



DON CRISTOBAL
I 492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

DANZÓN - CHARDONNAY

TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Chardonnay.
VINTAGE: 2024
VINEYARD: Finca La Santa María.
ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.
ALTITUDE: 935 metres above sea level.
PRODUCTION PER HECTARE: 85 HI/ha

Analytical Information

ALCOHOL: 13% Vol.
TOTAL ACIDITY: 6,00 g/l (Tartaric), 3,92 g/l (Sulphuric)
SUGAR: 1,75 g/l
PH: 3,48

Elaboration

HARVEST: By hand, in cases of 15 Kg during the month of February.
BUNCH SORTING: Yes, with conveyor belt.
DESTEMMING: Yes.
VINIFICATION: Pellicular maceration for 2 to 3 hours in a wine 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 the lees for 2 months once the alcoholic fermentation is finished.
TOTAL FERMENTATION TIME: 20 days.
MALOLACTIC FERMENTATION: No
AGING: 2 months in stainless steel tanks.

Tasting Notes:

Bright yellow with green hues. The aroma of tropical fruits with subtle citrus notes expresses its youth and complexity. On the palate it is intense and persistent, with a long fresh sensation, characteristic of its balanced acidity.

TEMPERATURE OF SERVICE: 10°C to 12°C.

