TINDAL
WINE MERCHANTS

Gran Malbec, Domaine Bousquet

Mendoza, Argentina



Product code	JB21ZZRC
Grapes	Malbec
Country	ARGENTINA
ABV%	15
Case Size	12
Closure Style	Cork
Producer	Domaine Bousquet
Vintage	2022

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

Primarily Malbec, blended with Cabernet Sauvignon for structure and Merlot for roundness, this wine is a testament to its Argentine-Andean heritage and the French origin of the Bousquet family.

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 for the environment and, vitally, for the people who tend the vines.

Winemaking

Hand harvested between March & April. Careful hand selection of the clusters and grapes. Cold maceration at 10°C/50°F for 72 to 96 hours. Fermentation with selected yeast at a maximum temperature between 25°C/77°F and 28°C/82°F for 12 days and 20 days of maceration. 100% Malolactic fermentation. Aged in French oak for 10 months.

Awards

93 Pts. James Suckling