



DON CRISTOBAL

1492

VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

## CRISTÓBAL HUNTING SEASON - MALBEC

### TECHNICAL SHEET

#### Description

*Cristóbal is the varietal range of wines of Don Cristóbal Winery. They are known for being fruity, with intense aromas and excellent structure with well integrated oak.*

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2024

VINEYARD: La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 mts above sea level.

PRODUCTION PER HECTARE: 70 HI/ha



#### Analytical Information

ALCOHOL: 14% Vol

TOTAL ACIDITY: 5,40 g/l Tartaric, 3,53 g/l Sulfuric.

SUGAR: 2,33 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. Subsequent alcoholic fermentation, induced by selected yeasts with controlled temperatures 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 5 days.

TOTAL MACERATION TIME: 28 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 85% aged in concrete tanks and 15% aged in French and American oak.

#### Tasting Notes:

To the eye it presents intense and bright violet shades. Its aroma is elegant with a perfect conjunction of black fruits and spices. The soft touch of French oak barrels extols this Malbec. Well balanced, complete and with sweet tannins.

TEMPERATURE OF SERVICE: 16°C to 18°C