

MALCRIADO

100% Malbec

Areas:

Los Chacayes | 40%
Altitude: 1095 msnm

Vista Flores | 30%
Altitude: 1020 msnm

Gualtallary | 30%
Altitude: 1250 msnm

Harvest:

Manual

Vinification

100% fermentation with indigenous yeasts.

Fermentation in French oak barrels, 40% of which are first use, at cave temperature. It had a total duration of 35 days.

12 months of maturation in the same barrels in which it was fermented.

The five best barrels, chosen in our opinion, were chosen to make up this wine. It is a wine of great structure, concentration and complexity of aromas.



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