



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS ESTATE LINE

BENEGAS ESTATE CABERNET SAUVIGNON

VARIETAL COMPOSITION	100% Cabernet Sauvignon.	
GRAPES ORIGIN	Grapes from Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipú, Mendoza. Mixture of young vines planted in 1996 and the ancient vines planted in 1935 by the Benegas Family.	
HARVEST TIME	First fortnight of April.	
WINEMAKING PROCESS	Prefermentative cold maceration. Fermentation in tank at 25°C (77°F) with native yeast. Post fermentative maceration for two weeks. Racking and natural malolactic fermentation.	
AGEING	6 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL: 14.5%	SUGAR: 2.04
	PH: 3.68	ACIDITY: 5.90 gr/lt
TASTING NOTES	COLOUR: Intense deep dark red colour, with tile reflexes. Bright, with great body and structure.	
	NOSE: Intense aromas of dark fruits such as blackberries, with reminiscence of olives, black pepper and a subtle herbaceous notes.	
	MOUTH: Powerful entrance in the mouth with pronounced tannins in the middle palate. It shows balance between acidity, tannins and alcohol. Elegant and long velvety finish.	
AGEING CAPACITY	8 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Ideal to combine with stuffed pasta, stews and hard cheeses. Particularly suitable to accompany grilled meats.	

