



# 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.*

## CHARDONNAY

### VARIETAL:

100% Chardonnay.

### REGIONS:

Uco Valley – Mendoza / Altitude: 1090 msnm (3500 FASL).

MENDOZA - ARGENTINA



### HARVEST:

Grapes are hand-picked and collected in 12-kilogram (26-pound) bins, by stages within the same estate barracks, always in the early morning to make sure they reach the winery at low temperatures. 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).

### TASTING NOTES:

Asian cuisine, such as Chinese and Japanese dishes. Seasoned, curried and spicy dishes.

### SERVING TEMPERATURE:

10°C – 12°C (50°F – 53°F).