



## MOSQUITA MUERTA

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*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 TINTAS

### VARIETAL:

70% Malbec - 20% Cabernet Sauvignon  
5% Cabernet Franc - 5% Merlot.

MENDOZA - ARGENTINA



### REGIONS:

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

### HARVEST:

Grapes are hand-picked and collected in 15-kilogram (33-pound) bins. Each variety is harvested in distinct stages in the same estate barracks, resulting in wholly differentiated wine profiles.

### VINIFICATION:

Grapes undergo cold maceration for 5 days at temperatures ranging from 8 to 10°C (46 to 50°F). Fermentation is carried out with selected yeasts. 100% natural malolactic fermentation. The wine is aged for 16 months, half of it in first-use French oak barrels, and the other half in second-use barrels.

### TASTING NOTES:

Intense red color with purple hues, typical Malbec colors granted to the blend. Its complex nose combines fruity notes with typical oak-aging aromas such as spices, coffee, and chocolate. It has a velvety texture and juicy tannins. The finish is pleasant and long, exhibiting a great elegance and harmony.

### FOOD PAIRING:

Game meat, such as venison and wild boar.  
Stews, and roasted lamb and pork.

### SERVING TEMPERATURE:

16°C – 18°C (61°F – 64°F).