



DON CRISTOBAL
I 492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

DANZÓN - CABERNET FRANC

TECHNICAL SHEET

Description

Exciting, seductive and vibrant, this is Danzón.

GRAPE VARIETIES: 100% Cabernet Franc

VINTAGE: 2021

VINEYARD: El Remanso.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 930 metres above sea level.

PRODUCTION PER HECTARE: 75 HI/ha



Analytical Information

ALCOHOL: 14% v/v

TOTAL ACIDITY: 5,30 g/l tartaric, 3,46 g/l sulfuric.

SUGAR: 2,78 g/l.

PH: 3,70

Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Cold pre fermentation maceration for 4 days. Subsequent alcoholic fermentation with selected yeasts at a controlled temperature between 24°C and 26°C.

Daily pump-overs complemented with delestage during fermentation to facilitate the extraction of aromatic compounds and color.

TOTAL MACERATION TIME: 25 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 4 months in concrete tank.

Tasting Notes:

With a deep ruby red hue and floral aromas, this wine showcases notes of raspberries and bell peppers. Smooth with rounded tannins, it delivers a charming and highly enjoyable finish on the palate.

TEMPERATURE OF SERVICE: 16°C to 18°C.