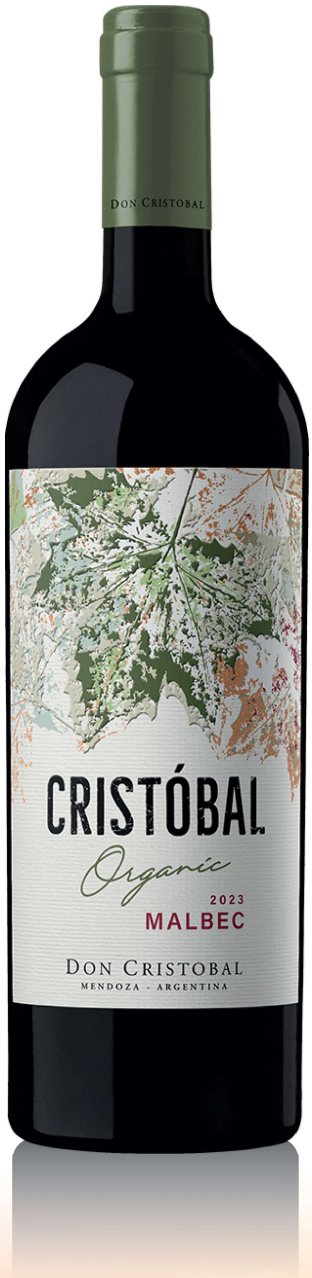
DON CRISTOBAL
1492
VIÑEDOS Y BODEGA
MENDOZA - ARGENTINA

CRISTOBAL MALBEC ORGANIC



TECHNICAL SHEET

Description

The grapes for the Cristobal Malbec organic wine come from our owned certified organic vineyards; in which a committed organic viticulture is applied, without chemical interventions. Made under strict winemaking methods, this emblematic wine is born with unique, genuine and natural features.

GRAPE VARIETY: 100% Malbec.
VINTAGE: 2023
VINEYARD: Finca La Santa María.
ORIGEN: Ugarteche, Luján de Cuyo, Mendoza.
ALTITUD: 935 m.a.s.l.
YIELD: 54 q/ha
ORGANIC CERTIFICATION: ECOCERT ARGENTINA S.A.

Analytical Information

ALCOHOL: 14,5% vol
TOTAL ACIDITY: 5,60 g/l (tartaric) and 3,66 g/l (sulfuric)
SUGAR: 2,10 g/l
PH: 3,65

Elaboration

HARVEST: by hand, in cases of 15 kg during the month of March.
BUNCH SORTING: yes, with conveyor belt.
DESTEMMING: Yes.
VINIFICACIÓN: Cold pre-fermentation maceration for 3 days. Subsequent alcoholic fermentation, at a controlled temperatures between 25ºC and 28ºC with selected yeasts authorized for organic production. 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: 26 days.
MALOLACTIC FERMENTATION: 100% spontaneous.
AGEING: 5 months in stainless steel tanks, without coming into contact with wood to preserve the freshness of the wine and allow the grapes to fully express themselves.

Tasting Notes:

It has an intense red color, with market violet tones. Aromatically explosive, where aromas of plum, blackberry and cherry are evident, accompanied by floral notes such as violet. On the palate it presents a sweet entrance, balanced acidity and hints of red fruits that provide a long and pleasant finish.

TEMPERATURE OF SERVICE: 16ºC to 18ºC.