



CALLEJÓN DEL CRIMEN

RESERVA



100% MALBEC.



Vineyards: Vista Flores, Valle de Uco Mendoza. Franc sandy soil at 1150 meters above sea level.



Vinification: Selected yeasts. Alcoholic fermentation under a strict control of temperature for 20 days. A natural malolactic fermentation occurs during the aging of the wine in oak french barrels for 8 months.



Tasting notes



Sight: Deep red coloured with violet tinges.

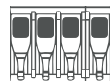
Nose: Small red fruit such as ripe plums and red cherries. Fragrant tones of dark spices such as chocolate and pepper.



Mouth: Great personality. Complex wine with good structure. Soft and ripe tannins. Balanced with a long tasted aftertaste.



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



Aging potential: 8 years.



Service: 16 C.

Awards:

90
POINTS
James Suckling
RESERVA
Malbec 2016

SILVER
MEDAL
CSWA
RESERVA
Malbec 2015

92
POINTS
Decanter Panel Tasting
RESERVA
Malbec 2015

GOLD
MEDAL
CSWA
RESERVA
Malbec 2014

90
POINTS
Descorchados
RESERVA
Malbec 2013

GOLD
MEDAL
Berliner Wein Trophy
RESERVA
Malbec 2013