MOSQUITA MUERTA WINES



MOSQUITA MUERTA BLACK
CABERNET SAUVIGNON

She plays with cautious silence while others lose with exaggerated flapping. 'Mosquita Muerta' has an ace up her sleeve, an unexpected poison, a plan in her hands. Don´t mess with her, or you may be trapped... forever.

VARIETY & VINEYARD LOCATION

100% Cabernet Sauvignon.

From *Los Chacayes,* Uco Valley – Mendoza.

Altitude: 3.300 – 4.100 ft (1.000 – 1.250 m.a.s.l.).

HARVEST

The grapes hail from *Los Chacayes,* a region renowned for its wide thermal amplitude and alluvial, stony soils with calcareous presence. These conditions provide excellent drainage and balanced ripening, resulting in grapes with great concentration, natural freshness, and a distinct mineral expression.

WINEMAKING

Fermentation takes place in concrete eggs and vertical barrels.

Fermentations are extended (over 30 days), including a 5-day post-fermentation maceration with the skins (hollejos). Once complete, 70% of the wine is aged for 10 to 14 months in second and third-use French oak barrels, while the remaining 30% is kept in concrete.

TASTING NOTES

This *Cabernet Sauvignon* clearly expresses the freshness and elegance of its terroir. It features subtle herbal notes, ripe red fruits, and a touch of spice. On the palate, it is elegant and deep. A full-bodied wine with a persistent finish and excellent aging potential. May contain natural sediments.

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96 pts. Descorchados

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