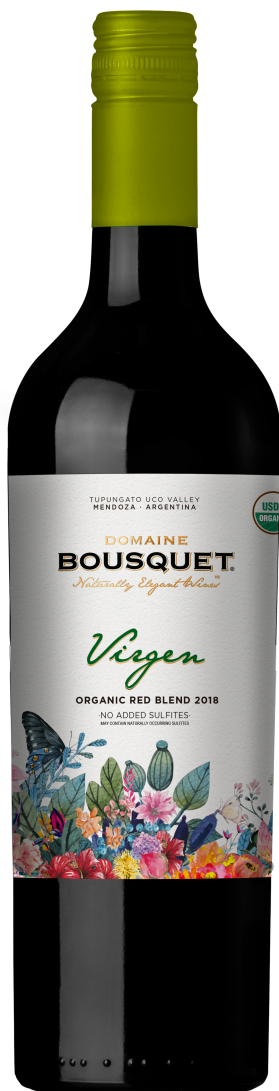


DOMAINE
BOUSQUET

Naturally Elegant Wines™

DOMAINE BOUSQUET VIRGEN



91

TIM ATKIN

FLAVOR

LIGHT MEDIUM PRONOUNCED

SWEETNESS

DRY MEDIUM DRY SWEET

ACIDITY

LOW MEDIUM HIGH

WINE PROFILE



TANNIN

LOW MEDIUM HIGH

OAK

NO OAK TOAST/VANILLA CHOCOLATE/COFFEE

BODY

LIGHT MEDIUM FULL

TECHNICAL DATA



Vintage: 2018

Varietal: 35% Malbec 35% Cabernet Sauvignon 30% Cabernet Franc.

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 the fourth week of March and first week of April. Cold maceration at 10°C for 48hs. Fermentation with selected yeast at a temperature between 25°C and 27°C for 12 days and 10 days of additional maceration. No added Sulfites.

Information:

Alcohol : 15.5%

Residual Sugar : 2.1g/l

Acidity: 4,93g/l

pH: 3,7

TASTING NOTES



Violet color. Intense red and black fruit with floral aromas. Elegant and balanced with pleasant finish.

PAIRING



Pasta with red sauces and red meat dishes.
Serve at 18°C.