



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS SINGLE VINEYARD LINE



BENEGAS SINGLE VINEYARD BLEND		
VARIETAL COMPOSITION	Blend of 34% Cabernet Sauvignon, 33% Cabernet Franc, 33% Merlot.	
GRAPES ORIGIN	Selection of the best parcels from our Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipú, Mendoza. The Cabernet Sauvignon grapevines were planted in 1935; our Cabernet Franc grapevines in 1899 and the Merlot in 1956 by the Benegas Family.	
HARVEST TIME	Cabernet Franc and Cabernet Sauvignon are picked at the end of April, the Merlot is picked at the end of March.	
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. All the varieties were produced separately and 50% of them did the malolactic fermentation in new French oak barrels.	
AGEING	12 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL: 14.5%	SUGAR: 1.8
	PH: 3.57	ACIDITY: 5.79 gr/lt
TASTING NOTES	COLOUR: Deep red vermilion with ruby nuances.	
	NOSE: The intensity of these three varieties in equal proportions gives as a result a very expressive wine. The black and red fruit with white pepper from the Cabernet Sauvignon and the toasted red pepper of the Cabernet Franc are mingled with the cherries of the Merlot and the herbal and fresh notes of all the components. The oak ageing grants vanilla, toast and smoky notes.	
	MOUTH: Powerful wine with ripe and juicy tannins. In the middle palate it exhibits different layers where all the aromas appear and join the wine giving it elegance and a very expressive finish which is long and persistent.	
AGEING CAPACITY	15 years.	
SERVING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Due to its characteristics of complexity, this wine pairs excellent with game meat slowly cooked as well as with barbecues. It also matches very well with sheep and cow hard cheeses.	