MOSQUITA MUERTA WINES



SAPO DE OTRO POZO
FUMÉ BLANC

No matter where he falls, his presence is imposing. Even if uninvited, he cannot go unnoticed. "Sapo de otro pozo" is the outsider who likes to play in the visiting team.

VARIETIES & VINEYARD LOCATION

45% Sauvignon Blanc - 20% Semillón - 20% Chardonnay - 15% Ugni Blanc.

Uco Vallye – Mendoza.

HARVEST

Hand-harvested with on-site vineyard selection.

The grapes are sourced from a meticulous selection of estates in the *Uco Valley,* located between 3.300 and 4.300 feet (1.000 – 1.300 m.a.s.l.) above sea level.

WINEMAKING

The different varietals are pressed separately: the Semillón and *Chardonnay* are fermented oxidatively and the *Sauvignon Blanc* protectively. The blend is assembled at the end of the fermentation processes and then aged in French oak barrels for 6 months.

TASTING NOTES

Floral aromas on the nose, with spiced and smoky notes. The palate is fresh and vibrant, with notes of white peach.

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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