MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
MALBEC

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% Malbec.

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

Fermentation is carried out in concrete tanks at low temperatures, with yeasts from the vineyard, to attain the variety's expression. Extraction activities are mild in order to achieve fruity aromas and balanced tannins. Aging takes place in concrete tanks for 4 to 6 months.

TASTING NOTES

Versatile, intense wine with plenty of fruit. Balanced acidity and a medium structure on the palate.

It may contain natural sediments.



*Unlock the magic! Scan the label using the **Mosquita Muerta Wines app** and enjoy the experience.*

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