MOSQUITA MUERTA WINES



PATITO FEO
MERLOT

He grew in silence, CONTEMPLATING HIS REFLECTION.
ONE DAY HE UNDERSTOOD *that there was no need to change,* ONLY TO LOOK AT HIMSELF DIFFERENTLY… *and thus, he found his place among the greats.*

VARIETY AND VINEYARD LOCATION

100% Merlot.

El Peral, Uco Vally – Mendoza.

HARVEST

This wine is sourced from a trellis system (parral) planted in 1983. It features silty loam soil with the presence of river stones (cantos rodados), allowing for good root development and an excellent vegetative/productive balance. The harvest is carried out at different stages of ripeness, at 23°Brix and 25°Brix, to achieve greater complexity in the final blend.

WINEMAKING

Upon arrival, the grapes are destemmed, and the berries undergo optical selection. From this point, two parallel processes are carried out: 50% is sent to concrete eggs and the other 50% to French oak roll-fermentors. In both cases, long post-fermentative macerations are performed to soften the tannins, thereby gaining more structure and volume.

Fermentation is carried out by native yeasts. Maceration techniques in both vessels consist of gentle movements to obtain elegant tannins and great aromatic expression. Aging takes place in concrete eggs and 500L second and third-use large barrels (barricones) for 10 to 12 months. Once the process is complete, the bottles are stowed for one year.

TASTING NOTES

This wine presents abundant fresh fruit accompanied by spicy touches and subtle notes of dried fruits. It has a full body, refreshing acidity, and a long finish.

It may contain natural sediments.

96 PTS. DESCORCHADOS | BEST MERLOT

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