



## MOSQUITA MUERTA

## MOSQUITA MUERTA

*Mosquita Muerta, “dead little fly” in Spanish, is the Argentinian way of naming someone seemingly shy and harmless, who has more potential than expected. She plays with cautious silence while others lose with exaggerated flapping. Mosquita Muerta has an ace up her sleeve, an unexpected poison, a plan in her hands. Don't mess with her, or you may be trapped... forever.*

## BLEND DE BLANCAS

### VARIETAL.:

60% Chardonnay - 30% Semillón  
10% Sauvignon Blanc.

MENDOZA - ARGENTINA



### REGIONS:

Uco Valley, Mendoza / Altitude: 1250 msnm (4100 FASL).

Luján de Cuyo, Mendoza / Altitude: 900 msnm (3000 FASL).

### HARVEST:

Grapes are hand-picked and collected in 12-kilogram (26-pound) bins during the early morning, to make sure grapes reach the winery at low temperatures.

### VINIFICATION:

A part of the Chardonnay was produced through hyperoxidation during the entire debourbage and fermentation stage in second-use barrels at cellar temperature, thus achieving a much more stable wine over time and greater aromatic complexity.

Some barrels were fermented together with Viognier and others with Semillón. Sixty percent of the wine was fermented in stainless steel tanks.

### TASTING NOTES:

Light and bright golden color. Balanced and expressive aromas, with notes of white fruit and citrus. It has good volume and freshness, with good typicality and a long finish on the palate.

### FOOD PAIRING:

Its structure makes it an ideal match for white meat, seafood, and fish.

### SERVING TEMPERATURE:

10 °C – 12 °C (50 °F – 53 °F).