



# MOSQUITA MUERTA

## MALCRIADO

*Whimsical and naughty... the “malcriado” -a spoiled brat- had everything he wanted... and more, yet he knew how to give it all back to his beloved little flies.*

## MALBEC

### VARIETAL:

100% Malbec.

### REGIONS:

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

MENDOZA - ARGENTINA



### HARVEST:

Grapes are hand-picked; bunch sorting is carried out at the estate.

### VINIFICATION:

Winemaking takes place in egg-shaped concrete vats, with microvinification in 225-liter (59 gal) vertical barrels. Fermentation is carried out with indigenous yeasts at cellar temperature. Extraction activities are conducted manually, with a crusher. Seventy percent of the wine is aged in barrels for 24 months. French oak barrels of different uses are employed.

### TASTING NOTES:

Ruby red color with purple hues. Complex nose, with notes of black pepper and delicate hints of chocolate and coffee, granted by the time spent in barrels. Structured and complex on the palate, with intense tannins.

### 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).