



DON CRISTOBAL
I 492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

FINCA LA NIÑA - 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 Hl/ha

Analytical Information

ALCOHOL: 13% Vol.

TOTAL ACIDITY: 5,47 g/l (Tartaric), 3,57 g/l (Sulphuric)

SUGAR: 1,75 g/l

PH: 3,51

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.