



DOMAINE BOUSQUET CAMELEON SIGNATURE MALBEC 2017

REGION: Mendoza, Argentina

APPELLATION: Gualtallary, Tupungato, Uco Valley

YIELD (HI/Ha): 56.25 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

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.

TASTING NOTES

It is a wine of dark violet colour with reddish hues. In the nose it presents intense aromas of blackberries with notes of black currant and plum. On the palate it is balanced and elegant, with pure fruit expression of raspberry, fig and chocolate. It has a well-defined velvety style, excellent structure and a long finish.

www.domainebousquet.com



CLOSURE: Screw cap

ORGANIC: Yes

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes