MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO

SPARKLING WHITE WINE | DEMI SEC

Not everything is as it seems, so perception becomes our best guide. Here is a lamb that strays from the flock to take center stage – but beware: irony is its greatest virtue.

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

Charmat method. The second fermentation takes place in tanks at low temperatures, using selected yeasts to preserve the intensity of aromas and flavors.

TASTING NOTES

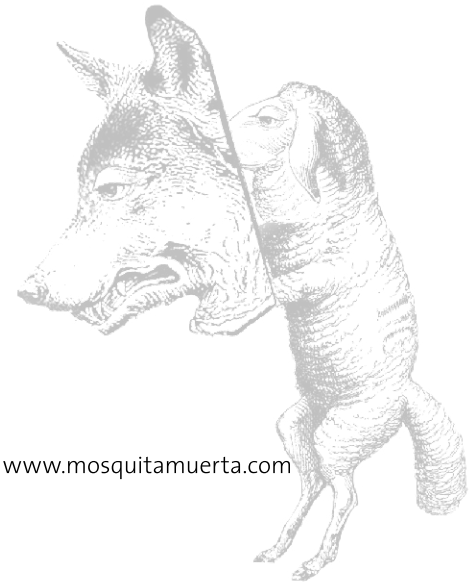
Bright pale yellow color with greenish hues and fine, persistent bubbles. On the nose, it is intense and appealing, displaying aromas of white flowers, peach, and citrus hints. On the palate, it is fresh and slightly sweet. It is smooth with a lingering finish.

SERVING TEMPERATURE

Serve between 6°C–8°C (43°F–46°F).

ALCOHOL: 12% ABV.

RESIDUAL SUGAR: 31 g/L.



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