



DON CRISTOBAL  
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VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

## DANZÓN - CABERNET FRANC

### TECHNICAL SHEET

#### Description

*Exciting, seductive and vibrant, this is Danzón.*

GRAPE VARIETIES: 100% Cabernet Franc

VINTAGE: 2023

VINEYARD: El Remanso.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 930 metres above sea level.

PRODUCTION PER HECTARE: 75 HI/ha



#### Analytical Information

ALCOHOL: 14,5% v/v

TOTAL ACIDITY: 5,90 g/l tartaric, 3,85 g/l sulfuric.

SUGAR: 2,55 g/l.

PH: 3,65

#### Elaboration

HARVEST: By hand, in cases of 15 kg during the month of April.

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Cold pre fermentation maceration for 4 days. Subsequent alcoholic fermentation with selected yeasts at a controlled temperature between 24°C and 26°C.

Daily pump-overs complemented with delestage during fermentation to facilitate the extraction of aromatic compounds and color.

TOTAL MACERATION TIME: 25 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 4 months in concrete tank.

#### Tasting Notes:

With a deep ruby red hue and floral aromas, this wine showcases notes of raspberries and bell peppers. Smooth with rounded tannins, it delivers a charming and highly enjoyable finish on the palate.

TEMPERATURE OF SERVICE: 16°C to 18°C.