



DON CRISTOBAL
I 492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTOBAL VIOGNIER ORGANIC

TECHNICAL SHEET

Description

The grapes for Cristobal Viognier organic wine are sourced from our own certified organic vineyards, where we employ committed organic viticulture practices, avoiding chemical interventions. Crafted using stringent winemaking techniques, this emblematic wine embodies distinctive, genuine, and natural characteristics.

GRAPE VARIETY: 100% Viognier.

VINTAGE: 2024

VINEYARD: Finca La Pinta.

ORIGEN: Los Campamentos, Rivadavia, Mendoza.

ALTITUD: 620 m.a.s.l.

PRODUCTION PER HECTARE: 75 hl/ha.

ORGANIC CERTIFICATION: Ecocert Argentina S.A.

Analytical Information

ALCOHOL: 13,5% vol

TOTAL ACIDITY: 6,80 g/l (tartaric) and 4,44 g/l (sulfuric)

SUGAR: 1,60 g/l

PH: 3,28

Elaboration

HARVEST: by hand, in cases of 15 kg during the month of February

BUNCH SORTING: yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICACIÓN: 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 authorized for organic production in stainless steel tanks, at a controlled temperature between 15°C and 18°C. Contact with the lees for 2 months once the alcoholic fermentation is finished.

TOTAL FERMENTATION TIME: 20 days.

MALOLACTIC FERMENTATION: no.

AGEING: 2 months in stainless steel tank.



Tasting Notes:

With aromas of blossoming wildflowers and ripe stone fruits, this Viognier wine unfolds on the palate with layers of peach, apricot, and a hint of tropical pineapple, all underscored by a crisp acidity and a hint of minerality, resulting in a wine of unparalleled purity and finesse.

TEMPERATURE OF SERVICE: 8°C to 10°C.