

Virgen

Virgen Vineyards USDA Organic Cabernet Sauvignon 2023

Background:

“Virgen” defines our USDA-certified, no-sulfites-added, vegan, organic wines, the purest expression of our pristine, high-desert Tupungato Valley terroir in Argentina’s Mendoza region. Here, sandy/gravel soils, year-round sunshine and drastic day-to-night temperature shifts combine for exceptional conditions in which to grow healthy, high quality organic grapes. The result: super-flavorful, fresh-tasting, naturally elegant wines. Starting with the 2022 vintage, our Virgen Vineyards wines are Regenerative Organic Certified.

Soil:

Poor sandy gravel soils with good drainage.

Vineyards:

Thanks to the dryness of the area and its phylloxera-resistant sandy soil, farming organically at Domaine Bousquet from day one was both possible and smart. The three main factors differentiating this virgin vineyard and its terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. In addition, the prevalence of Groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- Roots of organically-grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines.

Winemaking:

Cold maceration at 10°C/50°F for 48 hours. Fermentations with native yeast at a maximum temperature between 25°/77°F and 27°C/80°F for 10 days, with strict analytical controls to ensure the optimal balance.

Technical Data:

Varietal: 100% Cabernet Sauvignon
Alcohol: 14%
Residual Sugar: 1.8
Acidity / PH: 5.17/3.66

Tasting Notes:

The wine world's favorite red grape is presented whole, no frills, no added sulfites, no oak, just fresh, organic fruit with hints of black pepper. Virgin Cabernet Sauvignon is a testament to the Argentine heritage and the French origin of the Bousquet family.

Pairings:

Ideal to accompany red meats, marinated game meats and hard cheese



Tupungato, Uco Valley,
Mendoza, Argentina

