

SAPO DE OTRO POZO

RED BLEND

UCOVALLEY



Zones:

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

Gualtallary | 20% *Malbec*
Height: 1450 m.a.s.l.

El Manzano | 15% *Malbec*

La Consulta | 20% *Syrah*
Height: 1200 m.a.s.l.

La Consulta | 20% *Cabernet Franc*
Height: 1020 m.a.s.l.

Harvest:

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

Vinification:

Vinification is done in different parts. In concrete eggs, 1000 litre oak barrels, micro-vinifications in small containers and in 225 litre barrels.

Fermentation is carried out with indigenous yeasts, and at cellar temperature. The extraction processes are completed gently by pisage.

Each one of the components of this blend bring characteristics to the wine that add potency in its every aspect. The Malbec grapes give an aromatic expression, accompanied with a touch that is characteristic of Syrah and the typical structure and freshness of Cabernet Franc. 50% of the wine is matured for 14 months in first use French oak barrels.



hola@mosquitamuertawines.com
www.mosquitamuertawines.com