

# PISPI

## RED BLEND

UCO VALLEY - LUJÁN DE CUYO- MEDRANO



### Areas:

**Perdriel** | 40% Malbec  
*Height:* 930 m.a.s.l.

**Altamira** | 20% Petit Verdot  
*Height:* 1200 m.a.s.l.

**Medrano** | 20% Bonarda  
*Height:* 730 m.a.s.l.

**La Consulta** | 10% Cabernet Franc  
*Height:* 1020 m.a.s.l.

**Los Chacayes** | 10% Merlot  
*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 concrete eggs.  
Fermentation is completed at low temperatures, around 23 °C, with yeasts that are present in the vineyards, in order to obtain a greater expression of the varieties and a complexity of aromas.

Co-fermentation of Bonarda and Petit Verdot in order to heighten the intensity of colour, and add complexity in the nose and structure in the mouth. The extraction processes are done manually by pisage.

This blend of reds represents the synergy of the different terroirs and varieties.



[hola@mosquitamuertawines.com](mailto:hola@mosquitamuertawines.com)  
[www.mosquitamuertawines.com](http://www.mosquitamuertawines.com)