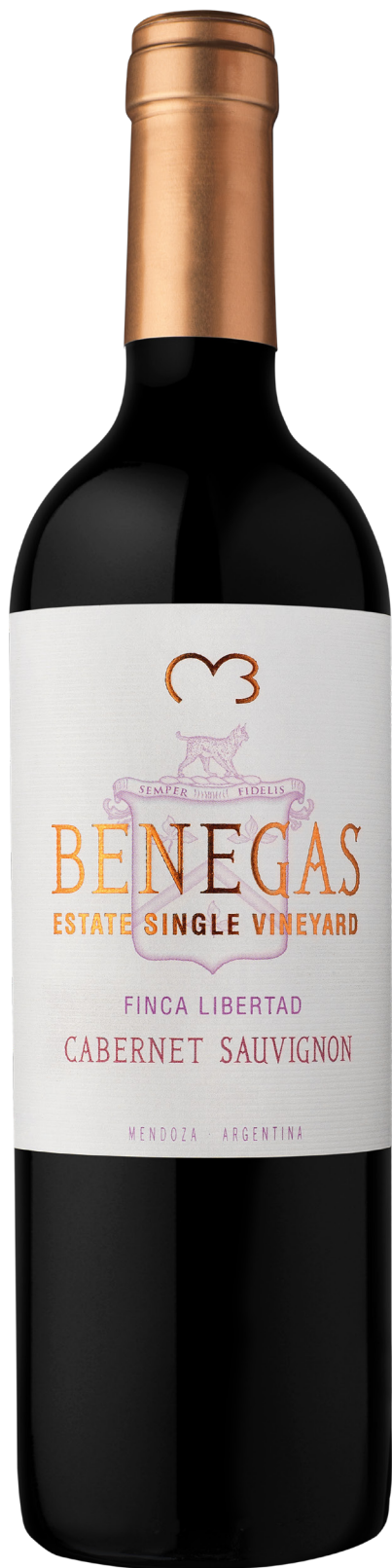




BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS SINGLE VINEYARD LINE



BENEGAS SINGLE VINEYARD CABERNET SAUVIGNON

VARIETAL COMPOSITION	100% Cabernet Sauvignon.	
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. Grapevines planted in 1935 by the Benegas Family.	
HARVEST TIME	Last week 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	12 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL: 14.5%	SUGAR: 1.8
	PH: 3.57	ACIDITY: 6.38 gr/ltr
TASTING NOTES	COLOUR: Ruby red color with blue hints. Medium intensity.	
	NOSE: Aromas of cherries, currants, plums and chocolate. Spicy and subtle herbaceous notes.	
	MOUTH: Notes of pine, cedar, graphite, chocolate and black olives. It will develop over time profound aromas and velvety structure. Balanced and elegant with a long and lingering finish.	
AGEING CAPACITY	12 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Ideal with high-fat meals (beef or game meats), also with stuffed pasta, stews with spicy sauces and hard cheeses such as cheddar.	