MOSQUITA MUERTA WINES



MOSQUITA MUERTA BLACK
MALBEC

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% Malbec.

From *Los Chacayes,* Uco Valley – Mendoza.

Altitude: 4.100 – 4.430 ft (1.250 – 1.350 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 *Malbec* clearly expresses the freshness and elegance characteristic of *Los Chacayes.* it features subtle herbal notes and fresh raspberry. On the palate, it is distinguished by a well-balanced acidity and firm, fine, and well-integrated tannins, which provide structure and depth. A full-bodied wine with a persistent finish and excellent aging potential.

It may contain natural sediments.

96 pts. Descorchados | 93 pts. Robert Parker

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