



DON CRISTOBAL  
I 492

VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

JUAN CRISTÓBAL MALBEC

## TECHNICAL SHEET

### Description

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2024

VINEYARD: Finca El Remanso.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 930 mts. above sea level.

PRODUCTION PER HECTARE: 90 hl/ha

### Analytical Information

ALCOHOL: 13,5 % Vol

TOTAL ACIDITY: 5,10 g/l (Tartaric), 3,33 g/l (Sulphuric).

SUGAR: 2 g/l.

PH: 3,80

### Elaboration

HARVEST: By hand, in cases of 15 Kg during the month of March.

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Cold maceration for 2 days. Subsequent alcoholic fermentation with selected yeasts at a controlled temperature between 25°C and 28°C. Daily pump-overs during fermentation to facilitate the extraction of aromatic compounds and colour. Post-fermentation maceration for 3 days.

TOTAL MACERATION TIME: 18 days.

MALOLACTIC FERMENTATION: 100%

AGEING: 3 months in concrete tanks.



### Tasting Notes:

A fresh and young wine with aromas reminiscent of red fruits such as cherries and plums. In the mouth, it is balanced, with delicate tannins that awaken the palate.

TEMPERATURE OF SERVICE: 16°C to 18°C.