



DON CRISTOBAL
1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

1492 - CHARDONNAY



TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Chardonnay.

VINTAGE: 2023

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: 12,5 % Vol

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

SUGAR: 1,70 g/l.

PH: 3,55

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 tank.

Tasting Notes:

Great exponent of white wines, which reaches its maximum expression in our vineyards. It has aromas of tropical fruits with notes of pineapple and white peach. In the mouth, its balanced acidity and elegant texture stand out. Ideal to enjoy as an aperitif and pair with white fish.

TEMPERATURE OF SERVICE: 8°C to 10°C.