



DON CRISTOBAL  
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VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

FINCA LA NIÑA - CABERNET SAUVIGNON

## TECHNICAL SHEET

### Description

GRAPE VARIETIES: 100% Cabernet Sauvignon.

VINTAGE: 2024

VINEYARD: Finca El Remanso.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 metres above sea level.

PRODUCTION PER HECTARE: 85 Hl/ha



### Analytical Information

ALCOHOL: 14% Vol

TOTAL ACIDITY: 5,30 g/l (Tartaric), 3,50 g/l (Sulphuric)

SUGAR: 2,30 g/l.

PH: 3,74

### 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 25°C and 28° C. Daily pump-overs complemented with delestage during fermentation to facilitate the extraction of aromatic compounds and color.

Post fermentation maceration for 4 days.

TOTAL MACERATION TIME: 21 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGING: 3 months in concrete tank.

### Tasting Notes:

Elegant colour originated from the combination of deep reds and violet-coloured shades. Its aromas remind us of cherries, blackberries and spices. On the palate it is intense, with good body and well balanced structure.

TEMPERATURE OF SERVICE: 16°C to 18°C.