



CALLEJÓN

DEL CRIMEN



100% CHARDONNAY.



Vineyards: Gualtallary, Uco Valley, Mendoza. Chalky soil with alluvial sediments and gravel at 1400 meters above sea level.



Vinification: Selected yeasts. Alcoholic fermentation under a strict control of temperature for 16 days. A natural malolactic fermentation occurs keeping the wine fresh and natural. 20% of the volume is fermented in french oak barrels to make a blend after. The result is a fresh, expressive and complex wine.



Tasting notes

Sight: Light yellow with goldish tinges.



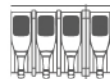
Nose: Tropical and citric notes combined with honey and vainilla.



Mouth: Delicate and fresh, fruity and balanced. Silky aftertaste.



Food pairing: White meat, light pastas and seafood salads.



Aging potential: 3 years.



Service: 9C.