



DON CRISTOBAL  
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VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

## DANZÓN - MALBEC

### TECHNICAL SHEET

#### Description

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

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2024

VINEYARD: 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: 5,30 g/l tartaric, 3,46 g/l sulfuric.

SUGAR: 2,20 g/l.

PH: 3,70.

#### 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 4 days. Subsequent alcoholic fermentation, induced by selected yeasts with controlled temperatures between 25C° and 28C° . 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: 23 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGING: 4 months in concrete tank.

#### Tasting Notes:

Intense red with violet notes, vivacious. Aromas reminiscent of raspberry and plum jam, expressive and fresh. Ripe and sweet tannins. Persistent, with character and very pleasant to the palate.

TEMPERATURE OF SERVICE: 16°C to 18°C.