

Cabernet Sauvignon Reserve, Domaine Bousquet

Mendoza, Argentina



Product code	JB27ZZRC
Grapes	Cabernet Sauvignon
Country	ARGENTINA
ABV%	14.5
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

Violet Color with ruby tones. The nose shows Strawberries and flowers aromas with spicy and mineral notes. On the mouth is refined, stylish red, showing scented oak, fine, savory tannins and bright acidity.

Viticulture

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Winemaking

Hand-picked grapes are harvested in the third and fourth weeks of April, before undergoing a 48-hour cold maceration at 50°F/10°C, followed by a 10-day fermentation using selected yeasts between 77°F/25°C and 81°F/27°C, and a further 10-day maceration. 100% malolactic and aged in contact with French oak 6-8 months.

Awards

