MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
MALBEC - ROSÉ

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

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

Reductive winemaking is conducted, always keeping oxygen away, to prevent aroma loss. Once grapes arrive at the winery, whole bunches are gently pressed to avoid excessive extraction of phenolic material. The juice undergoes static clarification and is then fermented at 12°C (54 °F). This technique seeks to attain and enhance the variety's typically complex aromas.

TASTING NOTES

A light and bright colored wine, with coppery glints. Vibrant aromas, where white flowers and spicy notes stand out. Vivacious and refreshing on the palate, as well as kind and frank. It has a great volume, with sharp textures. Full-bodied, with a persistent, oily finish and hints of jam.

SERVING TEMPERATURE

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

