MOSQUITA MUERTA WINES




## MOSQUITA MUERTA
EXTRA BRUT

*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

100% Pinot Noir.

This varietal comes from our *Mantrax* vineyard, located at the highest point of Los Chacayes, in the Uco Valley.

With an exceptional microclimate for growing grapes for sparkling base wines, it ensures purity, finesse, and exceptional tension.

### HARVEST

Early in the season, thus ensuring the natural freshness in its flavor and aromas. It is carried out manually, selecting clusters at the estate.

### WINEMAKING

It is performed seeking to care for the components of the grape, thus achieving an elegant and intense expression of the variety. The different plots of Pinot Noir are vinified separately to obtain different expressions of the same terroir.

The *assemblage* is the founding act and the hallmark of the Mosquita Muerta style that manages to unite the different components in a perfect balance and thus elevate the final blend to another level of vibration, tension, and unique complexity.

The second fermentation takes place in the bottle, under the *Champenoise method,* where the prolonged intimate contact between the sparkling wine and its yeasts, with a minimum of 16 months, provides its characteristic finesse and complexity.

### TASTING NOTES

Salmon-colored with coppery glints, this sparkling wine presents red fruits and spices on the nose. Its passage through the mouth is of great harmony and intensity, balancing freshness, elegance, and the structure inherent to Pinot Noir

### SERVING TEMPERATURE

Serve between 6°C–8°C (43°F–46°F).