



# MOSQUITA MUERTA

## BLACK CABERNET SAUVIGNON

### VARIETAL:

100% Cabernet Sauvignon.

### 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 20 months. French oak barrels of different uses are employed.

### TASTING NOTES:

Intense red color. Expressive aromas, with notes of black fruits. Complex on the palate, with a long finish.

### FOOD PAIRING:

Hard cheese, stuffed pasta, pork and lamb dishes.

### SERVING TEMPERATURE:

16°C – 18°C (61°F – 64°F).