

DOMAINE BOUSQUET

Naturally Elegant Wines™

MALBEC RESERVE



Vintage |

Varietal | 85 % Malbec, 5 % Cabernet Sauvignon, 5 % Merlot, 5 % Shiraz

Vineyards | Own vineyards in Tupungato, Alto Gualtallary, and 1200 meters (4000 feet) altitude.

Harvest Process | Manually on the beginning of April.

Type of Soil | Gravel and sand

Fermentation | Selected yeast, max temp. fermentation at 30°C, for 12 days, 30 day maceration.

Alcohol | 14.5 %

Residual Sugar | 5.0 g/l

Total Acidity | 5.5 g/l

Ph | 4.0

Ageing | 10 months in French oak and 6 months bottle ageing

Age of Vineyard | 10 years

Plantation Density | 3200 plants / ha

Plantation System | Vertical System

Kg. per hectare | 6000 / ha

PRODUCTION

- Fermentation in rotational vats.
- Prefermentation maceration at 10°C lasting 2 days.
- Fermentative maceration at 10°C lasting 2 days.
- Quick but soft pressing of grape skins.
- Final stages of fermentation take place at a controlled temperature of 30°C.

Malolactica: Yes - Juice extraction: Yes - Barrel Storage: Yes

TASTING NOTES

Eye | Opaque violet, almost black color typical of top quality Argentine Malbec.

Nose | Intense rich aromas with blackberry fruit with spicy black pepper notes and blackcurrant.

Palate | Very balanced and elegant wine with expression of pure fruit, with raspberry, blackberry, and fig flavors flowing over notes of chocolate, graphite and mineral. Good acidity with supple mouth feel and excellent structure and length.

Food Pairing | This wine goes well with red meats, pasta dishes, meats with sauces. cheese and chocolate.

MADE WITH ORGANICALLY GROWN GRAPES