



ARRAIGO BENEGAS

SINGLE VINEYARD MALBEC



Varietal Composition: 100% Malbec.

Grape Origin: Selection of the best parcels from our own vineyards Finca La Encerrada (1450 meters above sea level), Gualtallary, Uco Valley, Mendoza

Harvest Time: Second week of April.

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

Ageing: 12 months in new French oak barrels.

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

TASTING NOTES

Colour: Deep red vermilion with ruby nuances.

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Bright and Clean.

Nose: shows presence of ripe red fruits and floral notes such as violets typical of the high cold areas of Uco Valley. The thermal amplitude give the wine a deep colour and a great aromatic intensity.

Mouth: Wine of medium intensity with soft and round tannins that unfold through the mouth. Fresh and juicy very friendly in the palate with a subtle minerality. Elegant and long finish.

Ageing Capacity: 12 years

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

Food Pairing: Ideal to be paired with roasted red meat, barbecues and pasta with complex sauces.