



DON CRISTOBAL
1492

VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTÓBAL 1492 - CHARDONNAY

TECHNICAL SHEET

Description

Cristóbal is the varietal range of wines of Don Cristóbal Winery. They are known for being fresh and fruity; with intense aromas and a balanced acidity.

GRAPE VARIETIES: 100% Chardonnay.

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: 13,5% Vol.

TOTAL ACIDITY: 5,85g/l (Tartaric), 3,82g/l (Sulphuric)

SUGAR: 1,8 g/l.

PH: 3,5

Elaboration

HARVEST: By hand, in cases of 15 Kg during the month of February.

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Pelicular maceration for 2 to 3 hours in a pneumatic press at low temperatures, followed by cold decantation for 24 hours. Subsequent alcoholic fermentation of the limpid must induced by selected yeasts in stainless steel tanks, with a controlled temperature between 15°C and 18° C. Contact with the lees for 4 months once the alcoholic fermentation is finished.

TOTAL FERMENTATION TIME: 20 days.

MALOLACTIC FERMENTATION: No.

AGEING: 4 months in stainless steel tanks.

Tasting Notes:

Yellow colour with green shades. It is a wine of fresh and delicate aromas that remind of exotic fruits. On the palate it has harmony, lots of fruits and an elegant finish.

TEMPERATURE OF SERVICE: 8°C to 12°C.