



DON CRISTOBAL
1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

ALMIRANTE - ROSÉ



TECHNICAL SHEET

Description

GRAPE VARIETIES: Blend of red grapes.

VINTAGE: 2024

VINEYARD: Finca La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 mts. above sea level.

PRODUCTION PER HECTARE: 90 hl/ha

Analytical Information

ALCOHOL: 13 % Vol

TOTAL ACIDITY: 5,30 g/l (Tartaric), 3,46 g/l (Sulphuric).

SUGAR: 1,80 g/l.

PH: 3,26

Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMING: Yes.

VINIFICATION: Pellicular maceration for 4 to 6 hours in a press at low temperatures, followed by a 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:

Fresh and delicate with aromas and flavors of red fruits such as strawberries and cherries. In the mouth, it is lively, with balanced acidity and a crisp finish.

TEMPERATURE OF SERVICE: 10°C to 12°C.