



DON CRISTOBAL
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VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

DANZÓN BLANC DE MALBEC

TECHNICAL SHEET

Description

Exciting, seductive and vibrant, this is Danzón.

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2021

VINEYARD: Finca La Santa María

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 m.a.s.l.

PRODUCTION PER HECTARE: 75 Hl/ha



Analytical Information

ALCOHOL: 13% Vol.

TOTAL ACIDITY: 6,20g/l tartaric, 4,05 g/l sulfuric

SUGAR: 1,80 g/l.

PH: 3,45

Elaboration

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

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: There is a grape selection process, which is subsequently stripped of the skins, stalks, and seeds. The alcoholic fermentation of the freshly pressed grapes is carried out in stainless steel tanks, induced from selected yeast strains, at a controlled temperature between 15°C and 18 °C.

TOTAL MACERATION TIME: 20 days.

AGING: 4 months in stainless steel tanks.

Tasting Notes:

Our emblematic Blanc de Malbec Danzón is made with 100% Malbec grapes. It has a bright pale yellow color, with steely sparkles. On the nose, it has aromas reminiscent of notes of currants and strawberries, fused with delicate citrus nuances like grapefruit. In the mouth, it reveals fruity sensations, moderate alcohol, and an integrated acidity that brings freshness.

Temperature of service: between 8°C and 12°C.