

# DOMAINE BOUSQUET

*Naturally Elegant Wines™*



## RESERVE 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:** 2018

**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. High altitude grants fresh nights that contributes to preserve fresh fruit flavors and acidity in the grapes. Gravel and sand Soil.

**Winemaking:** Manual harvest during the third and fourth week of April. Cold maceration at 10°C for 48hs. Fermentation with selected yeast at a temperature between 25°C and 27°C for 10 days and 14 days of additional maceration. 100% malolactic and aged in French oak for 10 months.

#### Information:

Alcohol : 14.5%

Residual Sugar : 4,3 g/l

Acidity: 5,7g/l

pH: 3,7

### TASTING NOTES

Deep Violet color. Ground-mushrooms and berries aromas. Medium body, soft and silky tannins and a flavorful finish.

### PAIRING

Barbecued beef ribs and grilled red meat.  
Serve at 18°C.