



CALLEJÓN DEL CRIMEN

GRAN RESERVA

100% SANGIOVESE.

Vineyards: Vista Flores, Uco Valley, Mendoza. 1100 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: Light ruby red with violet tinges.

Nose: Floral and fruity nose. Plums and wild berries combined with mint notes. Subtle notes of tabacco and vainilla.

Mouth: Complex and fresh. Great acidity that lifts the delicate fruity flavours. Balanced, unctuous with a long earthy aftertaste.

Food pairing: White meat such as fish or stuffed pasta with mushrooms.

Aging potential: 8 years.

Service:16C.