MOSQUITA MUERTA WINES



MOSQUITA MUERTA
NATURE

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% Chardonnay.

This varietal comes from different plots of our Mosquita Muerta estate at the highest point of *Los Árboles,* in the Uco Valley. With an exceptional microclimate for growing grapes for sparkling base wines, ensuring 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

Golden in color with green glints and delicate bubbles; on the nose, it combines aromas of tangerine and grapefruit with mineral notes and a subtle spicy touch. On the palate, it achieves a perfect balance between freshness and unctuousness, showing the fullness and distinction inherent to its prolonged time on the lees.

SERVING TEMPERATURE

Serve between 6°C–8°C (43°F–46°F).

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