



# BODEGA BENEGAS

MENDOZA · ARGENTINA

## BENEGAS ESTATE LINE



BENEGAS ESTATE MALBEC		
VARIETAL COMPOSITION	100% Malbec.	
GRAPES ORIGIN	The grapes come from our own vineyards: Finca La Encerrada (1450 meters above sea level, 4750 ft.), Gualtallary, Valle de Uco and a smaller portion from Finca Libertad, Mendoza Upper River Bank (850 meters above sea level, 2800 ft.), Cruz de Piedra, Maipú, Mendoza.	
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: 1.8
	PH: 3.60	ACIDITY: 5.80 gr/lt
TASTING NOTES	COLOUR: Brilliant and clean red ruby colour with violet hues.	
	NOSE: Aroma of ripe fruit such as strawberries and plums appear at the entrance. After this floral notes emerge mainly violets typical from the high cold areas of Uco Valley, with a touch of minerality proper from Gualtallary and Cruz de Piedra.	
	MOUTH: Wine of medium intensity with soft and round tannins that spread in the whole mouth. Easy to drink, velvety, unctuous with a long and lingering finish.	
AGEING CAPACITY	8 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Ideal to be paired with roasted or barbecued red meats, lamb and chicken; also suitable to pair with pasta.	