



DON CRISTOBAL

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VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

DANZÓN - CABERNET SAUVIGNON

TECHNICAL SHEET

Description

Exciting, seductive and vibrant, this is Danzón.

GRAPE VARIETIES: 100% Cabernet Sauvignon.

VINTAGE: 2023

VINEYARD: La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 metres above sea level.

PRODUCTION PER HECTARE: 75 HI/ha



Analytical Information

ALCOHOL: 13,5% v/v

TOTAL ACIDITY: 5,4 g/l tartaric, 3,53 g/l sulfuric.

SUGAR: 2,20 g/l.

PH: 3,65

Elaboration

HARVEST: By hand, in cases of 15 kg during the month of April.

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Cold pre fermentation maceration for 4 days. Subsequent alcoholic fermentation with selected yeasts at a controlled temperature between 24°C and 28°C. Daily pump-overs complemented with delestage during fermentation to facilitate the extraction of aromatic compounds and color.

TOTAL MACERATION TIME: 22 days.

MALOLACTIC FERMENTATION: 100% spontaneous

AGEING: 4 months in concrete tank.

Tasting Notes:

With a ruby-red color, this wine is highly intense. It boasts aromas and flavors of red fruits, accompanied by spicy notes of black pepper. Its tannins are soft and round, contributing to a full-bodied wine.

TEMPERATURE OF SERVICE: 16°C to 18°C.