



DON CRISTOBAL
1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

ALMIRANTE MALBEC



TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2024

VINEYARD: El Remanso.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 900 mts. above sea level.

PRODUCTION PER HECTARE: 85 hl/ha

Analytical Information

ALCOHOL: 13,5 % Vol

TOTAL ACIDITY: 5,50 g/l (Tartaric), 3,59 g/l (Sulphuric).

SUGAR: 2,08 g/l.

PH: 3,75

Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMING: Yes.

VINIFICATION: Cold pre fermentation maceration for 4 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 color. Post fermentation maceration for 5 days.

TOTAL MACERATION TIME: 18 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 3 months in concrete wine tank.

Tasting Notes:

Dark in color and lush on the palate with flavors of blackberry, black cherry, mocha and plum. Soft fruit tannins give way to a lingering, fruity finish.

TEMPERATURE OF SERVICE: 16°C to 18°C.