



MOSQUITA MUERTA

SAPO DE OTRO POZO

No matter where he falls, his presence is imposing. Even if unwelcome, he cannot go unnoticed. Risk drives his adrenaline -that is the key. "Sapo de otro pozo" is the Argentinian equivalent of "a fish out of water" ... but this one likes to play in the visiting team.

BLEND DE TINTAS

VARIETAL:

60% Malbec - 20% Syrah,
20% Cabernet Franc.

REGIONS:

Valle de Uco - Mendoza Argentina.
Altura 1400 msnm.

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:

Winemaking takes place, partly, in egg-shaped concrete vats, in 1000-liter (264 gal) oak barrels, with microvinifications in small vats and 225-liter (59 gal) barrels. Fermentation is carried out with indigenous yeasts from each vineyard, at cellar temperature.

Extraction activities are gently conducted with a crusher. Each of the components of this blend gives the wine unique characteristics that enhance it in all its aspects. The high-altitude Malbec varieties provide great aromatic expression, while Syrah grants a touch of its character and Cabernet Franc adds its typical structure and freshness. Fifty percent of the wine is aged for 14 months in first use French oak barrels.

TASTING NOTES:

Intense red color. On the nose, smoky and spiced aromas from oak aging stand out, combined with notes of aromatic herbs, wild berries, and flowers. On the palate, it has great acidity and round tannins.

FOOD PAIRING:

A great match for barbecued, seasoned, and smoked meats. Pasta served with red sauce and mushrooms.

SERVING TEMPERATURE:

16 °C – 18 °C. (61 – 64 °F).