

MOSSO

Winery Name: BODEGA MOSSO
Wine Name: FAMIGLIA MOSSO MALBEC

TECHNICAL INFORMATION

Varietals: 100% Malbec
Vintage: 2010
Alcohol: 13.7% by vol.
Acidity: 5,18 g/l
Residual Sugar: 2,21 g/l
PH: 3,8
Dry Extract: 26,28 g/l



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

VINEYARDS

APPELLATION LUNLUNTA: By Appellation Law # 25.163, Mosso Estate, located in Azcuenaga s/n , District of Lunlunta, Maipú, Mendoza Province, 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.

VINEYARD AGE: 15 years, ungrafted, grown in fairly-deep stony soils applying controlled irrigation techniques. Green prunig during veraison in January.

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: 8 month: 30% volume in French oak first use and 70% volume in American oak second use. Suggested cellaring 5 years