MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
DULCE NATURAL

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.

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

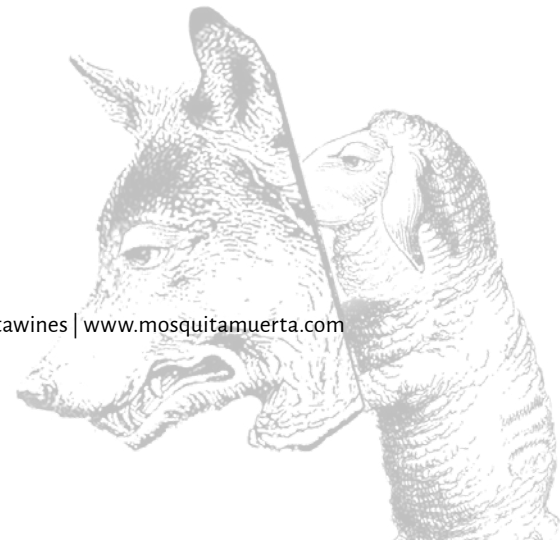
Fermentation is carried out in concrete tanks at low temperatures, with yeasts from the vineyard to obtain varietal expression. Fermentation is halted before completion to maintain the grape's natural sugars.

TASTING NOTES

It exhibits a pale yellow color, with aromas of white flowers and fresh fruits such as green apples and pears, as well as citrus notes and honey. On the palate, it has a refreshing acidity that balances its sweetness and roundness.

SERVING TEMPERATURE

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



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