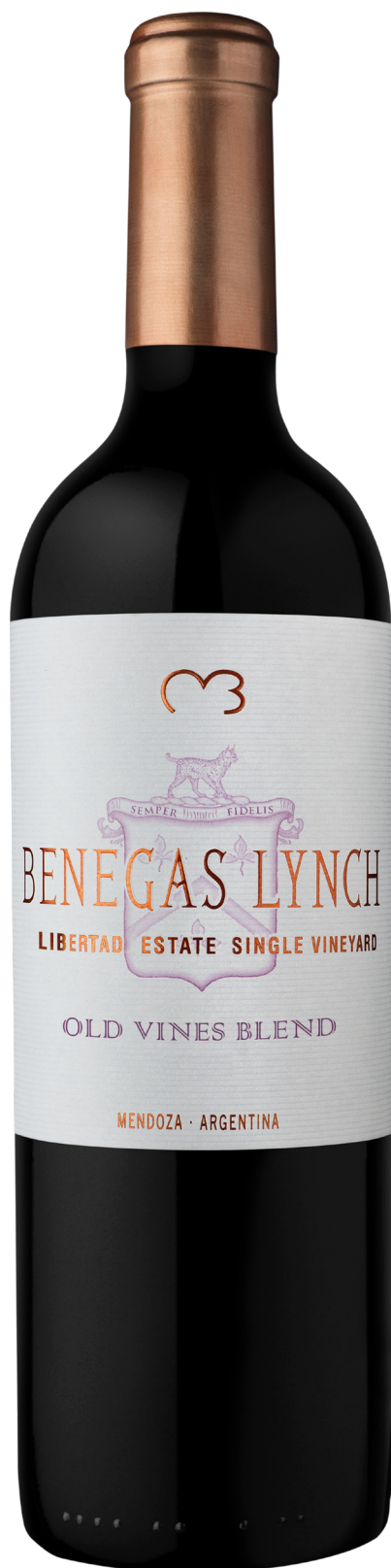




BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS LYNCH



BENEGAS LYNCH OLD VINES BLEND

VARIETAL COMPOSITION	50% Cabernet Sauvignon, 30% Cabernet Franc, 15% Merlot, 5% Petit Verdot.	
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). Grapevines planted from 1899 to 1956 by the Benegas Family.	
HARVEST TIME	Cabernet Sauvignon and Cabernet Franc in the second half of April, Merlot at the end of March and Petit Verdot in the second half of March.	
WINEMAKING PROCESS	Cold maceration. Fermentation at 25°C (77°F) with native yeast. Post-fermentative maceration for 20 days. Malolactic fermentation in new French oak barrels, each varietal by separate. In the case of the Cabernet Franc it's aged in 500 lt French oak barrels. After 12 months ageing in wood, the blend is created and it goes back to oak barrels for another 6 months.	
AGEING	18 months in French oak barrels and other 12 months reposing in bottle.	
TECHNICAL DATA	Alcohol: 14.5%	Sugar: 2.17
	Ph: 3.53	Acidity: 6.51 gr/lt
TASTING NOTES	COLOUR: Brilliant red vermillion colour with orange hues.	
	NOSE: The complexity of the varietal composition exhibits in the nose aromas of red and black fruit, spices like white pepper, clove and cardamom. Herbal notes of eucalyptus, thyme and rosemary. The wood ageing renders cocoa and vanilla notes.	
	MOUTH: Strong presence in the entrance. It reaches the maximum volume with a high impact in the mid palate, showing round tannins resulting from the blend of the four varietals. Long and lingering finish with delicate herbaceous notes.	
AGEING CAPACITY	15 - 20 years.	
SERVING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F). We suggest using decanter.	
FOOD PAIRING	Due to its strong character and complexity, this wine pairs excellent with game meats slowly cooked.	