



DON CRISTOBAL  
1492

VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

## CRISTÓBAL 1492 - MALBEC ROSÉ

### TECHNICAL SHEET

#### Description

*Cristóbal is the varietal range of wines of Don Cristóbal Winery. They are known for being fresh and fruity; with intense aromas and a balanced acidity.*

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2024

VINEYARD: La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 metres above sea level.

PRODUCTION PER HECTARE: 75 Hl/ha



#### Analytical Information

ALCOHOL: 13% Vol

TOTAL ACIDITY: 6,24 g/l (Tartaric), 4,08 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.

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 induced by selected yeasts in stainless steel tanks, with a controlled temperature between 15°C and 18°C. Contact with lees for 3 months once the alcoholic fermentation is finished.

TOTAL FERMENTATION TIME: 20 days.

MALOLACTIC FERMENTATION: No.

AGEING: 3 months in stainless steel tanks.

#### Tasting Notes:

Pretty color and powerful aromas and flavours of cherries. Crisp acidity makes it fresh and very enjoyable.

TEMPERATURE OF SERVICE: 8°C to 12°C.