

Natural Origins Organic Malbec, Domaine Bousquet

Mendoza, Argentina



Product code	JB50BIBR
Grapes	Malbec
Country	ARGENTINA
ABV%	13.5
Case Size	6
Closure Style	Not Set
Producer	Domaine Bousquet
Vintage	2025



Organic



Vegan



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. On the nose it presents intense aromas of blackberry with notes of black raisins and plum. The palate is balanced and elegant, with a profile of red and black fruits and notes of fig and chocolate.

Viticulture

The estate consists of 240 hectares in Gualtallary, Tupungato, Uco Valley (Mendoza). The Malbec grapes for this wine come Tupungato, Alto Gualtallary on a soil of gravel and sand. The altitude, in the foothills of the Andes, is 1200 meters and this location provides the vineyards with a cool climate and constant fresh air. Rainfall averages only 200mm per year and so the vines are irrigated by a drop-by-drop system using Andean mountain run-off. The pH of the water is low resulting in higher acidity in the grapes as well as more colour. The desert-like climate has a huge 15° C day/night temperature differential. Farming is organic.

Winemaking

"Our vineyards are in the Uco Valley at the foot of the Andes at 4,000 ft / 1,200 mts a.s.l. 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. The prevalence of groundwater, with rainfall averaging a scant 8-inches / 20 cm or less per year, from Andes snowmelt is vital to irrigate the vine 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."