



## MOSQUITA MUERTA WINES



### **MALCRIADO MALBEC**

*This wine is the result of a careful selection of plots from our best vineyards. It has a strong personality, which develops a brimming character over time. Its deep intensity is complemented by an acidity that extends throughout the palate.*

#### **VARIETY**

100% Malbec

#### **VINEYARD LOCATION**

Los Chacayes, Los Árboles and Pedernal Valley.

#### **HARVEST**

Grapes come from selected plots in our best estates, grown under great diurnal temperature variation. One of the estates is Finca Mantrax, located in Los Chacayes, Uco Valley, where soils are of colluvial origin, sandy loam structure with limestone-covered rocks on the surface. Another estate, Finca Mosquita Muerta, is located in Los Árboles, Uco Valley, and has sandy loam soils with rocks and boulders at deeper levels. Finally, Finca Fuego Blanco, located in Pedernal Valley (San Juan province) at an altitude above 1500 msnm (5000 f.a.s.l.) –which makes it the highest estate in the valley– has poor soils of sandy loam structure, with abundant calcareous material and rocks of colluvial origin.

#### **WINEMAKING**

It is produced in second and third-use French oak barrels. The fermentation period is 35-40 days long, at a maximum temperature of 25°C (77°F), with very subtle extraction activities to preserve its texture.

#### **AGING**

Aging takes place in 500-liter barrels for 18 to 24 months. Once bottled, it is aged for an additional period of 10 to 15 months.

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# MALCRIADO