



CALLEJÓN DEL CRIMEN

Perlas DEL CALLEJÓN



MALBEC NATURAL



VITICULTURE & WINEMAKING

Varietal	100% Malbec
Origin	Gualtallary, Tupungato – Valle de Uco, Mendoza
Altitude	1.300 masl.
Soil	Stony soil of varied size (many of volcanic origin), alluvial and sandy, with the presence of river-rounded stones of different sizes. High limestone content.
Harvest	Hand-harvested during the first week of March.
Winemaker	Pablo Navarrete
Elaboration	Cold maceration for 48 hours. Alcoholic fermentation in stainless steel tanks with native yeasts at a temperature of 24°C to 28°C for 12 days, followed by 7 days of post-fermentation maceration. No oak intervention and no added sulfites.

Tasting notes Deep violet-red color. Shows fresh black and red fruit aromas such as currants, raspberry, and blackcurrant (cassis). Also exhibits fresh herbaceous notes like thyme and bay leaf, alongside mineral nuances. On the palate, it is fresh with very good acidity—sharp and vibrant. Medium-bodied and very lively on the palate.

Aging potential 3 years