



MOSQUITA MUERTA

RED BLEND

UCO VALLEY

Areas:

El Manzano | 40% Malbec
Height: 1250 m.a.s.l.

Los Chacayes | 30% Malbec
Height: 1200 m.a.s.l.

Los Árboles | 20% Cabernet Sauvignon
Height: 1100 m.a.s.l.

Los Chacayes | 5% Merlot
Height: 1200 m.a.s.l.

La Consulta | 5% Cabernet Franc
Height: 1020 m.a.s.l.

Harvest:

Manual harvest into 15kg boxes. Each variety is harvested at different stages, obtaining profiles of wines completely different in each case.

Vinification:

Vinification is done in different parts. Concrete eggs, 1000 litre oak barrels, micro-vinification in small containers and 225 litre barrels are used. Fermentation is completed using indigenous yeasts, at cellar temperature. The extraction processes are done gently by pisage.

Maduration:

60% of the wine is matured for 16 months in new French oak barrels.

This red blend has great complexity of aromas, structure and sweetness in the mouth.



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