

DOMAINE BOUSQUET

Naturally Elegant Wines™



GAIA RED BLEND



WINE PROFILE

FLAVOR

LIGHT MEDIUM PRONOUNCED

SWEETNESS

DRY MEDIUM DRY SWEET

ACIDITY

LOW MEDIUM HIGH

TANNIN

LOW MEDIUM HIGH

OAK

NO OAK TOAST/VANILLA CHOCOLATE/COFFEE

BODY

LIGHT MEDIUM FULL

TECHNICAL DATA

Vintage: 2015

Varietal: 50% Malbec, 45 % Syrah, 5% Cabernet Sauvignon.

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. High altitude grants fresh nights that contributes to preserve fresh fruit flavors and acidity in the grapes. Gravel and sand Soil.

Winemaking: Manual harvest by 2nd week of April (Syrah), 3rd of April (Malbec) and 4th of April (Cabernet Sauvignon). Cold Maceration for 72hs. Fermentation with selected yeast at a maximum temperature of 27°C for 12 days. Maceration for 14 days. Aged in French oak for 10 months.

Information:

Alcohol : 14%

Residual Sugar : 2,5 g/l

Acidity: 5,17 g/l

pH: 3,7

TASTING NOTES

Intense Red Color with violet hues. Black Fruit and spicy aromas. Juicy and fruity with some tannin backbone. Medium to full body. Polished and pretty.

PAIRING

Grilled meat, cheese and chocolate.
Serve at 18°C.