

## Malbec, Domaine Bousquet



<b>Product code</b>	JB09ZZRC
<b>Grapes</b>	Malbec
<b>Country</b>	ARGENTINA
<b>ABV%</b>	13
<b>Case Size</b>	12
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Domaine Bousquet
<b>Vintage</b>	2023



Organic



Vegan



Vegetarian

## Tasting Notes

Intense violet colour. Mushroom, fig and berry aromas. Medium body and round velvety tannins.

## Viticulture

Thanks to the Uco Valley's dry climate and phylloxera-resistant sandy soils, farming organically at Domaine Bousquet, from day one, was not only possible, but expedient. Other factors that set this landscape apart include constant breezes from the Andes to the west, helping mitigate heat-stress in this desert-like climate. Significant day/night temperature differentials contribute enhanced aromatics, while sandy soils result in low fertility, desirable for vine stress and ideal for good drainage. With rainfall averaging a scant 8"/203 mm annually, groundwater from Andes snowmelt is vital for vineyard irrigation. Time has shown that the roots of organically grown vines penetrate deeper, enabling greater access to water in times of drought. Not least, organic farming is decidedly better for the long-term wellbeing of the local environment, as well the people who tend the vines.

## Winemaking

The grapes are harvested during the last week of March until the beginning of April. Fermentation with selected yeasts at an average temperature of 26°C/79°F for 10 days.

## Awards

90 Pts Wine Spectator / Best Value Wine Spectator / 90 Pts. Vinous