



DON CRISTOBAL
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VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

FINCA LA NIÑA - SAUVIGNON BLANC

TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Sauvignon Blanc.

VINTAGE: 2024

VINEYARD: Finca La Santa María.

ORIGIN: Luján de Cuyo, Mendoza.

ALTITUDE: 935 metres above sea level.

PRODUCTION PER HECTARE: 85 Hl/ha



Analytical Information

ALCOHOL: 13,5% Vol

TOTAL ACIDITY: 6,26 g/l (Tartaric), 4,09 g/l (Sulphuric).

SUGAR: 1,70 g/l.

PH: 3,10.

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: 18 days.

MALOLACTIC FERMENTATION: No.

AGING: 2 months in stainless steel tanks.

Tasting Notes:

Pale yellow color, aromas of citrus and tropical fruit. Well balanced with a refreshing crisp acidity. Pairs well with asparagus, salads and seafood.

TEMPERATURE OF SERVICE: 10°C to 12°C.