



Bousquet Organic Brut Rose

Background:

Domaine Bousquet was founded on virgin land in 1997 in the Gualtallary sub-zone of Tupungato in Mendoza's Uco Valley. Today, the estate, run by Anne Bousquet and husband Labid al Ameri, is Argentina's largest exporter of wines made from certified organic & biodynamic grapes. All wines are made from 100% certified organic fruit grown at a cool 4,000-foot-high altitude and crafted with a French winemaking sensibility.

Soil:

Gravel and sandy soil.

Vineyards:

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 with first fermentation using selected yeast at a maximum temperature of 15°C/59°F for 15 days. The second fermentation takes place in a stainless-steel tank at 15°C/59°F, but it lasts for about 30 days. This wine preserves the natural freshness of the fruit due to its process and the specific characteristics of the grapes we use in it. The aroma of ripe fruit stands out, balanced on the palate, with a fresh and smooth mid palate.

Technical Data:

Varietal: 75% Pinot Noir, 25% Chardonnay

Alcohol: 12%

Residual Sugar: 8.01

Acidity / PH: 7.8/3.26

Tasting Notes:

Salmon color with delicate bubbles. Aromas of red fruits with citrus notes. Fresh with medium acidity and a fruity finish.

Pairing:

Ideal as an aperitif and with fresh seafood dishes. Best served at 6°C/43°F

