MOSQUITA MUERTA WINES



MOSQUITA MUERTA
WHITE BLEND

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.

VARIETIES & VINEYARD LOCATION

60% Chardonnay - 30% Semillón - 10% Sauvignon Blanc.

Uco Valley – Mendoza.

HARVEST

Hand-harvested in 12-kg crates during the early morning hours to ensure the grapes reach the winery at a low temperature.

WINEMAKING

This blend is the result of combining *Chardonnay* (from two different regions), *Semillón* and *Sauvignon Blanc.*

Part of the *Chardonnay* is fermented in barrels at cellar temperature, while the remainder is fermented in stainless steel tanks at low temperatures for 30 days. The *Sauvignon Blanc* is fermented in tanks, with extreme care taken to prevent oxidation, and the *Semillón* is fermented in concrete eggs.

Aging periods vary for each variety: the *Chardonnay* is aged for 6 months in used barrels, and the *Semillon* for 3 months, while the rest remains in tanks. Finally, the blend is assembled in a 60% *Chardonnay* - 30% *Semillón* - 10% *Sauvignon Blanc* proportion.

TASTING NOTES

It displays a creamy and juicy texture, with a marked presence of acidity that makes it a fresh and tight wine; the fruity flavors spread throughout the palate.

SERVING TEMPERATURE

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

95 pts. Descorchados | 92 pts. Tim Atkin

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