

LO CA USDA Organic Malbec 2022

Background:

LO CA- feel-good, taste-good wines with more altitude, attitude, and fewer calories. A play on “low-calorie,” LO CA also means “crazy” in Spanish. Low-calorie, low-alcohol, low-sugar, vegan, gluten-free, USDA-certified organic, Regenerative Organic Certified™, and Ecocert-approved – how crazy is that!

Soil:

Sandy loam

Vineyards:

Thanks to the Uco Valley's dry climate and phylloxera-resistant sandy soils, farming organically at Domaine Bousquet, from day one, was not only possible, but expedient. Other factors that set this landscape apart include constant breezes from the Andes to the west, helping mitigate heat-stress in this desert-like climate. Significant day/night temperature differentials contribute enhanced aromatics, while sandy soils result in low fertility, desirable for vine stress and ideal for good drainage. With rainfall averaging a scant 8"/203 mm annually, groundwater from Andes snowmelt is vital for vineyard irrigation. Time has shown that the roots of organically grown vines penetrate deeper, enabling greater access to water in times of drought. Not least, organic farming is decidedly better for the long-term wellbeing of the local environment, as well the people who tend the vines.

Winemaking:

LO-CA is harvested very early, fermented in stainless steel tanks to preserve its varietal typicity and achieve a fruity and expressive character.

Technical Data:

Varietal: 100% Malbec

Acidity-Ph: 5.25/3.62

Calories: 79 Calories per 5 oz serving

Alcohol: 9.5%

Residual Sugar : 0.94

Tasting Notes:

Deep violet in color. Intense aromas of red and black fruits.
Light-bodied and fruity.

Pairing:

LO-CA pairs with enjoying life. LO-CA Malbec is ideal to drink on a weekday evening, with friends or family.



Tupungato, Uco Valley,
Mendoza, Argentina

