



MOSQUITA MUERTA

PERRO CALLEJERO

Perro Callejero, “stray dog” in Spanish, is loyal to his principles and a tireless seeker. Guided by his sense of smell, he faces his fate day by day. A Stray Dog willing to search for that golden bone to the last consequences. Don’t try to tame him...he is his own master.

BLEND DE MALBEC

VARIETAL:

50% Malbec – Uco Valley.

50% Malbec – Luján de Cuyo.

REGIONS:

Uco Valley – Mendoza / Altitude: 1400 msnm (4600 FASL).

Luján de Cuyo – Mendoza / Altitude: 900 msnm (3000 FASL).

MENDOZA - ARGENTINA



HARVEST:

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 takes place in oak barrels and concrete tanks. Low fermentation temperature, around 23°C (73°F), with indigenous yeasts from each vineyard, thus achieving great expression and aromatic complexity. Extraction activities are carried out manually with a crusher. Aged in used French and American oak barrels for 6 months.

TASTING NOTES:

Intense red color with purple hues. Blackberry and ripe plum aromas, combined with vanilla and toasty notes. A balanced wine, with smooth tannins.

FOOD PAIRING:

A good match for red meats, and chocolate with red berries.

SERVING TEMPERATURE:

16 °C – 18 °C (61 °F – 64 °F).