



DON CRISTOBAL
I 492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

FINCA LA NIÑA - MALBEC

TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2023

VINEYARD: Finca El Remanso.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 930 metres above sea level.

PRODUCTION PER HECTARE: 85 Hl/ha



Analytical Information

ALCOHOL: 13,5% Vol

TOTAL ACIDITY: 5,60 g/l (Tartaric), 3,66 g/l (Sulphuric).

SUGAR: 2,0 g/l.

PH: 3,70

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 4 days followed by an alcoholic fermentation with selected yeasts at a controlled temperature between 25°C and 28°C. Daily pump-overs complemented with delestage during fermentation to facilitate extraction of aromatic compounds and color. Post-fermentation maceration for 5 days.

TOTAL MACERATION TIME: 21 days.

MALOLACTIC FERMENTATION: 100%

AGEING: 3 months in concrete tanks.

Tasting Notes:

Typical Argentinian Malbec with an intense purple color. Full aromas of cherries and plums. It has a captivating fruity flavor, characteristic of this grape. Well balanced, complex, and a smooth finish.

TEMPERATURE OF SERVICE: 16°C to 18°C.