



MOSQUITA MUERTA

PISPI

He always shows up, even though he is not invited. He shares his opinions, knowledgeable or not. Pispi is the one who seeks the limelight. He arouses hatreds and passions, but he never goes unnoticed.

BLEND DE TINTAS

VARIETAL:

40% Malbec, 20% Bonarda,
20% Petit Verdot, 10% Cabernet Franc
10% Merlot.

REGIONS:

Valle de Uco, Mendoza / Altitude: 1400
msnm (4600 FASL).
Luján de Cuyo, Mendoza / Altitude: 900
msnm (3000 FASL).

MENDOZA - ARGENTINA



HARVEST:

Harvest is conducted early in the season. Grapes are hand-picked and collected in 15-kilogram (33-pound) bins. Different estate barracks are harvested in distinct stages, resulting in wholly differentiated wine profiles.

VINIFICATION:

Fermentation takes place in egg-shaped concrete vats. Low fermentation temperature, around 23°C (73°F), with indigenous yeasts from each vineyard, thus achieving great expression and aromatic complexity. Bonarda and Petit Verdot are fermented together to enhance color intensity and build aroma complexity and palate structure. Extraction activities are carried out manually with a crusher. This red blend represents the synergy of different terroirs and grape varieties. Forty percent of the wine is aged in second-use French oak barrels for 6 months.

TASTING NOTES:

Deep red color with typical Malbec purple tones. Great expression of red berries and spiced aromas, combined with smoky notes. Full-bodied wine, with strong presence, fruity expression, and velvety tannins.

FOOD PAIRING:

Game meat and seasoned stews.

SERVING TEMPERATURE:

16 °C – 18 °C. (61 – 64 °F).