



DON CRISTOBAL
1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTÓBAL 1492 - CABERNET SAUVIGNON

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% Cabernet Sauvignon.

VINTAGE: 2024

VINEYARD: La Santa María.

ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.

ALTITUDE: 935 metres above sea level.

PRODUCTION PER HECTARE: 75 Hl/ha



Analytical Information

ALCOHOL: 14% vol

TOTAL ACIDITY: 5,30 g/l tartaric, 3,50g/l sulfuric.

SUGAR: 2,30 g/l.

PH: 3,74

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 5 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: 24 days.

MALOLACTIC FERMENTATION: 100% spontaneous.

AGEING: 5 months, 85% aged in concrete tanks and 15% aged in French and American oak.

Tasting Notes:

Classic Cabernet Sauvignon, of intense carmine color. It has plum and cherry aromas with hints of herbs and spices. On the palate, it is concentrated with intense structured ripe tannins. Balanced, with a long and persistent finish.

TEMPERATURE OF SERVICE: 16°C to 18°C.