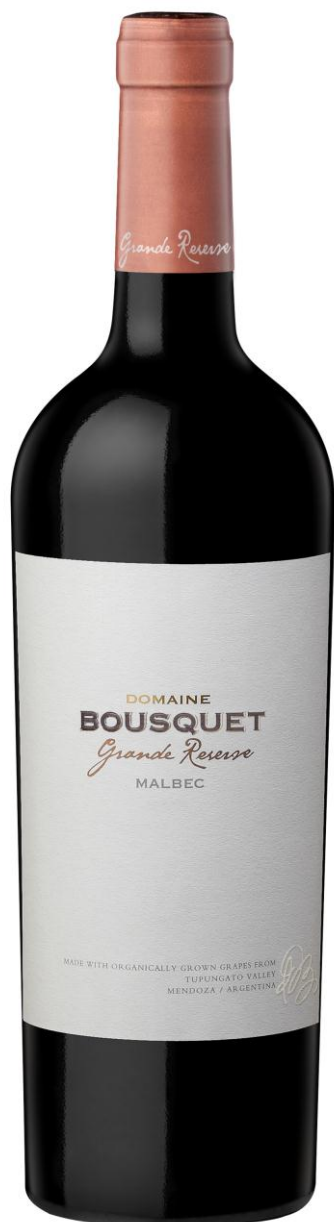


# DOMAINE BOUSQUET

*Naturally Elegant Wines™*

## MALBEC GRANDE RESERVE



**Varietal** | 85 % Malbec, 5% Cabernet Sauvignon, 5% Merlot, 5% Syrah.

**Vineyards** | Own vineyards in Tupungato, Alto Gualtallery.

Altitude: 1200 meters (4000 feet) above sea level

**Harvest Process** | Manually on the third week of April.

**Type of Soil** | Gravel and sand

**Alcohol** | 15 %

**Residual Sugar** | 2 g/l

**Total Acidity** | 5.5 g/l

**Ph** | 3.5

**Ageing** | 100 % French oak for 12 months and at least 12 months bottle ageing.

**Age of Vineyard** | 10 years

**Plantation Density** | 3200 plants / ha

**Plantation System** | Vertical System

**Kg. per hectare** | 6000 / ha

### PRODUCTION

- Grapes were hand-picked and carefully hand-sorted
- Fermentation in French oak barrels with selected yeast during 25 days at a controlled temperature up to 30°C
- Post maceration at 10°C lasting 20 days.
- Quick but soft pressing of grape skins.

Malolactic fermentation: Yes

Juice extraction: Yes

### TASTING NOTES

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

**Nose** | Intense aromas recalling ripe red berries, plums, blackcurrant, blackpepper with notes of candied fruit and marmalade. Subtle notes of chocolate, coffee and nuts are given by its long ageing in new French oak.

**Palate** | Silky palate and soft rounded tannins with notes of blackberries, spices, truffles providing aromatic complexity for an exquisite finish.

**Food Pairing** | This wine goes well with grilled red meats, meats with rich sauces, cheeses as well as chocolate based deserts.

**CELLARING POTENTIAL** | 10 years.

Mountain Peoples Wine Distributing, Inc.

MADE WITH ORGANICALLY GROWN GRAPES