MOSQUITA MUERTA WINES



SAPO DE OTRO POZO
EXTRA BRUT

Su presencia es imponente caiga donde caiga. Aunque no sea bienvenido, no podrá pasar desapercibido. Su adrenalina es el riesgo, es la clave. Sapo de otro pozo, que le gusta jugar de visitante.

VARIETIES

65% Chardonnay and 35% Pinot Noir.

The grapes come from the best vineyards in the Uco Valley, where the maximum expression of a high-altitude sparkling wine is sought. In this way, we ensure varietals that give us elegance and complexity.

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

Each varietal is vinified separately, and its components are aged for 6 months in contact with their fine lees. The second fermentation is carried out under the traditional method to achieve elegance and complexity.

TASTING NOTES

Golden yellow color, with slight coppery glints. Aromas of white peach, floral touches, and raspberries stand out, while some spicy notes provide complexity. On the palate, citrus is perceived, melded with toasted almonds and caramel; its texture is creamy and it is easy to drink.

SERVING TEMPERATURE

Serve between 6°C–8°C (43°F–46°F).