



DON CRISTOBAL
1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTOBAL 1492 BARREL SELECTION MERLOT

TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Merlot.

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: 5,51 g/l tartaric, 3,60 g/l sulfuric.

SUGAR: 2,56 g/l.

PH: 3,74.

Elaboration

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

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 5 days.

TOTAL MACERATION TIME: 28 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 red tones prevail in this elegant aged wine. Complete and intense aromas, with vanilla and tobacco notes, are inherent from the aging in oak barrels. On the palate, it reminds us of ripe red fruits, accompanied by a complex and velvety end. Pairs well with seasoned grilled meats.

TEMPERATURE OF SERVICE: 16°C to 18°C.