

DOMAINE BOUSQUET

Naturally Elegant Wines™



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www.domainebousquet.com

TECHNICAL DATA

VINTAGE	2015
VARIETAL	100% MALBEC
VINEYARDS	DOMAINE'S OWN VINEYARDS IN TUPUNGATO, ALTO GUALTALLARY, 1200 METERS (4000 FEET) ABOVE SEA LEVEL.
TYPE OF SOIL	GRAVEL AND SAND.
HARVEST PROCESS	MANUALLY ON THE BEGINNING OF APRIL.
FERMENTATION	SELECTED YEAST, MAX TEMPERATURE FERMENTATION AT 30°C, FOR 12 DAYS, 30 DAYS MACERATION.
ALCOHOL	14%
RESIDUAL SUGAR	3,8 G/l
TOTAL ACIDITY	5 G/l
PH	3.9
AGEING	100% FRENCH AND AMERICAN OAK FOR 6 MONTHS AND AT LEAST 4 MONTHS BOTTLE AGEING.

TASTING NOTES

EYE	OPAQUE VIOLET, ALMOST BLACK COLOR TYPICAL OF TOP QUALITY ARGENTINE MALBEC
NOSE	INTENSE RICH AROMAS OF BLACKBERRY FRUIT WITH SPICY BLACK PEPPER NOTES AND BLACKCURRANT.
MOUTH	BLACKBERRY, RIPE PLUM AND CHOCOLATE FLAVORS WITH A VERY SOFT, SUPPLE MOUTHFEEL. EXCELLENT STRUCTURE AND LENGTH IDEAL
FOOD PAIRING	IDEAL WITH RED MEATS, SAUCES, CHEESE AND PASTA DISHES.

MALBEC

ORGANIC WINE

