

Virgen Malbec, Domaine Bousquet

Mendoza, Argentina



Product code	JB38ZZRC
Grapes	Malbec
Country	ARGENTINA
ABV%	14.5
Case Size	12
Closure Style	Cork
Producer	Domaine Bousquet
Vintage	2024



Natural Wine



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

Argentina's signature grape is presented in its full, unadorned glory – no added sulfites, not oak, just fresh, briary red and plummy black berry fruit flavors.

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

Manual harvest during the last week of March and the first week of April. Cold maceration at 10°C/50 °F for 48 hours. Fermentation 50% under indigenous yeasts and 50% selected yeasts at a temperature. Maximum between 25°C/77°F and 27°C/81°F for 10 days.