

DOMAINE BOUSQUET

Naturally Elegant Wines™



GAIA CABERNET SAUVIGNON



WINE PROFILE

FLAVOR



SWEETNESS



ACIDITY



TANNIN



OAK



BODY



TECHNICAL DATA

Vintage: 2018

Varietal: 100% Cabernet Sauvignon

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 by end of April. Careful hand selection of the cluster and grapes. Fermentation at a maximum temperature between 26°C and 28°C for 15 days and 30 days of maceration. 100% Malolactic. Aged in French oak between 8 and 10 months.

Information:

Alcohol : 15%

Residual Sugar : 3.02g/l

Acidity: 6 g/l

pH: 3,73

TASTING NOTES

Intense Violete Color. Black currant and black cherry aromas with graphite notes. Full body with medium high tannins and flavourfull finish.

PAIRING

Grilled meats with peppery sauces.
Serve at 18°C.