

Gran Malbec, Domaine Bousquet

Mendoza, Argentina



Product code	JB19ZZRC
Grapes	Malbec
Country	ARGENTINA
ABV%	14.5
Case Size	6
Closure Style	Not Set
Producer	Domaine Bousquet
Vintage	2018



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 colour. Intense blackberry and prune aromas with spicy and vanilla notes. Full bodied palate with good structure and long finish.

Viticulture

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Temperature drop during the night provides the ideal conditions for slow ripening of the grapes and helps obtaining complex aromas and flavors.

Winemaking

Manual harvest by end of April. Careful hand selection of the cluster and grapes. Cold maceration at 10°C for 72hs to 96hs. Fermentation with selected yeast at a maximum temperature between 25°C and 28°C for 12 days and 20 days of maceration. 100% Malolactic. Aged in French oak for 10 months.