



CALLEJÓN

DEL CRIMEN

GRAN RESERVA

100% MALBEC.

Vineyards: Vista Flores, Altamira and Gualtallary, 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 and blue tinges.

Nose: Ripe red fruit, plum and black cherry mermelade with a minty backdrop. Subtle aromas of coffee, tabacco and vainilla.

Mouth: Complex with great structure. Delicate mineral flavours and soft ripe tannins. Balanced with a long unctuous aftertaste.

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

Aging potential: 8 years.

Service: 16C .

Awards:

GOLD MEDAL Berliner Wein Trophy GRAN RESERVA Malbec 2016	92 POINTS Tim Atkin GRAN RESERVA Malbec 2016	GOLD MEDAL Berliner Wein Trophy GRAN RESERVA Malbec 2015	GOLD MEDAL CWSA GRAN RESERVA Malbec 2015
90 POINTS Tim Atkin GRAN RESERVA Malbec 2015	GOLD MEDAL Decanter GRAN RESERVA Malbec 2014	95 POINTS Decanter GRAN RESERVA Malbec 2014	