



DON CRISTOBAL  
1492

VIÑEDOS Y BODEGA  
MENDOZA - ARGENTINA

## CRISTÓBAL 1492 - VIOGNIER

### TECHNICAL SHEET

#### Description

GRAPE VARIETIES: 100% Viognier.

VINTAGE: 2023

VINEYARD: La Pinta.

ORIGIN: Los Campamentos, Rivadavia, Mendoza.

ALTITUDE: 620 metres above sea level

PRODUCTION PER HECTARE: 75 Hl/ha

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#### Analytical Information

ALCOHOL: 13% Vol

TOTAL ACIDITY: 7,27 g/l (Tartaric), 4,75 g/l (Sulphuric).

SUGAR: 1,8 g/l.

PH: 3,35

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#### Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Pellicular maceration for 2 to 3 hours in a wine press at low temperatures, followed by cold decantation for 24 hours. Subsequent alcoholic fermentation of the limpid must induced by selected yeast in stainless steel tanks, at a controlled temperature between 14°C and 16°C. Contact with the lees for 3 months once the alcoholic fermentation is finished.

TOTAL FERMENTATION TIME: 22 days.

MALOLACTIC FERMENTATION: No

AGEING: 3 months in stainless steel tank.



#### Tasting Notes:

Subtle honey, floral and pineapple nose with marzipan, apricot and nutty flavors. The mouth is fresh and elegant with a long, expressive finish. A perfect accompaniment to salads, white meats and seafood dishes.

TEMPERATURE OF SERVICE: 8°C to 10°C.