MOSQUITA MUERTA WINES



MOSQUITA MUERTA
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.

Uco Valley – Mendoza.

HARVEST

Hand-harvested in 20 kg boxes.

Each area is harvested at its optimal point of phenolic ripeness.

WINEMAKING

Cold maceration for 5 days at 8–10°C. Fermentation with selected yeasts. 100% natural malolactic fermentation.

A portion of the wine is aged for 10–12 months in first-, second-, and third-use French oak barrels, while the remainder is kept in small concrete vats.

TASTING NOTES

Intense red color with ruby tones. With black fruits such as plum and cherries notes. On the palate, it has good acidity and excellent structure. Easy to drink.

It may contain natural sediments.