MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO

SPARKLING WHITE WINE | SPRITZ

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

The second fermentation takes place in tanks using the *Charmat* method, at low temperatures and with selected yeasts to preserve the intensity of aromas and flavors.

Natural botanical macerates are added as components. The combination of flowers, roots, and fruits reflects the inspiration and expertise behind the original Casa Tapaus recipe for its Terrier line.

This *sparkling Spritz* is crafted from the fusion of high-quality sparkling wine and natural botanical macerates.

TASTING NOTES

Soft salmon color, bright, with small, lingering bubbles. The nose reveals fruity aromas, juniper-dominated spiciness, and a floral character. On the palate, it is expressive, slightly sweet, with freshness balanced by the hint of bitterness typical of a Spritz.

SERVING TEMPERATURE

Serve between 6°C–8°C (43°F–46°F), enjoy with ice.

ALCOHOL: 12% ABV.

RESIDUAL SUGAR: 55 g/L.



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