



MOSQUITA MUERTA

CORDERO CON PIEL DE LOBO



ESPUMANTE

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.

MENDOZA - ARGENTINA

BLANCO DE BLANCAS DULCE

HARVEST:

Both manual and mechanical, searching for fruity flavors, greater acidity, and less alcohol.

WINEMAKING:

Charmat Method. The second fermentation is carried out in a tank, at low temperatures, with selected yeasts, seeking to obtain pure aromas and flavors.

TASTING NOTES:

Light yellow color with green highlights. Bright, with delicate and persistent bubbles. On the nose, it offers fresh white flower aromas, combined with lime notes. On the palate, it is acidic, with reminiscences of green apple and white peach. Linear and persistent.

SERVING TEMPERATURE:

8°C – 10°C (47°F – 50°F).

Alcohol: 9% vol. | Residual Sugar: 61 g/l

