



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS SINGLE VINEYARD LINE



BENEGAS SINGLE VINEYARD SYRAH		
VARIETAL COMPOSITION	100% Syrah.	
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 1956 by the Benegas Family.	
HARVEST TIME	Second and third week 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.	
AGEING	12 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL: 14.5%	SUGAR: 2.37
	PH: 3.5	ACIDITY: 6.1 gr/l
TASTING NOTES	COLOUR: Dark red colour with ruby nuances; brilliant and clean.	
	NOSE: Black fruits such as cassis and dark cherries, notes of black olives and intense spicy aromas in the nose that define the typical characteristics of this varietal native of the Rhone Valley. Herbal notes of rosemary give freshness and balance.	
	MOUTH: Round and silky with notes of row leather and tobacco. Excellent balance and a long persistency.	
AGEING CAPACITY	12 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Because of its tannic structure this wine matches perfectly well with pork and lamb meats of extended cooking and pasta with elaborated sauces.	