



CORDERO CON PIEL DE LOBO | MALBEC RESERVA



VINTAGE: 2018

PRODUCER: Mosquita Muerta Wines

LOCATION: Mendoza, Argentina

VARIETALS: 100% Malbec from MM's estates in Perdriel, Agrelo and Barrancas.

AGEING: 6-8 months in French oak

ALCOHOL: 13%

TASTING NOTES:

Fermented in concrete tanks before the oak-ageing process, this Malbec is clean, rich and fruit driven. The nose offers spice and purple flowers, as well as cassis. The palate is fresh and supple, juicy blueberry flesh abounds with a nicely resolved finish.

92 Pts. James Suckling

90 Pts. Robert Parker

ABOUT MOSQUITA MUERTA WINES

Jose Millan's "Mosquita Muerta Wines" project starts in 2010 at the family's Los Toneles winery in Mendoza city with the goal of producing the very best blends Argentina can yield from the family's 250 Has of high-elevation vineyards in Mendoza. Winemaker Bernardo Bossi (formerly with Catena Zapata) uses multiples fermentation and aging techniques to deliver stunning hand-crafted wines. Mosquita Muerta is an expression in Spanish used to describe a person with little potential for success who ends up accomplishing a remarkable feat. Jose Millan chose this name for his project to mock those in the region who doubted of his potential as a wine industry entrepreneur.

ABOUT MENDOZA

Mendoza is located on a high-altitude plateau at the edge of the Andes Mountains. Altitude is one of the most. Warm, sunny days are followed by nights made much colder by westerly winds. This cooling-off period slows ripening, extending the growing season and contributing rich, ripe flavors. The soils are rocky and sandy with little organic matter and are free-draining, making them low in fertility. This kind of soil is perfect for viticulture as vines are forced to work hard for hydration and nutrients.