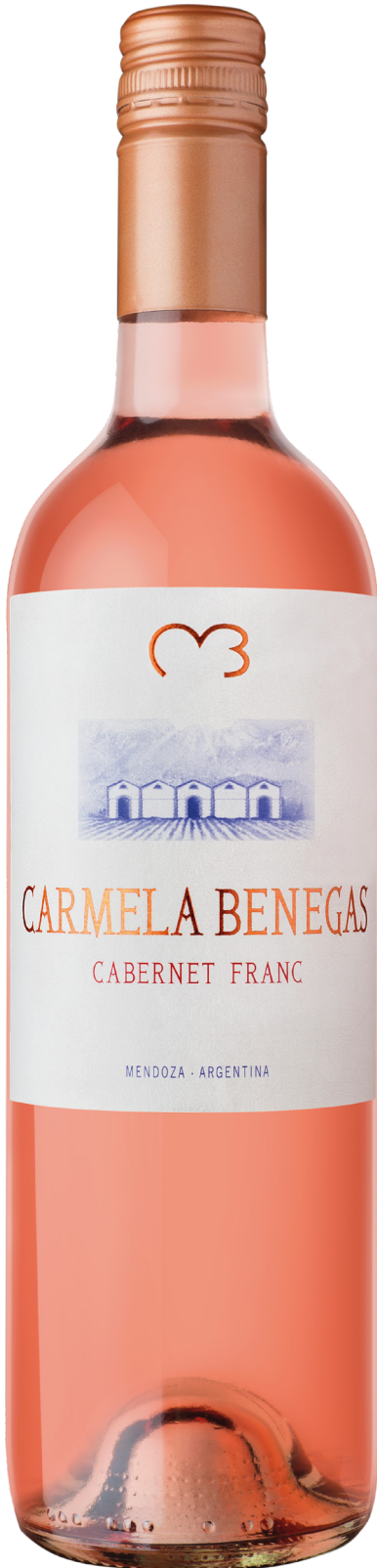




# BODEGA BENEGAS

MENDOZA · ARGENTINA



## FAMILY LINE

CARMELA BENEGAS CABERNET FRANC ROSÈ		
VARIETAL COMPOSITION	100% Cabernet Franc.	
GRAPES ORIGIN	Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipú, Mendoza	
HARVEST TIME	First week of March.	
WINEMAKING PROCESS	Cold maceration, draining and racking. It continues its fermentation like a white wine with selected yeast.	
AGEING	Young and fruity wine, without wood.	
TECHNICAL DATA	ALCOHOL: 12.5 %	SUGAR: 3.50
	PH: 3.40	ACIDITY: 5.8 gr/lt
TASTING NOTES	COLOUR: Clean and brilliant. Soft cherry red colour.	
	NOSE: Highlighted aromas of red fresh fruit such as cherry, strawberry and raspberry.	
	MOUTH: Fresh and delicate entrance, ample volume in the middle mouth and exact balance between fruit, acidity and alcohol. Long finish with typical herbaceous Cabernet Franc notes.	
AGEING CAPACITY	Drink now. We recommend drinking within 3 years.	
DRINKING TEMPERATURE	Between 8°C -10°C (46°F - 50°F). Best served in a white or rosè wine glass.	
FOOD PAIRING	Ideal to match with fishes such as trout, sole or cod fish and seafood salads; also suitable to drink as aperitif.	