

Ameri Single Vineyard Organic Red Blend, Domaine Bousquet

Mendoza, Argentina



| | |
|----------------------|---|
| Product code | JB43ZZRC |
| Grapes | Malbec, Cabernet Sauvignon, Syrah, Merlot |
| Country | ARGENTINA |
| ABV% | 15% |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | |
| Vintage | 2021 |



Organic



Vegan



Biodynamic



Vegetarian

DOMAINE
BOUSQUET
Naturally Organic Wines™

Producer

Back in 1990 when Frenchman, Jean Bousquet, arrived on holiday in Argentina, there wasn't a vine in sight in the Gualtallary Valley in Mendoza, as it was deemed to be too cold for viticulture. Nor was there any water above ground, electricity or roads but in Bousquet's mind, with the region's sunshine hours and cool nights, he had found the ideal terroir in which to produce high quality wines from organically grown grapes. Today, the vineyards cover 240 hectares, primarily on shallow alluvial soils of sand over limestone. Rainfall is very low but with abundant water from the Andes, a drip irrigation system ensures the vines get just enough. Harvest takes place by hand and after destemming, the grapes are fermented in stainless steel and cement tanks with the Premium Varietal range being also aged in tank and the Reserve and Gran Bousquet ranges in French oak barrels.

Tasting Notes

Deep violet color. Pronounced red and black fruit aromas. Fig, raisin and black pepper notes. Full bodied palate with velvety tannins and long finish.

Viticulture

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

Winemaking

Manual harvest by mid April. Careful hand selection of the cluster and grapes. Fermentation with selected yeast at a maximum temperature between 25°C/77°F and 28°C/82°F for 14 days and 20 days of maceration in oak barrels. 100% Malolactic. The fermentation temperature is kept low, extracting intense aromas. Aged in French oak for 12 months.

Awards

93 Pts. James Suckling