



DOMAINE BOUSQUET CAMELEON MALBEC DULCE 2017

REGION: Mendoza, Argentina

APPELLATION: Gualtallary, Tupungato, Uco Valley

YIELD (HI/Ha): 43.75 hl/ha

BLEND: 100% Malbec

WINEMAKER: Rodrigo Serrano

VINEYARD

240 hectares situated in the Andes foothills at an altitude of 1200 MASL. Due to its location, Domaine Bousquet's vineyards benefits from a cool climate and constant fresh air.

Thanks to the sandy soil, drainage tends to be excellent. Most of the soil surface has low concentrations of organic material due to the elevation and climate, which produces very favourable stress in each of our vines.

Due to desert-like climate, water delivery to the vines can be well controlled by using drip irrigation.

VITICULTURE

Organic certified. Manual harvest.

WINEMAKING

Late harvested, when grapes are dry, long pre and post maceration and fermentation.

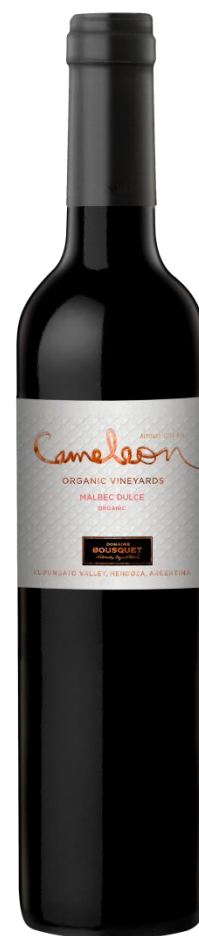
Aged for 12 months and at least 8 months bottle ageing.

French and American second use oak.

TASTING NOTES

It is an opaque violet wine, almost black colour with big intensity and bright notes. In the nose it has intense rich aromas with blackberry fruit, blackcurrant, chocolate and coffee notes. In the mouth it shows ripe plums, notes of marmalade and chocolate, moderate sweetness, follow through to a full-bodied palate, with silky tannins and a long finish. Very concentrated aromas with finesse and texture thanks to the good balance of natural sugar and acidity.

www.domainebousquet.com



CLOSURE: Natural Cork

ORGANIC: Yes

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes