



CALLEJÓN DEL CRIMEN

Perlas DEL CALLEJÓN

MACERACIÓN CARBÓNICA

VITICULTURE & WINEMAKING



Varietal	100% Malbec
Origin	El Cepillo – San Carlos – Valle de Uco - Mendoza
Altitude	1.000 masl.
Soil	Varied composition of sand, caliche, and large stones coated with calcium carbonate.
Harvest	Hand-harvested
Winemaker	Pablo Navarrete
Vineyard	Malbec vineyards on trellises over 30 years old (consistent yield of 5,000 kilos per hectare) with carefully managed drip irrigation.

Elaboration Produced from a spontaneous carbonic maceration using whole clusters. The grapes are harvested slightly earlier than usual to keep the alcohol level moderate. The hand-picked fruit is taken directly to the tank. To initiate the characteristic intracellular fermentation of this winemaking method, the tank is saturated with carbon dioxide. Fermentation is not driven by yeast but occurs through an enzymatic reaction where malic acid is converted into alcohol. Meanwhile, the weight of the clusters causes a natural crushing of the berries below, releasing juice that also ferments and macerates. The result of this technique is a highly expressive wine, with intense color and pronounced fruitiness. Finally, a secondary fermentation takes place.

Tasting notes It shows a violet-red color with great aromatic intensity, featuring fresh red and black fruit such as plum, sour cherry, and currants, along with mineral notes and native mountain vegetation. On the palate, it is linear, vibrant, and fluid, with medium body.

Aging potential 3 years