

Gaia

RED BLEND

Vintage	2013
Varietal	50% Malbec, 45% Syrah, 5% Cabernet Sauvignon
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 third week of April.
Fermentation	Selected yeast, max temp. fermentation at 20°C, for 45 days.
Alcohol	15.5 %
Residual Sugar	3.26 g/l
Total Acidity	5.20 g/l
Ph	3,7
Ageing	100 % French oak for 10 months

PRODUCTION

- Grapes were hand-picked and carefully hand-sorted
- Fermentation in French oak barrels with selected yeast during 12 days at a controlled temperature up to 30°C
- Quick but soft pressing of grape skins.
- All lots were aged for 10 months in new French oak barrels
- Malolactica: Yes
- Juice extraction: Yes

TASTING NOTES

Eye	Opaque violet, almost black.
Nose	Exhibits a dense purple color, with intense aromas of red and blackberries, showing many layers of silky and round.
Palate	Silky palate and soft rounded tannins with notes of blackberries, spices, truffles providing aromatic complexity for an exquisite finish.
Food Pairing	Excellent with red meats, red sauces, cheeses and chocolate.



MADE WITH ORGANIC GRAPES

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BOUSQUET
Naturally Elegant Wines™