MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
WHITE BLEND

Not everything is what it seems, so perception is our best option. Here is a lamb that leaves the flock to become the main actor, but... beware: irony is its best virtue.

VARIETIES

40% Torrontés - 30% Chardonnay - 15% Pedro Ximénez 15% Moscatel.

HARVEST

Harvest is conducted early in the season, selecting the best grapes in the estates. Each sector is harvested at different ripening stages, resulting in wholly differentiated wine profiles.

WINEMAKING

Oxidative winemaking is conducted. Whole bunch pressing is carried out, sending the resulting juice to a stainless-steel tank to cool down at 8°C (46°F) for 24 hours. The clean liquid is then transferred to another tank, where selected yeasts are added, and it is fermented for approximately 28 days at 12°C (54 °F).

Torrontés is produced through reductive winemaking, preventing contact with oxygen to preserve the variety's typical aromas. Once the varieties have undergone their production process, our winemaker defines the percentages to make the blend.

TASTING NOTES

Green color, with golden glints. On the nose, tropical aromas like pineapple stand out, combined with notes of peach and flowers, such as jasmine. It is fresh and balanced on the palate.

SERVING TEMPERATURE

It should be served between 7° C and 10° C (45°F – 50°F).

