

MOSSO

Winery Name:

BODEGA MOSSO

Wine Name:

FAMIGLIA MOSSO BLEND

TECHNICAL INFORMATION

Varietals: 55% Cabernet Sauvignon + 45% Malbec

Vintage: N/V

Alcohol: 14.7% by vol.

Acidity: 5,7 g/l

Residual Sugar: 3,07 g/l

PH: 3,1

ESTATE CONTRATISTA: LUIS MENDEZ (working with Mosso Family since 1979)

AGRONOMIST: JUAN GIUGNO

WINE MAKER: RUBEN SFRAGARA

VINEYARDS

Malbec comes from our vineyards located in Lunlunta (821 feet above sea level), the Cabernet Sauvignon is from Medrano.

Both terroirs belong to Maipú, a district in Mendoza

WINEMAKING

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

OAK AGENING: Cabernet Sauvignon: 10 months in French oak, second use. Malbec: 8 months: 30% volume in French oak first use and 70% volume in American oak second use. Suggested cellaring 6 years

