



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS SINGLE VINEYARD LINE



BENEGAS SINGLE VINEYARD SANGIOVESE

VARIETAL COMPOSITION	100% Sangiovese.	
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	Second fortnight 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%	SUGAR: 1.87
	PH: 3.31	ACIDITY: 6.38 gr/lt
TASTING NOTES	COLOUR: Gamet red colour with ruby nuances. Brilliant and clean.	
	NOSE: Notes of ripe black fruit mingle with typical freshness of the variety and the fermentation notes that grant elegance and aromas of cocoa and vanilla.	
	MOUTH: At the entrance the wine is fresh, integrated, with a high acidity that balances with the alcohol and the round tannins. Persistent finish with herbal and soft smoky notes.	
AGEING CAPACITY	12 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Due to its fruity but firm structure, we recommend to pair this wine with hard cheeses, either cow or sheep. It also goes very well with pasta with mushrooms sauce and risotto.	