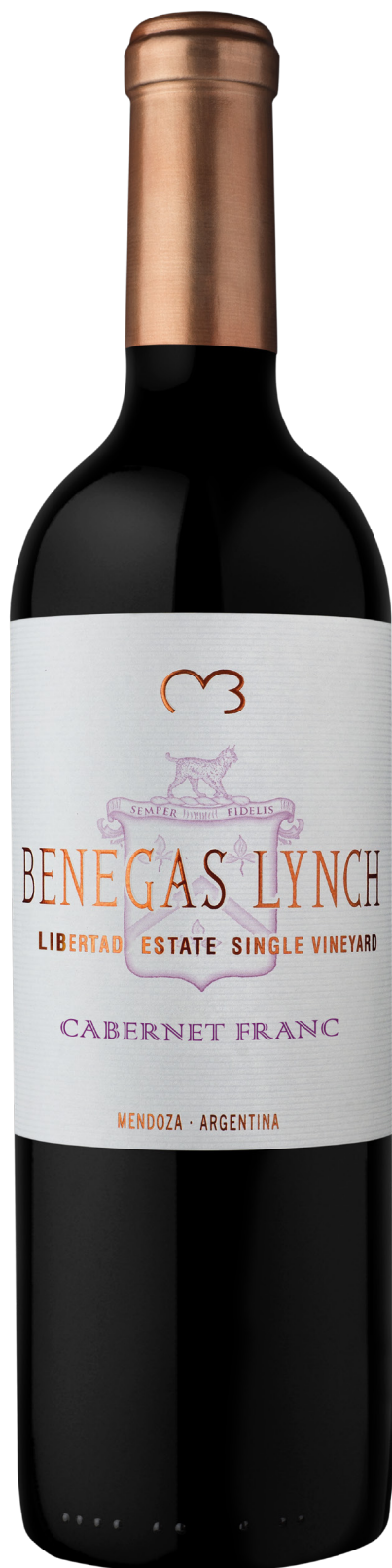




# BODEGA BENEGAS

MENDOZA · ARGENTINA

## BENEGAS LYNCH



### BENEGAS LYNCH CABERNET FRANC

VARIETAL COMPOSITION		100% Cabernet Franc.	
GRAPES ORIGIN		Grapes from our own vineyards located in Finca Libertad, Mendoza Upper River Bank, Cruz de Piedra, Maipú (850 meters above sea level; 2800 ft). Old Cabernet Franc planted in 1899 by Tiburcio Benegas.	
HARVEST TIME		Last fortnight of April.	
WINEMAKING PROCESS		Cold maceration. Fermentation at 25°C (77°F) with native yeast. Fermentative maceration for 20 days. Malolactic fermentation in new French oak barrels of 500 liters.	
AGEING		18 months in French oak barrels and other 12 months reposing in bottle.	
TECHNICAL DATA		Alcohol: 14.5%	Sugar: 2.89
		Ph: 3.53	Acidity: 6.48 gr/ltr
TASTING NOTES		COLOUR: Profound vermilion red colour with tile hues.	
		NOSE: Aromas of black ripe fruit and roasted bellpepper together with the typical freshness of the variety mingle softly with the fermentation notes rendering elegance and hints of cocoa and vanilla.	
		MOUTH: Powerful wine with juicy and ripe tannins. In the mid palate it exhibits a set of layers where the aromas appear and complement the wine, giving it an elegant and very expressive long finish.	
AGEING CAPACITY		15 - 20 years.	
SERVING TEMPERATURE		Between 15°C - 17°C (59°F - 63°F). We suggest using decanter.	
FOOD PAIRING		Due to the complexity and evolution of this wine, it pairs with game meat slowly cooked as well as barbecues. It also matches very well with hard cheeses made of cow or sheep milk.	