



## 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.*

### MALBEC

**VARIETAL:**  
100% Malbec.

**ÁREA:**  
Luján de Cuyo – Mendoza / Altitude: 930 msnm (3000 FASL).

MENDOZA - ARGENTINA



#### HARVEST:

Harvest is conducted early in the season. Grapes are hand-picked and collected in 15-kilogram (33-pound) bins. Different estate barracks are harvested in distinct stages, resulting in wholly differentiated wine profiles.

#### VINIFICATION:

Fermentation is carried out in concrete tanks at low temperatures, with yeasts from the vineyard, to attain the highest potential of Malbec's typical expression. Extraction activities are mild as to achieve fruity aromas and balanced tannins. Aging takes place in used French oak barrels for 6 months.

#### TASTING NOTES:

Intense purple color. Spiced aromas, with cherry notes. Young and fruity wine, with a well-balanced acidity.

#### FOOD PAIRING:

An ideal wine to pair with well-seasoned dishes, game meats and stuffed pasta.

#### SERVING TEMPERATURE:

16°C – 18°C (61°F – 64°F).