



CALLEJÓN

DEL CRIMEN

EPISODIO

DEL CALLEJÓN

MALBEC



AGRONOMY & WINEMAKING

Variety	100% Malbec
Origin	Vista Flores, Tunuyán – Uco Valley, Mendoza
Altitude	1.150 meters above sea level.
Soil	Sandy loam with alluvial sediments.
Harvest	Manual
Winemaker	Pablo Navarrete
Winemaking	Traditional fermentation with selected yeasts under strict temperature control. Natural malolactic fermentation.
Aging	20% of its volumen ages 4 months in French oak barrels.
Tasting notes	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.
Cellaring	3 years