MOSQUITA MUERTA WINES



MARGARITA PARA LOS CHANCHOS

MALBEC–ROSÉ | NAT

The pleasure of doing something just for the joy of it, while others hold back out of fear or frustration...
There are those who savor and enjoy the delights of life.

VARIETY

Malbec, crafted as a Rosé.

HARVEST

Early harvest to maintain low alcohol levels, picked when the balance between fruit and freshness is optimal.

WINEMAKING

Malbec berries are separated and left in contact with their juice to achieve the attractive Rosé hue. Once the color is obtained, the juice is separated from the skins and moved to a pressurized tank (autoclave). We then begin a gentle fermentation at low temperatures to preserve its aromatic expression.

As the must transforms into wine, we close the valves to trap the CO_2 produced by the yeasts, turning it into a sparkling wine. **No added sugars;** the entire process relies on what the grapes provide. You will find a small amount of natural sediment (lees) inside the bottle as **it is unfiltered.** This is how we achieve the maximum expression of Malbec NAT. *Charmat Method.*

TASTING NOTES

Pink with golden glints. Pure expression of fresh red fruits on the nose; standout creaminess, fruit intensity, and drinkability on the palate.

MARGARITA is smooth, slightly sweet—you'll love it!

SERVING TEMPERATURE

Serve between 6°C–8°C (43°F–46°F).