



# PERRO CALLEJERO

## MALBEC BLEND

LUJÁN DE CUYO-UCO VALLEY

### Areas:

**Perdriel** | 50% *Malbec*  
*Height:* 930 m.a.s.l.

**El Manzano** | 25% *Malbec*  
*Height:* 1250 m.a.s.l.

**Los Chacayes** | 25% *Malbec*  
*Height:* 1200 m.a.s.l.

### Harvest:

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

### Vinification:

Fermentation in French oak barrels and concrete tanks. Fermentation is done at low temperatures, around 23 °C, with indigenous yeasts, therefore achieving a great expression and complexity of aromas. The extraction processes are done manually by pisage.

### Maduration:

Maturation in used French and American barrels for 6 months.



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