



DON CRISTOBAL 1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTÓBAL 1492 - SANGIOVESE



TECHNICAL SHEET

Description

Cristóbal is the varietal range of wines of Don Cristóbal Winery. They are known for being fruity, with intense aromas and excellent structure with well integrated oak.

GRAPE VARIETIES: 100% Sangiovese.

VINTAGE: 2023

VINEYARD: Finca La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 metres above sea level

PRODUCTION PER HECTARE: 75 Hl/ha

Analytical Information

ALCOHOL: 14% Vol

TOTAL ACIDITY: 5,36 g/l (Tartaric), 3,50 g/l (Sulphuric).

SUGAR: 1,90 g/l.

PH: 3,75

Elaboration

HARVEST: By hand, in cases of 15 kg during the month of March.

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Cold pre-fermentation maceration for 3 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 4 days.

TOTAL MACERATION TIME: 20 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 5 months, 80% aged in concrete tanks and 15% aged in American and French oak.

Tasting Notes:

Bright garnet color with deep hues. Its aromas are fruity, featuring a touch of cherries and fresh plums, characteristic of this grape native to Tuscany, Italy. On the palate, a subtle nuance of acidity adds vibrancy and freshness. This wine is harmonious, elegant, and complex.

TEMPERATURE OF SERVICE: 16°C to 18°C.