



DON CRISTOBAL
1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTÓBAL 1492 - TORRONTÉS

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% Torrontés.

VINTAGE: 2024

ORIGIN: Luján de Cuyo, Mendoza.

ALTITUDE: 900 meters above sea level.

PRODUCTION PER HECTARE: 75 Hl/ha



Analytical Information

ALCOHOL: 13,5% Vol

TOTAL ACIDITY: 6,72 g/l (Tartaric), 4,39 g/l (Sulphuric)

SUGAR: 1,80 g/l.

PH: 3,32

Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Pelicular maceration for 2 to 3 hours in a pneumatic 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, at a controlled temperature between 15°C and 18°C.

Contact with the lees for 3 months once the alcoholic fermentation is finished.

TOTAL FERMENTATION TIME: 20 days.

MALOLACTIC FERMENTATION: No.

AGEING: 3 months in stainless steel tank.

Tasting Notes:

A Torrontés with flowery notes and hints of exotic fruits. The palate is harmonious. Fruity with well-balanced acidity and a delicate finish.

TEMPERATURE OF SERVICE: 8°C to 12°C.