



DON CRISTOBAL  
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VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

FINCA LA NIÑA - MALBEC

## TECHNICAL SHEET

### Description

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2024

VINEYARD: Finca El Remanso.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 930 metres above sea level.

PRODUCTION PER HECTARE: 85 Hl/ha



### Analytical Information

ALCOHOL: 14% Vol

TOTAL ACIDITY: 5,30 g/l (Tartaric), 3,46 g/l (Sulphuric).

SUGAR: 2,16 g/l.

PH: 3,75

### 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 followed by an 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 extraction of aromatic compounds and color. Post-fermentation maceration for 5 days.

TOTAL MACERATION TIME: 21 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 3 months in concrete tanks.

### Tasting Notes:

Typical Argentinian Malbec with an intense purple color. Full aromas of cherries and plums. It has a captivating fruity flavor, characteristic of this grape. Well balanced, complex, and a smooth finish.

TEMPERATURE OF SERVICE: 16°C to 18°C.