



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.

MALBEC

VARIETAL:

100% Malbec.

MENDOZA - ARGENTINA



REGIONS:

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

HARVEST:

Grapes are hand-picked and collected in 20-kilogram (44-pound) bins. Each estate is harvested at a different moment, according to the desired phenolic ripening.

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 and bright red color with purple hues and a great depth. It exhibits a high aromatic intensity, revealing interesting spiced and floral notes on the nose, true to the Uco Valley character, combined with blueberry and blackberry notes typical of the variety.

FOOD PAIRING:

Barbecued red meat, lamb, and pork. Stuffed pasta. Hard cheese.

SERVING TEMPERATURE:

16 °C – 18 °C (61 °F – 64 °F).