



## MOSQUITA MUERTA

### CORDERO CON PIEL DE LOBO

*Not everything is what it seems, so perception is our best option. A lamb that walks away from the herd to play the starring role. But... beware! Irony is his main virtue.*

### BLANCO DE BLANCAS

#### VARIETAL:

40% Torrontés - 30% Chardonnay  
15% Pedro Ximénez - 15% Moscatel.

#### REGIONS:

Selected vineyards in Mendoza province.  
Altitude: 800 to 1250 msnm (2600 – 4100  
FASL).

MENDOZA - ARGENTINA



#### HARVEST:

Harvest is conducted at different dates, always during the early morning to make sure grapes reach the winery at low temperature. Grape bunches that do not conform to quality and health standards are immediately discarded while at the estate.

#### VINIFICATION:

Oxidative winemaking is conducted. Whole bunch pressing is carried out, sending the resulting juice to a stainless-steel tank to cool down at 8°C (46°F) for 24 hours. The clean liquid is then transferred to another tank, where selected yeasts are added, and it is fermented for approximately 28 days at 12°C (54 °F). Torrontés is produced through reductive winemaking, preventing contact with oxygen to preserve this variety's typical aromas. When all the varieties have completed the winemaking process, our winemaker defines the percentages to make the blend.

#### TASTING NOTES:

Green color, with golden glints. On the nose, tropical aromas like pineapple stand out, combined with notes of peach and flowers, such as jasmine. It is fresh and balanced on the palate.

#### FOOD PAIRING:

Fish, pasta served with seafood, poultry, goat cheese.

#### SERVING TEMPERATURE:

10°C – 12°C (50°F – 53°F).