



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 SAUVIGNON BLANC

VARIETAL:

100% Sauvignon Blanc.

REGIONS:

Luján de Cuyo – Mendoza / Altitude: 1250 msnm (4100 FASL).

MENDOZA - ARGENTINA



HARVEST:

Early harvest, where grapes are hand-picked and collected in 12-kilogram (26-pound) bins, in the early morning to make sure they 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:

The entire process, from harvesting to bottling, is conducted protectively, avoiding contact with oxygen, to prevent any loss of aromas. Once in the winery, grapes are gently pressed to prevent the withdrawal of phenolic material. The must is kept in contact with its lees for 5 days at a very low temperature, then fermented at 12°C (54°F). Through this technique we seek to obtain and enhance the citrus and herbal aromas characteristic of the variety.

TASTING NOTES:

Color: Pale yellow, very limpid and bright. It may have greenish shades, with golden hues.

Aroma: Reminiscent of herbs, tropical fruits, and green peppers.

Palate: A remarkable acidity, with notes of green grass, green peppers and tropical fruits.

FOOD PAIRING:

Grilled or steamed seafood or fish, such as salmon, served with light sauces. Ceviche and caesar salad.

SERVING TEMPERATURE:

10 °C – 12 °C. (50 °F – 53 °F).