



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.

ESPUMANTE

"We always like to set apart limited batches of products to keep aging over the years. In this case, while conducting a routine tasting of aging products, we rediscovered this small solitary lot with over 60 months in contact with its lees. It was set apart some years ago. In the beginning, it seemed shy and lacking intensity. Then, as time went by, it developed complex features, such as ripe fruit notes, hints of vanilla and spices, ginger and tobacco. On the palate, it displays elegance, volume, and an impressive finish."

— Gustavo Sanchez - Winemaker —

MENDOZA - ARGENTINA

EXTRA BRUT

HARVEST:

Grapes are hand-picked and collected in 18-kilogram (40-pound) bins. Each parcel is carefully sorted. Harvest was conducted at different times, in search for higher complexity.

VINIFICATION:

Grapes are pressed in our winery to obtain juices for the base wines. The entire winemaking process is conducted gently, to preserve the delicacy of aromas and respect the balance of flavors. Fermentation takes place in small tanks and vats to maintain each wine's identity and character. Finally, our winemaker makes the assemblage, where the blend achieves its highest expression. By the time the process is over, this sparkling wine has been in contact with its yeasts for over 60 months.

TASTING NOTES:

Light yellow color with greenish highlights, bright and small bubbles that persist. The nose displays fresh aromas of white flowers and lime. The palate is acidic with flavors reminiscent of green apple and white peach. Linear and persistent.

SERVING TEMPERATURE:

8 °C – 10 °C (47°F – 50°F).

Alcohol: 12,8% vol. | Azúcar: 8.5 g/l.

