



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.

PINOT NOIR

VARIETAL:
100% Pinot Noir.

REGIONS:
Luján de Cuyo – Mendoza / Altitude: 900 msnm (3000 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:

Winemaking takes place in stainless-steel tanks, at temperatures below 23°C (73°F), maintaining 30% whole bunches. Extraction activities are gentle, with manual crushing. The result is a fresh, very fruity wine with a medium structure.

TASTING NOTES:

Color: Ruby red with purple hues.

Aroma: Red and black berries, where cherries, blackberries, raspberries, plums, and strawberries stand out. Fruity, floral, spiced and herbal aromas typical of the variety.

Palate: Well-structured, very subtle and fresh, with fruity notes and a lively acidity.

FOOD PAIRING:

Game meat and red meat. Asian dishes, pasta and rice served with red sauce and beef. Aged cheese.

SERVING TEMPERATURE:

16°C – 18°C (61°F – 64°F).