

ALAVIDA

organic kosher wine

malbec 2021

first usda organic kosher wine in the world



to life! a la vida.

a spanish riff similar to the hebrew toast l'chaim!
is an invitation to people everywhere to come together
and share in the simple joys of good food and wine.

argentina is a nation rich in diversity and our
multi-cultural family at domaine bousquet has been
making certified organic wines in argentina since 1997,
when we began planting vines in the upper reaches of
tupungato's cool-climate gualtallary area.

technical data

varietal:	100% Malbec
vintage:	2021
alcohol:	14,5%
acidity/ph:	5.77/ 3.68
residual sugar:	1.52

WINEMAKING

Manual harvest between the end of March and beginning of April.
Traditional method of elaboration. Fermentation with selected yeast at
a maximum temperature of 27°C for 12 days in stainless steel sinks.
The purity of our fruit and high-altitude terroir shine through in this
wine as no sulfites are added during winemaking, earning us the USDA
Organic certification.

VINEYARDS

Vineyards of the Uco Valley at the foot of the Andes at 1200 m.a.s.l.
The low temperatures of the valley presents allow for an optimal
development of the grapes, managing to develop their quality to the
maximum. Gravel and sand Soil.

TASTING NOTES

Alavida Malbec is vibrant and dry, with black fruit and floral notes
typical of a quality Malbec from our corner of the planet. Enjoy!



ALAVIDA

ALAN WIDA
