MOSQUITA MUERTA WINES



PERRO CALLEJERO
SAUVIGNON BLANC BLEND

Perro Callejero – "stray dog" in Spanish– is loyal to his principles and a tireless seeker. Guided by his sense of smell, he faces his fate day by day. A Stray Dog willing to search for that golden bone to the last consequences. Don't try to tame him...he's his own master.

VARIETY & VINEYARD LOCATION

100% Sauvignon Blanc.

Valle de Uco y *Luján de Cuyo.*

HARVEST

This wine is crafted from a blend of grapes sourced from different regions: one part comes from vineyards in the *Uco Valley,* and the other from *Agrelo* and *Perdriel*. The vines are trellised (espalier system) and are over 12 years old. They feature stony soils that provide excellent drainage, allowing for optimal root development and a perfect balance between leaf growth and fruit yield.

WINEMAKING

The entire process, from harvesting to bottling, is conducted protectively, avoiding contact with oxygen, to prevent any loss of aromas.

Once in the winery, grapes are gently pressed to avoid the withdrawal of phenolic material. The must is kept in contact with its lees for 5 days at a very low temperature, then fermented at 12°C (54°F). This technique seeks to attain and enhance the variety's citrus and herbal character.

TASTING NOTES

It conveys herbal aromas, as well as tropical fruits and peppers. On the palate, it exhibits a remarkable acidity, with notes of green grass, green peppers and tropical fruits.

SERVING TEMPERATURE

It should be served between 7° C and 10° C (45°F – 50°F).

Unlock the magic! Scan the label using the ***Mosquita Muerta Wines app*** *and enjoy the experience.*

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