



# ARRAIGO BENEGAS

## SINGLE VINEYARD CABERNET SAUVIGNON



**Varietal Composition:** 100% Cabernet Sauvignon.

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**Grape Origin:** Selection of the best parcels from our Finca Libertad, Mendoza Upper River Bank (850 meters above sea level), Cruz de Piedra, Maipu, Mendoza. Grapes planted 88 years ago by the Benegas Family.

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**Harvest Time:** Last week of April

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**Winemaking Process:** Prefermentative cold maceration. Fermentation in tank at 25°C (77°F). Post fermentation maceration for two weeks. Racking and natural malolactic fermentation.

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**Ageing:** 12 months in new French oak barrels.

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**Technical Data:** Alcohol: 14.5% | Sugar: 1.67 | PH: 3,57 | Acidity: 6.21 gr/ltr

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### TASTING NOTES

**Colour:** Intense dark red colour, with brownish edges.

**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.

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**Ageing Capacity:** 12 years

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**Drinking Temperature:** Serving temperature 17°/18° C (62°F/64°F).

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**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.