



DON CRISTOBAL

1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

1492 MALBEC ROSÉ



TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2024

VINEYARD: Finca La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 meters above sea level.

PRODUCTION PER HECTARE: 90 HI/ha

Analytical Information

ALCOHOL: 13% Vol

TOTAL ACIDITY: 6,20 g/l (Tartaric), 4,05 g/l (Sulphuric).

SUGAR: 1,70 g/l.

PH: 3,34

Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Pellicular maceration for 4 to 6 hours in a press at low temperatures, followed by cold decantation for 24 hours. Subsequent alcoholic fermentation of the limpid must with selected yeasts in stainless steel tanks, at a controlled temperature between 15°C and 18°C.

TOTAL FERMENTATION TIME: 18 days.

MALOLACTIC FERMENTATION: No.

AGEING: 3 months in stainless steel tanks.

Tasting Notes:

Faithful to the characteristics of such a noble grape as the Malbec, this rosé wine expresses its delicious aromas of strawberries and raspberries in a subtle and elegant manner.

TEMPERATURE OF SERVICE: 10°C to 12°C.