



MOSQUITA MUERTA

BLACK 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.

WINEMAKING:

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:

Deep red color, with purple shades. Intense and piercing flavors, with smooth and round tannins that are fully developed, highlighting the freshness and elegance that are typical of the Uco Valley.

FOOD PAIRING:

Red meat, barbecued meat, hard cheese, and pasta served with red sauce.

SERVING TEMPERATURE:

16°C – 18°C (61°F – 64°F).