



## 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.*

### TINTO DE TINTAS

**VARIETAL:**

60% Bonarda - 25% Malbec  
15% Syrah.

**REGIONS:**

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

MENDOZA - ARGENTINA



**HARVEST:**

Harvest is conducted early in the season. Each sector is harvested in different stages, resulting in wholly differentiated wine profiles.

**VINIFICATION:**

Fermentation is carried out in concrete tanks at low temperatures, with yeasts from the vineyard. Extraction processes are carefully conducted to achieve fruity aromas and balanced tannins. Aging takes place in used French and American oak barrels for a period of 6 months.

**TASTING NOTES:**

Red color, with purplish hues. Intensely fruity on the nose, where fresh plums and red berries stand out. Gentle on the palate, with good acidity and a medium structure.

**FOOD PAIRING:**

Grilled red meats, seasoned pork. Meat empanadas (turnovers). Stuffed pasta served with red sauce, stews.

**SERVING TEMPERATURE:**

16°C – 18°C (61°F – 64°F).