



DON CRISTOBAL
1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTÓBAL 1492 - CABERNET FRANC



TECHNICAL SHEET

Description

Cristóbal is the varietal range of wines of Don Cristóbal Winery. They are known for being fruity, with intense aromas and excellent structure with well integrated oak.

GRAPE VARIETIES: 100% Cabernet Franc.

VINTAGE: 2024

VINEYARD: Finca El Remanso.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 930 metres above sea level.

PRODUCTION PER HECTARE: 75 Hl/ha

Analytical Information

ALCOHOL: 14% Vol

TOTAL ACIDITY: 5,420 g/l (Tartaric), 3,50 g/l (Sulphuric).

SUGAR: 2,10 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.

DESTEMMING: Yes.

VINIFICATION: Cold pre-fermentation maceration for 5 days. Subsequent alcoholic fermentation, induced by selected yeasts with controlled temperatures between 25°C and 28°C. Daily pump-overs complemented with delestage during fermentation to facilitate the extraction of aromatic compounds and color.

Post-fermentation maceration for 5 days.

TOTAL MACERATION TIME: 25 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 5 months, 80% aged in concrete tanks and 20% aged in French and American oak.

Tasting Notes:

Deep ruby red in color with violet tones and aromatically faithful to the varietal, with notes of raspberries and peppers. Smooth with round tannins, medium-bodied, very pleasant on the palate with a long and persistent finish.

TEMPERATURE OF SERVICE: 16°C to 18°C.