MOSQUITA MUERTA WINES



PERRO CALLEJERO
EXTRA BRUT ROSÉ

Perro Callejero is a stray dog, faithful to his convictions and a tireless seeker. Guided by his keen instincts, he faces his destiny day after day. Stray Dog searches for that golden bone to the bitter end. Don´t try to tame him... he is his own master.

GRAPE VARIETIES

This sparkling rosé is made entirely from red grape varieties: 45% Bonarda, 40% Merlot, and 15% Cabernet Franc, all sourced from the Uco Valley, Mendoza.

The region's exceptional soils, rich in minerals, and its high-altitude microclimate provide ideal conditions for growing grapes for sparkling wine bases, ensuring elegance, intensity, and complexity.

HARVEST

Grapes are picked early in the season to preserve natural freshness of flavors and aromas. Harvesting is done by hand or mechanically, maintaining the exceptional quality of the fruit.

WINEMAKING

The grapes undergo gentle pressing, followed by primary fermentation in concrete vats using traditional methods. Secondary fermentation takes place in Charmat tanks, with careful temperature control and selected yeasts, to preserve the wine's pure aromas and flavors.

TASTING NOTES

Pink with purplish and copper highlights. The nose reveals intense aromas of fresh red fruits, with subtle hints of toasted almonds from contact with the lees. It is smooth and elegant on the palate, with well-defined structure from the grape varieties, and a long, refreshing finish.

SERVING TEMPERATURE

Serve between 6°C and 8°C (46 °F – 46 °F).

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