

# DOMAINE BOUSQUET

*Naturally Elegant Wines™*



## GRAN MALBEC



### 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:** 2017

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

**Vineyards:** Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Temperature drop during the night provides the ideal conditions for slow ripening of the grapes and helps obtaining complex aromas and flavors.

**Winemaking:** Manual harvest by end of April. Careful hand selection of the cluster and grapes. Cold maceration at 10°C for 72hs to 96hs. Fermentation with selected yeast at a maximum temperature between 25°C and 28°C for 12 days and 20 days of maceration. 100% Malolactic. Aged in French oak for 12 months.

#### Information:

Alcohol : 14,5%

Residual Sugar 2,6 g

Acidity: 5,1 g/l

pH: 3,7

### TASTING NOTES

Deep violet color. Intense blackberry and prune aromas with spicy and vanilla notes. Full bodied palate with good structure and long finish.

### PAIRING

Pan-roasted veal chops and cheese dishes.  
Serve at 18°C.