

DOMAINE BOUSQUET

Naturally Elegant Wines™

PINOT NOIR RESERVE



Varietal | 100 % Pinot Noir

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

Harvest Process | Manually on the third week of March.

Type of Soil | Gravel and sand.

Alcohol | 14.5 %

Residual Sugar | 2.5 g/l

Total Acidity | 4.5 g/l

Ph | 3.5

Ageing | 100 % French oak for 10 months and at least 6 months bottle ageing.

Age of Vineyard | 9 years

Plantation Density | 3200 plants / ha

Plantation System | Vertical System

Kg. per hectare | 6000 / ha

PRODUCTION

- Manual Selection of the bunch and clusters.
- Fermentation with selected yeasts at 30°C for 15 days in oak casks using pegeage method and then transferred to French oak barrels.
- Post-fermentation maceration for 30 days.
- Quick but soft pressing of grape skins.
- The wine was aged in new French oak barrels for ten months and then aged four more months in the bottle.

Malolactica: Yes

Juice extraction: Yes

TASTING NOTES

Eye | Deep ruby red color with violet shades.

Nose | Complex aromas, reminiscent of cherries, plums with tones of coffee, tobacco and roasted notes.

Palate | Medium body, well-balanced acidity typical of Pinot Noir that develops into a sweet and rounded palate for a long finish.

Food Pairing | Red meats, cured meats and spicy seasonings.

CELLARING POTENTIAL: 8 years

Mountain Peoples Wine Distributing, Inc.

MADE WITH ORGANICALLY GROWN GRAPES