MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
BONARDA

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.

VARIETY

100% Bonarda

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.

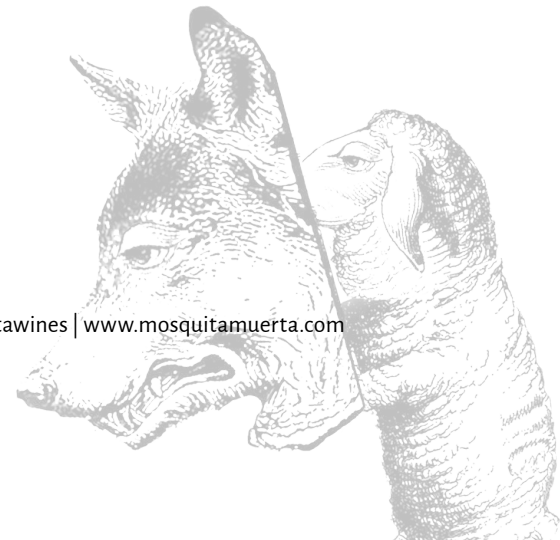
WINEMAKING

Fermentation is carried out in concrete tanks at low temperatures, with yeasts from the vineyard to obtain varietal expression. Gentle extraction activities are conducted to achieve fruity aromas and balanced tannins. The wine is aged in concrete tanks for 4 to 6 months.

TASTING NOTES

Ruby red color, with aromas of red berry jam and raisins; it has a smooth and elegant structure on the palate.

It may contain natural sediments, due to its gentle filtration process.



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