



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS ESTATE LINE

BENEGAS ESTATE DON TIBURCIO		
VARIETAL COMPOSITION	Blend: 50% Malbec, 20% Cabernet Franc, 20% Cabernet Sauvignon, 5% Merlot, 5% Petit Verdot.	
GRAPES ORIGIN	The Malbec grape is from our vineyard Finca La Encerrada (1450 meters above sea level; 4800 ft), Gualtallary, Uco Valley. The Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Merlot grapes are from our vineyard Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipú, Mendoza.	
HARVEST TIME	Malbec: Last week of April. Cabernet Franc and Cabernet Sauvignon: 2nd fortnight of April. Merlot: End of March. Petit Verdot: 2nd fortnight of March.	
WINEMAKING PROCESS	All varietals are vinified separately. Cold pre-fermentative maceration. Fermentation in tank at 25°(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: 1.96
	PH: 3.60	ACIDITY: 5.8 gr/lit
TASTING NOTES	COLOUR: Ruby red colour with brownish edges. Medium intensity.	
	NOSE: The complexity of the varietal composition of this wine shows 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 grants notes of cocoa and vanilla.	
	MOUTH: Intense wine at the entrance. It reaches all its volume with a high impact in the middle palate, exhibiting round tannins as the result of the combination of the five varietals. Long and lingering finish with a slight herbaceous note in the end.	
AGEING CAPACITY	8 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Due to its structure, we recommend to match this wine with long cooked meals. Ideal to accompany game meats and stuffed pastas.	

