MOSQUITA MUERTA WINES



CORDERO CON PIEL DE LOBO
TORRONTÉS

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% Torrontés.

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

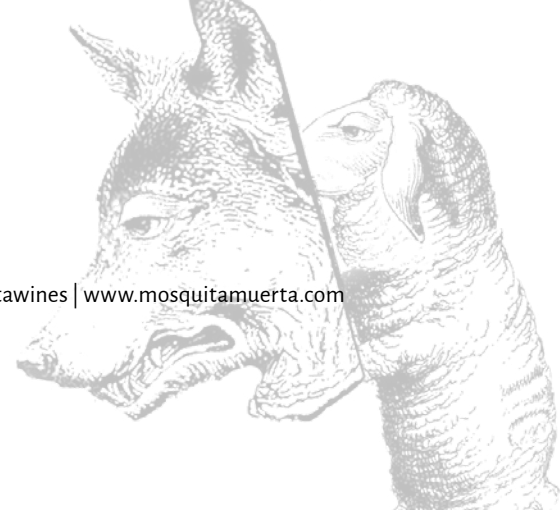
Oxidative winemaking is conducted. Whole bunch pressing is carried out, sending the resulting juice to a stainless-steel tank to cool down at 8°C (46°F) for 24 hours. The clean liquid is then transferred to another tank, where selected yeasts are added, and it is fermented for approximately 28 days at 12°C (54 °F).

TASTING NOTES

Greenish yellow color. Fruit at its best. Presence of flowers such as jasmine. Citrus and tropical notes. Freshness and persistence.

SERVING TEMPERATURE

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



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