



DON CRISTOBAL
I 492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTOBAL 1492 EXTRA BRUT
Traditional Method



TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Chardonnay.

VINTAGE: 2021

VINEYARD: Finca La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 m.a.s.l.

PRODUCTION PER HECTARE: 75 HI/ha

Analytical Information

ALCOHOL: 11,5%

TOTAL ACIDITY: 8,40 g/l Tartaric and 5,49 g/l Suphuric

SUGAR: 9,20 g/l

PH:3,40

Elaboration

HARVEST: By hand in the month of February.

BUNCH SORTING: Yes, with conveyor belt.

BASE WINE 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 yeasts in stainless steel tanks, with a controlled temperature between 15°C and 18°C.

SECOND FERMENTATION: In bottle. Traditional Method.

BOTTLE AGING: Maturation on lees for 18 months.

Tasting Notes:

Attractive to the eye, with golden hues and delicate perlage. Aromatically, it is a complex sparkling white wine, with a marked presence of apple, honey and toasted bread. On the palate the aromas repeat and are enhanced by its balanced acidity, accompanied by citric fruits flavour.