



DON CRISTOBAL  
1492

VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

1492 MALBEC



## TECHNICAL SHEET

### Description

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2024

VINEYARD: Finca El Remanso.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 930 mts. above sea level.

PRODUCTION PER HECTARE: 90 hl/ha

### Analytical Information

ALCOHOL: 14 % Vol

TOTAL ACIDITY: 5,65 g/l (Tartaric), 3,69 g/l (Sulphuric).

SUGAR: 2,40 g/l.

PH: 3,70

### Elaboration

HARVEST: By hand, in cases of 15 Kg during the month of March.

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Cold maceration for 2 days. Subsequent alcoholic fermentation with selected yeasts at a controlled temperature between 25°C and 28°C. Daily pump-overs during fermentation to facilitate the extraction of aromatic compounds and colour. Post-fermentation maceration for 3 days.

TOTAL MACERATION TIME: 18 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 3 months in concrete tanks.

### Tasting Notes:

Typical Argentinean Malbec with intense purple colour. Full aromas of cherries and plums. It has a captivating fruity flavour, characteristic of this grape. Well balanced and complex finish.

TEMPERATURE OF SERVICE: 16°C to 18°C.