MOSQUITA MUERTA WINES

SAPO DE OTRO POZO
MALBEC - SYRAH

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

60% Malbec – 40% Syrah

VINEYARD LOCATION

Uco Valley, Mendoza.

HARVEST

Harvest is conducted manually, selecting the best grapes in the vineyard.

Grapes come from carefully selected estates in the Uco Valley, at altitudes ranging between 1000 and 1300 meters above sea level (3280 - 4265 FASL).

This region was chosen because it is among the best in Argentina to achieve wines with good concentrations and complexity.

WINEMAKING

Fermentation takes place in concrete tanks. The different Malbecs are produced separately in small concrete vats. The Syrah is produced following the traditional method, with a fraction of whole bunches.

Sixty percent of the wine is aged for 10 to 12 months in second and third use French oak barrels. The rest is aged in concrete vats. Once aging is completed, the final blend is assembled and bottled.

TASTING NOTES

The nose offers notes of violets, black berries and spices. The palate is intense, complex and persistent.

The blend of these varieties integrates the intensity and spiciness of Syrah with the volume and unctuousness of Malbec.

It may contain natural sediments, due to its light filtration process.

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This wine features an augmented reality animation. Scan the label with our Mosquita Muerta Wines app and discover it!