



DON CRISTOBAL

1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTÓBAL HUNTING SEASON - MALBEC

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% Malbec.

VINTAGE: 2023

VINEYARD: La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 mts above sea level.

PRODUCTION PER HECTARE: 70 Hl/ha

Analytical Information

ALCOHOL: 13,5% Vol

TOTAL ACIDITY: 5,50 g/l Tartaric, 3,59 g/l Sulfuric.

SUGAR: 2,20 g/l.

PH: 3,80

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, 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 5 days.

TOTAL MACERATION TIME: 28 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 85% aged in concrete tanks and 15% aged in French and American oak.



Tasting Notes:

To the eye it presents intense and bright violet shades. Its aroma is elegant with a perfect conjunction of black fruits and spices. The soft touch of French oak barrels extols this Malbec. Well balanced, complete and with sweet tannins.

TEMPERATURE OF SERVICE: 16°C to 18°C