



DOMAINE BOUSQUET CAMELEON MERLOT 2018

REGION: Mendoza, Argentina

APPELLATION: Gualtallary, Tupungato, Uco Valley

YIELD (HI/Ha): 75 hl/ha

BLEND: 100% Merlot

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

Fermentation with selected yeast at a maximum temperature between 25°C and 27°C for 10 days.

French and American oak for 6 months and at least 4 months bottle ageing.

TASTING NOTES

Opaque violet, almost black colour typical of top quality Argentine Malbec and Merlot.

Intense rich aromas of blackberries with spicy black pepper notes and blackcurrant.

Blackberry, ripe plum and chocolate flavours with a very soft, supple mouth feel. Excellent structure and length.

www.domainebousquet.com



CLOSURE: Screw cap

ORGANIC: Yes

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes