days of maceration. 100% Malolactic. Aged in French oak between 8 and 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 Violete Color. Black currant and black cherry aromas with graphite notes. Full body with medium high tannins and flavourfull finish.

#### PARING

It is an ideal companion for red meat, marinated game meats and hard pasta cheese.

