



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.

CABERNET FRANC

VARIETAL:

50% Cabernet Franc – Uco Valley.

50% Cabernet Franc – 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 is carried out in French oak barrels and concrete tanks, at low temperatures around 23°C (73°F), with indigenous yeasts, to achieve a great expression and complex aromas. Extraction processes are conducted manually by pisage. Each Cabernet Franc component is aged in used French and American oak barrels for a period of 6 to 8 months.

TASTING NOTES:

Color: Intense red

Aroma: Spiced notes, black pepper, and a subtle touch of wood.

Palate: Good structure and excellent acidity. Very kind, easy to drink.

FOOD PAIRING:

Barbecued or smoked red meats. Herb-seasoned stews. An excellent match for aged cheese.

SERVING TEMPERATURE:

16°C – 18°C (61°F – 64°F).