



# PERRO CALLEJERO

## SAUVIGNON BLANC BLEND

### Areas:

El Manzano | Uco Valley - Mendoza  
*Height: 1200* m.a.s.l.

Los Árboles | Uco Valley - Mendoza  
*Height: 1090* m.a.s.l.

### Harvest:

An early harvest, done manually into 12kg boxes, in the early hours of the morning to ensure that the grapes arrive at the bodega at a low temperature. The clusters that do not fulfil the quality and sanity requirements are left in the vineyard.

### Vinification:

Throughout the process, from the moment of harvest to bottling, a protective method is carried out, always without the presence of oxygen, in order to avoid any loss of aromas.

Once the grapes arrive at the bodega they are gently pressed, in order to avoid the extraction of phenolic material. The must is maintained in contact with the sediment for 5 days at very low temperatures, then it is fermented at 12 °C. With this technique we try to obtain and strengthen the citric and herbal aromas, characteristic of the variety.



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