

MOSQUITA MUERTA

MOSQUITA MUERTA PERRO CALLEJERO MALBEC

MENDOZA • ARGENTINA • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

"Mosquita Muerta" is an expression in Spanish which is used to describe a person with apparently little potential for success who ends up accomplishing a remarkable feat. Jose Millán chose this name for his project to mock those in the region who doubted of his potential as a wine business entrepreneur.

Wine Making

Hand-harvested grapes from each terroir at different dates in order to find the ideal ripeness and expression. Then, each component is elaborated separately. The fermentation takes place in French oak barrels and concrete tanks, at low temperatures (around 23°C), with indigenous yeasts, therefore achieving a great expression and complexity of aromas.

Food Suggestions

Pairs well with beef, lamb, pork, poultry, mushrooms, and blue cheese.

TASTING NOTES

The nose is very fruit-driven and clean, with fresh aromas of berries and flowers. The palate is medium-bodied, juicy, with soft acidity and clean flavors. It ends very tasty with a mineral sensation.

Malbec grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14
- Class: Red

WWW.MOSQUITAMUERTAWINES.COM/EN/P

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

