



MOSQUITA MUERTA

MOSQUITA MUERTA ESPUMANTE

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.

**BLANCO
NATURE**

MENDOZA - ARGENTINA

HARVEST:

Harvest is conducted early in the season, to achieve high natural acidity and low alcohol levels. Grapes are hand-picked and bunches sorted in the estate; they are collected in 12-kilogram (26-pound) bins.

VINIFICATION:

Grape parcels are especially grown for producing sparkling wine, selecting them based on altitude, soils, climate and plant origin. Pressing and fermentation are carried out gently, protecting aromas and flavors, at low temperatures, avoiding oxidation. Base wines are then assembled, and a second fermentation takes place in bottles, turning the lees to enhance complexity. Disgorging by hand, addition of the “liqueur d'expedition” and capping. Traditional “Champenoise” method of fermentation in bottle.

TASTING NOTES:

Translucent light yellow color. Small and persistent bubbles. White flower aromas, combined with citrus notes and toasted almonds. The palate is elegant, fresh; its texture is smooth.

SERVING TEMPERATURE:

8°C – 1 °C (47°F – 50°F).

