



DON CRISTOBAL
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VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTOBAL 1492 BARREL SELECTION CABERNET SAUVIGNON

TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Cabernet Sauvignon.

VINTAGE: 2020

VINEYARD: La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 metres above sea level.

PRODUCTION PER HECTARE: 55 Hl/ha

Analytical Information

ALCOHOL: 14% Vol.

TOTAL ACIDITY: 5,83 g/l tartaric, 3,81 g/l sulfuric.

SUGAR: 2,11 g/l.

PH: 3,72.

Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

GRAPE SELECTION: Yes, on vibrating table.

VINIFICATION: Cold pre fermentation maceration for 6 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 6 days.

TOTAL MACERATION TIME: 29 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING IN OAK BARRELS: 12 months, 70% aged in 1st and 2nd used French oak barrels and 30% in 1st and 2nd used American oak barrels.



Tasting Notes:

Deep bright ruby color and aromas of spices and green pepper make this Cabernet a faithful exponent of the variety. Its sweet tannins give an attractive structure in the mouth and the twelve months aging in French oak barrels provides notes of vanilla flavor and smoke, resulting in an exceptional, complex and elegant wine.

TEMPERATURE OF SERVICE: 16°C to 18°C.