MOSQUITA MUERTA WINES



GRAN CORDERO CON PIEL DE LOBO
MALBEC

The Gran Cordero (Great Lamb) conceals nothing now; it is displayed with pride. The moral? Sometimes, the greatest is simply the best. Period.

VARIETY

100% Malbec.

HARVEST

This Malbec comes from grapes grown in different vineyards across the Uco Valley, Mendoza. The vines, trained on a trellis system, are between 15 and 20 years old on average. Harvesting begins early in the season, with careful selection carried out in the vineyards.

WINEMAKING

Fermentation takes place in concrete tanks at low temperatures, using native vineyard yeasts to capture the varietal character. Gentle extraction techniques preserve fruity aromas and balanced tannins. Around 40% of the blend is aged in French oak for 3 to 6 months.

TASTING NOTES

Deep red with ruby hues, this wine offers lively, fruit-forward aromas. Oak aging adds layers of elegance and complexity. On the palate, it displays balanced acidity and a medium body.

It may contain natural sediments.

91 PTS. DESCORCHADOS



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