



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 - ROSÉ

VARIETAL:
100% Malbec.

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

MENDOZA - ARGENTINA



HARVEST:

Early ripening grapes are hand-picked and collected in 15-kilogram (33-pound) bins, during the first hours of the morning. Grape bunch sorting takes place in the vineyard.

VINIFICATION:

Reductive winemaking is conducted, keeping oxygen away, to prevent aroma loss. Once grapes arrive at the winery, whole bunches are gently pressed to avoid excessive extraction of phenolic material. The juice undergoes static clarification and is then fermented at 12°C (54 °F). This technique seeks to attain and enhance the variety's typically complex aromas.

TASTING NOTES:

A light and bright colored wine, with coppery glints. Vibrant aromas, where white flowers and spicy notes stand out. Vivacious and refreshing on the palate, kind and frank. It has a great volume, with sharp textures. Full-bodied, with a persistent, oily finish and hints of jam.

SERVING TEMPERATURE:

10°C – 12°C (50°F – 53°F).