

DOMAINE BOUSQUET

Naturally Elegant Wines™

RESERVE

CABERNET SAUVIGNON

2013

85% Cabernet Sauvignon, 15% Malbec

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

Gravel and sand

Manually on the third week of April.

Selected yeast, max temperature fermentation at 30°C, for 12 days, 30 days maceration.

14,5%

3,5 g/l

5,5 g/l

3,5

100% French oak for 10 months and at least 4 months bottle ageing.

11 years

3200 plants / ha

Vertical System

6000 / ha

- Fermentation in rotational vats.
- Prefermentation maceration at 10°C lasting 2 days.
- Fermentative maceration at 10°C lasting 2 days.
- Quick but soft pressing of grape skins.
- Final stages of fermentation take place at a controlled temperature of 30°C.

Malolactica: Yes / Juice extraction: Yes / Barrel Storage: Yes

Dark reddish purple color
Aromas of black currant, tobacco and leather.

It shows berry fruit and spice nuances. The mid palate gives way to flavors of raspberry, mineral and toast notes. It finishes long with fine tannins and hints of mocha. This is a very elegant wine in style with good intensity and nice pleasant finish.

Eat with pasta dishes, red meat, and meat with sauces.

90

POINTS
Wine Spectator

Taut and minerally, with muscular flavors of dried blackberry, roasted plum and dark cherry that linger with notes of black licorice and mocha. Baker's chocolate details show on the finish. Drink now through 2019. KIM MARCUS, SEPTEMBER 2015



Vintage |
Varietal |
Vineyards |

Type of Soil |
Harvest Process |
Fermentation |

Alcohol |
Residual Sugar |
Total Acidity |
pH |
Ageing |

Age of Vineyard |
Plantation Density |
Plantation System |
Kg. per hectare |

PRODUCTION

TASTING NOTES

Eye |
Nose |
Mouth |

Food Pairing |

ORGANIC WINE