MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
CHARDONNAY

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% Chardonnay.

HARVEST

Early harvest with on-site vineyard selection. Grapes are harvested at different stages of ripeness, obtaining entirely different wine profiles for each case.

WINEMAKING

Whole-cluster pressing is performed, and the resulting juice is moved to a stainless steel tank where it is chilled to 8°C (46°F) for 24 hours. Afterward, the clear juice is racked into another tank, inoculated with selected yeasts, and fermented for approximately 20 days at 15°C (59°F).

TASTING NOTES

It features a brilliant yellow color with aromas of green apple and pineapple; on the palate, it is smooth and fresh.

SERVING TEMPERATURE

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



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