



SAPO DE OTRO POZO



Sapo de otro pozo is part of the famous “Mosquita Muerta” project. From a long line of winemakers, José seeks out the best fruit from several select Mendoza vineyards. Mosquita Muerta starts in 2010 with the goal of producing the very best blends Mendoza can yield. A careful selection of different grape varieties in the most important wine areas of Mendoza, such as Gualtallary, Vista Flores and Perdriel.

Its presence is imposing wherever it falls. Although it is not welcome, it won't go unnoticed. “Sapo de otro pozo” - Toad from another well, who enjoys being in the way of others.

Grape Varietals: 60% Malbec, 20% Syrah, 20% Cabernet Franc.

Ageing process: 50% in concrete tanks while the remaining 50% aged on French oak barrels for 14 months.

Tasting Notes: Elegant red blend features a bouquet of red and black cherries and other small fruits with more spices and a touch of cocoa. The palate is very tasty revealing very fine tannins, freshness, sleek texture and a very good length.

