MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
MERLOT

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% Merlot

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.

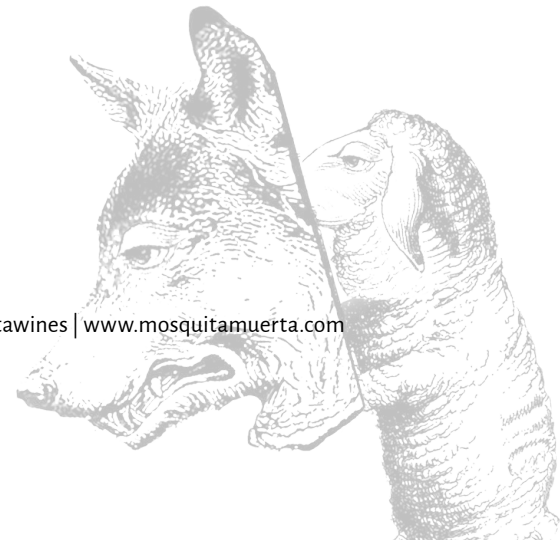
WINEMAKING

Fermentation is carried out in concrete tanks at low temperatures, with yeasts from the vineyard, to 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

Red color, with aromas of herbs, spices and red berries; it is smooth and persistent on the palate.

It may contain natural sediments, due to its gentle filtration process.



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