



## 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.*

### TORRONTÉS

**VARIETAL:**  
100% Torrontés.

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

MENDOZA - ARGENTINA



#### **HARVEST:**

Grapes are hand-picked and collected in 12-kilogram (26-pound) bins, by stages within the same estate barracks. Harvest is conducted at different dates, always in the early morning to make sure grapes 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:**

Greenish yellow color. Fruit at its best. Presence of flowers such as jasmine. Citrus and tropical notes. Freshness and persistence.

#### **SERVING TEMPERATURE:**

10°C – 12°C (50°F – 53°F).