



DON CRISTOBAL
1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

ALMIRANTE - CHARDONNAY



TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Chardonnay.

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: 5,32 g/l (Tartaric), 3,48 g/l (Sulphuric).

SUGAR: 1,75 g/l.

PH: 3,50

Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Minimal pellicular maceration in the press at low temperatures, followed by a cold decantation for 24 hours. Subsequent alcoholic fermentation of the limpid must with selected yeasts at a controlled temperature between 16°C and 18°C.

TOTAL FERMENTATION TIME: 15 days.

MALOLACTIC FERMENTATION: No.

AGEING: 2 months in stainless steel tank.

Tasting Notes:

This wine offers aromas of fresh fruits such as pineapple and white peaches, along with citrus notes. On the palate, it is fresh, with good acidity and a persistent finish. A wine that delights with the expression of its fruity flavors and a balanced structure, inviting you to enjoy every sip. Ideal for accompanying special moments and highlighting freshness in every tasting experience.

TEMPERATURE OF SERVICE: 8°C to 10°C.