

DOMAINE BOUSQUET

Naturally Elegant Wines™

SWEET WINE

FORTIFIED MALBEC



Varietal | 100 % Malbec

Vineyards | Domaine's own vineyards in Tupungato, Alto Gualtallery, 1200 meters (4000 feet) above sea level.

Harvest Process | Manually end of May.

Type of Soil | Gravel and sand.

Fermentation | Selected yeast and long fermentation with American oak approximately 30 days. During the fermentation grape alcohol is added to stop the fermentation and retain the natural sugar of the wine. Then the wine undergoes a second long maceration of approximately 4 months.

Alcohol | 18.5 %

Residual Sugar | 76.16 g/l

Total Acidity | 6.68 g/l

Ph | 3.37

Ageing | 100 % French and American second use oak for 12 months and at least 8 months bottle ageing.

Age of Vineyard | 9 years

Plantation Density | 3200 plants / ha

Plantation System | Vertical System

Kg. per hectare | 4000 / ha

TASTING NOTES

Eye | Opaque violet, almost black color with big intensity and bright notes.

Nose | Intense rich aromas with blackberry fruit, blackcurrant, chocolate and coffee notes.

Mouth | Ripe plum, marmalade notes and chocolate, moderately sweet, follow through to a full-bodied palate, with silky tannins and a long finish. Very concentrated aromas with finesse texture thanks to the good balance of natural sugar and acidity.

Food Pairing | Drink with desserts, chocolate and cheeses.

Ideal temperature is 15°C.

CELLARING POTENTIAL: 8 years

MADE WITH ORGANICALLY GROWN GRAPES