

MOSQUITA MUERTA | MALBEC GRAN RESERVA



VINTAGE: 2016

PRODUCER: Jose Millan

APPELLATION: Uco Valley

VARIETALS: 100% Malbec

AGEING: 18 months in new French oak and egg-shaped concrete tanks (50/50)

ALCOHOL: 14.5%

TASTING NOTES:

From our highest vineyards located in Uco Valley, Los Chacayes estate and El Manzano estate, at 4,100 and 4,429 feet from sea level respectively. Hand-harvested grapes at different dates in order to find the ideal ripeness and expression. Mosquita Muerta Malbec reveals aromas of flowers, wild berries and herbs paired with elegant oak notes and a long finish.

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.

