



DON CRISTOBAL
I 492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

JUIAN CRISTÓBAL - CHARDONNAY



TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Chardonnay.

VINTAGE: 2024

VINEYARD: Finca La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 mts. above sea level.

PRODUCTION PER HECTARE: 90 hl/ha

Analytical Information

ALCOHOL: 13,5% Vol

TOTAL ACIDITY: 6 g/l (Tartaric), 3,92 g/l (Sulfuric)

SUGAR: 1,80 g/l.

PH: 3,40

Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Minimal pellicular maceration in the press at low temperatures, followed by a cold decantation for 24 hours. Subsequent alcoholic fermentation of the limpid must with selected yeasts at a controlled temperature between 16°C and 18°C.

TOTAL FERMENTATION TIME: 15 days.

MALOLACTIC FERMENTATION: No.

AGEING: 2 months in stainless steel tanks.

Tasting Notes:

This Chardonnay captures the essence of Mendoza's terroir, offering a delightful combination of fruit-forward charm and a touch of sophistication. Ideal for those who appreciate a crisp and vibrant white wine that reflects the youthful spirit of the grape and the region.

TEMPERATURE OF SERVICE: 8°C to 10°C.