MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
CABERNET SAUVIGNON

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% Cabernet Sauvignon.

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.

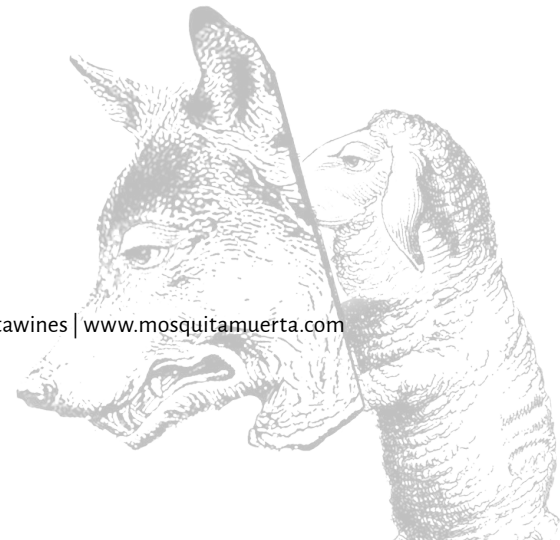
WINEMAKING

Pre-fermentative maceration at 10°C (50°F) is carried out for 48 hours. Fermentation occurs at 25°C, with moderate extraction activities, resulting in a fresh, fruity wine of medium structure. It undergoes 100% malolactic fermentation. Fifty percent of the wine is aged in oak barrels for 4 to 6 months.

TASTING NOTES

Intense red color. Reminiscences of peppers and plums. A great structure, with a long, smooth finish.

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



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