



BODEGA BENEGAS

MENDOZA · ARGENTINA



FAMILY LINE

JUAN BENEGAS MALBEC		
VARIETAL COMPOSITION	100% Malbec	
GRAPES ORIGIN	Grapes from our own vineyards Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipú and Finca La Encerrada (1450 meters above sea level; 4800 ft), Gualtallary, Uco Valley, Mendoza.	
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	4 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL: 14.5 %	SUGAR: 2.1
	PH: 3.6	ACIDITY: 5.35 gr/lit
TASTING NOTES	COLOUR: Intense cherry red with violet hues.	
	NOSE: Fresh red fruit like strawberry and plum appear in the beginning. After this, some typical spicy notes of the Mendoza First Zone appear as well as some flowers from the Uco Valley. The wood ageing grants notes of vanilla and caramel.	
	MOUTH: Consistent wine in the entrance. In the middle mouth some sweet tannins appear that join the fresh fruit granting a soft and delicate volume with a balanced acidity and a medium persistency.	
AGEING CAPACITY	5 years	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F)	
FOOD PAIRING	Ideal to join with barbecued red or white meat, fatty fish and pasta with light sauces.	