



DON CRISTOBAL  
1492

VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

## CRISTOBAL VERDELHO ORGANIC

### TECHNICAL SHEET

#### Description

*The grapes for Cristobal Verdelho organic wine are sourced from our own certified organic vineyards, where we employ committed organic viticulture practices, avoiding chemical interventions. Crafted using stringent winemaking techniques, this emblematic wine embodies distinctive, genuine, and natural characteristics.*

GRAPE VARIETY: 100% Verdelho.

VINTAGE: 2024

VINEYARD: Finca La Santa María.

ORIGEN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUD: 935 m.a.s.l.

PRODUCTION PER HECTARE: 75 hl/ha.

ORGANIC CERTIFICATION: Ecocert Argentina S.A.

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#### Analytical Information

ALCOHOL: 13,5% vol

TOTAL ACIDITY: 6,90 g/l (tartaric) and 4,51 g/l (sulfuric)

SUGAR: 1,70 g/l

PH: 3,30

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#### Elaboration

HARVEST: by hand, in cases of 15 kg during the month of February

BUNCH SORTING: yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICACIÓN: Pellicular maceration for 2 to 3 hours in a wine press at low temperatures, followed by cold decantation for 24 hours. Subsequent alcoholic fermentation of the limpid must induced by selected yeast authorized for organic production in stainless steel tanks, at a controlled temperature between 15°C and 18°C. Contact with the lees for 2 months once the alcoholic fermentation is finished.

TOTAL FERMENTATION TIME: 25 days.

MALOLACTIC FERMENTATION: no.

AGEING: 2 months in stainless steel tank.



#### Tasting Notes:

Breaking new ground in Argentine viticulture, this organic Verdelho wine stands out as a pioneer of its kind. With enticing aromas of passion fruit and wildflowers, it surprises the palate with layers of guava and papaya, balanced by a zesty acidity that leaves a trail of intrigue and satisfaction with each sip.

TEMPERATURE OF SERVICE: 8°C to 10°C.