MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
TINTO DE TINTAS

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.

VARIETIES

60% Bonarda - 25% Malbec - 15% Syrah.

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. Extraction activities are mild in order to achieve fruity aromas and balanced tannins. The wine is aged in oak for 4 to 6 months.

TASTING NOTES

Red color, with purple hues. Intensely fruity on the nose, where fresh plums, red berries and currants stand out. Gentle on the palate, with good acidity and a medium structure.

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

