

CALLEJÓN DEL CRIMEN

MALBEC RESERVA

Vineyard: Sandy loam soil with alluvial and wind sediments at 1000 masl.

Age of the Vineyard: 25 years.

Variety: 100% Malbec.

Yield: 8000 Kg / ha.

Vista Flores, Valle de Uco, Mendoza.

Deep red color with violet dyes. On the nose red fruits, ripe plum, blackberry, spicy fragrances such as black pepper are perceived. Chocolate and vanilla notes. In the mouth it has personality, complex with good structure, soft and ripe tannins. Balanced and with a persistent mouth finish.

Traditional fermentation with selected yeasts under strict temperature control, natural malolactic.

Aging: 8 months in french oak barrels.

Production: 150.000 bottles.

MALBEC
RESERVA
750 ML



  @callejoncrimen