MOSQUITA MUERTA WINES



MOSQUITA MUERTA
RED 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

70% Malbec - 20% Cabernet Sauvignon - 5% Cabernet Franc - 5% Merlot.

Uco Valley – Mendoza. Altitude of 1.400 m.a.s.l.

HARVEST

Selection of grapes in the vineyard.

Each plot is harvested at different stages, resulting in entirely distinct wine profiles for each case.

WINEMAKING

Separate fermentation in small concrete vats of two different types of *Malbec* (40% and 30%), *Cabernet Sauvignon* (20%), *Merlot* (5%), and *Cabernet Franc* (5%). The blend is then assembled in stages, as some components are blended before aging while others are kept separate.

Aging takes place in concrete vats and oak barrels (first, second, and third-use) for 10 to 12 months. Once aging is complete, the final blend is created and bottled.

TASTING NOTES

A fresh wine with great depth of flavor driven by spicy and herbal tones. It features a distinctive texture and firm tannins, complemented by a well-balanced acidity.

It may contain natural sediments.

96 pts. Descorchados | 93 pts. Robert Parker

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