

MOSSO

Winery Name: BODEGA MOSSO
Wine Name: FINCA MOSSO MALBEC

TECHNICAL INFORMATION

Varietals: 100% Malbec
Vintage: 2018
Alcohol: 14,6% by vol.
Acidity: 4,60 g/l
Residual Sugar: 1,55 g/l
PH: 3,9

WINE MAKER: RUBEN SFRAGARA
ESTATE CONTRATISTA: LUIS MENDEZ
(working with Mosso Family since 1979)



VINEYARDS

APPELLATION LUNLUNTA: By Appellation Law # 25.163, Mosso Estate, located in Azcuenaga s/n , District of Lunlunta, Maipú, Mendoza, had obtained from the I.N.V. (National Institute of Vitiviniculture), certified by Resolution C4/2005, the right and protection to use the appellation LUNLUNTA. Due to its unique characteristics grapes carrying appellation LUNLUNTA are considered fit for producing high quality wines.

VINEYARDS AGE: 23 years, ungrafted, grown in fairly-deep stony soils applying controlled irrigation techniques. Green pruning during veraison in January.

ELEVATION: 2,821 feet above sea level

WINEMAKING

Light crushing, classic temperature-controlled fermentation during 7 days, using selected yeast. Pump-over and delestage during extended maceration of 20 days

OAK AGEING: Light ageing of one month in American oak third use.

PRODUCTION: 6,000 bottles

TASTING NOTES

Beautiful reddish-purple color. The aromas are a mix of freshly crushed red fruits and subtle vanilla notes, just enough to frame the exuberant fruit. This Malbec is a young wines with fresh fruits flavors and excellent balance and concentration, it is modern in style to be enjoyed daily. It is recommended to drink them during their vibrant youth

PAIRING: This wine can be consumed at almost any occasion, by itself or with a large range of food: pasta, salads, mild cheese, roasted beef, BBQ meat.