



# MOSQUITA MUERTA

## WHITE BLEND



### Areas:

Gualtallary | 40% Chardonnay  
Height: 1450 m.a.s.l.

Los Árboles | 40% Chardonnay  
Height: 1085 m.a.s.l.

La Consulta | 30% Semillón  
Height: 1100 m.a.s.l.

Agrelo | 10% Sauvignon  
Height: 980 m.a.s.l.

### Harvest:

Manual harvest, into 12kg boxes, during the early hours of the morning in order to ensure that the grapes arrive at the bodega at low temperatures.

### Vinification:

Part of the Chardonnay is elaborated using hyper-oxidation methods for all of the distillation process. It is then fermented in second use barrels at cellar temperature, therefore achieving a very stable wine with lots of complexity of aromas. Some barrels are co-fermented with Viognier and others with Semillon. 60 % of the wine is fermented in deoxygenised steel tanks

### Maturation:

6 to 8 months in the same barrels which were used for fermentation.



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