



CALLEJÓN

DEL CRIMEN

GRAN RESERVA

100% CABERNET SAUVIGNON.

Vineyards: Vista Flores, Uco Valley, Mendoza. 1150 meters above sea level. Franc Sandy soil.

Vinification: Selected yeasts. Alcoholic fermentation under a stric control of temperature. Natural malolactic fermentation occurs during the aging process in french oak barrels for 12 months. After that, the wine is kept in the bottle for another 12 months before released to the market.

Tasting notes:

Sight: Deep ruby red with violet tinges.

Nose: Ripe red and black fruit such as cherries, plums and blackcurrant. Fruity aromas balanced with spices and mint. Subtle notes such as tabacco and chocolate.

Mouth: Great structure and balance that lead to concentration of red and dark fruit such as gooseberry and plums. Distant notes of cedar and graphite. Ripe tannins and round structure. Long and velvety aftertaste.

Food pairing: Grilled red meat, bushmeat, pasta with red sauce and hard cheese.

Aging potential: 8 years.

Service: 16C .

Awards:

92
POINTS

James Suckling
GRAN RESERVA
Cabernet 2016

GOLD
MEDAL

Berliner Wein Trophy
GRAN RESERVA
Cabernet 2015