



CALLEJÓN

DEL CRIMEN

GRAN RESERVA

100% PETIT VERDOT.

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

Vinification: Selected yeasts. Alcoholic fermentation under a strict 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 dark red with violet tinges.

Nose: Ripe dark fruit such as blackberries and cherries perfectly balanced with herbal notes and mineral hints. Subtle notes of tobacco and smoke.

Mouth: Complex and unctuous. Spicy and fruity flavours. Full bodied with an endless 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
Petit Verdot 2016

90
POINTS
Tim Atkin
GRAN RESERVA
Petit Verdot 2016

91
POINTS
Tim Atkin
GRAN RESERVA
Petit Verdot 2015

GOLD
MEDAL
CWSA
GRAN RESERVA
Petit Verdot 2015