



DON CRISTOBAL
I 492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

FINCA LA NIÑA - MERLOT

TECHNICAL SHEET

Description

GRAPE VARIETIES: 100% Merlot.

VINTAGE: 2022

VINEYARD: Finca La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 metres above sea level.

PRODUCTION PER HECTARE: 85 HI/ha



Analytical Information

ALCOHOL: 14% Vol

TOTAL ACIDITY: 5,20 g/l (Tartaric), 3,40 g/l (Sulphuric)

SUGAR: 2,45 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 4 days. Subsequent 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 the extraction of aromatic compounds and color. Post fermentation maceration for 3 days.

TOTAL MACERATION TIME: 20 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGING: 3 months in concrete tank.

Tasting Notes:

Merlot of deep ruby red colour. Intense aromas, with well-defined notes of black fruits and spices. On the palate, it is long, generous, and supple. It has soft tannins, harmony, and a lingering finish.

TEMPERATURE OF SERVICE: 16°C to 18°C.