



## Malbec Dulce, Domaine Bousquet HB

Mendoza, Argentina



<b>Product code</b>	JB20ZZDB
<b>Grapes</b>	Malbec
<b>Country</b>	ARGENTINA
<b>ABV%</b>	18
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Bousquet
<b>Vintage</b>	2020



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

This wine has a deep violet color, almost black. On the nose, intense aromas of ripe cherries, blackcurrant, chocolate, and coffee notes. On the palate, it's sweet with chocolate notes, jams, plums, with soft tannins and a persistent finish.

### Viticulture

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

### Winemaking

Harvest by the end of April when the grape have begun to dehydrate. Fermentation in French oak barrels for 30 days. Alcohol is added to stop the fermentation. Second maceration of 3 months and 12 months aging in second-use French oak.