MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
EXTRA BRUT

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

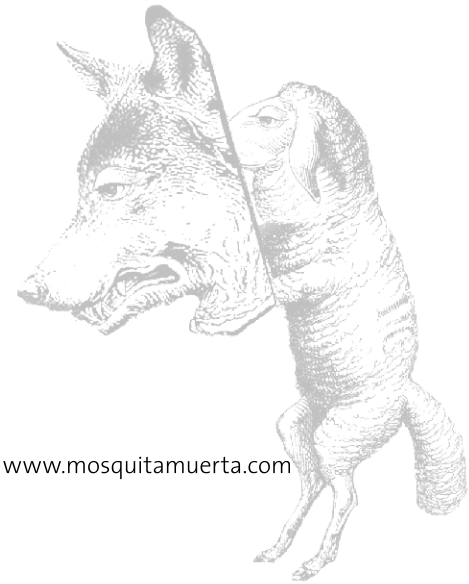
Pale yellow with greenish hues, brilliant with small, persistent bubbles. The nose offers aromas of pineapple and lime. Fresh on the palate, with flavors reminiscent of green apple and peach.

SERVING TEMPERATURE

Serve between 6°C–8°C (43°F–46°F).

ALCOHOL: 12% ABV.

RESIDUAL SUGAR: 10 g/L.



@mosquitamuertawines | www.mosquitamuerta.com