



DON CRISTOBAL  
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VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

## CRISTOBAL 1492 BARREL SELECTION MALBEC

### TECHNICAL SHEET

#### Description

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2020

VINEYARD: La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 metres above sea level.

PRODUCTION PER HECTARE: 55 Hl/ha

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#### Analytical Information

ALCOHOL: 14% Vol.

TOTAL ACIDITY: 5,2 g/l tartaric, 3,75 g/l sulfuric.

SUGAR: 2,25 g/l.

PH: 3,72.

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#### 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: 27 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:

An elegant Malbec, of outstanding red purple tones. Intense scents and blueberries and dry plums taste, combined with notable vanilla and tobacco notes. Excellent in mouth, reminds us to chocolate combined with a soft smoke that makes it irresistible. Sweet, complex, outstanding exponent of the great Argentinean Malbec.

TEMPERATURE OF SERVICE: 16°C to 18°C.