



DON CRISTOBAL  
1492

VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

## CRISTOBAL 1492 BARREL SELECTION SHIRAZ

### TECHNICAL SHEET

#### Description

GRAPE VARIETIES: 100% Shiraz.  
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: 5,70 g/l tartaric, 3,72 g/l sulfuric.  
SUGAR: 2 g/l.  
PH: 3,75.

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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 5 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: 25 days.  
MALOLACTIC FERMENTATION: 100% spontaneous.  
AGEING IN OAK BARRELS: 12 months, 70% aged in 1st and 2nd used French oak barrels and 30% in 1<sup>st</sup> and 2<sup>nd</sup> used American oak barrels.



#### Tasting Notes:

Elegance, complexity, and harmony prevail in this authentic Shiraz. Great aromatic intensity, with red and black fruits. The twelve months ageing in French and American oak barrels extol the richness of its ripe tannins. Excellent structure and ageing potential.

TEMPERATURE OF SERVICE: 16°C to 18°C.