



ARRAIGO BENEGAS

CLASSIC MALBEC



Varietal Composition: 100% Malbec

Grape Origin: Grapes from our own vineyards Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipu; 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 fermentation 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/lt

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: 15°/17° C (59°/63°F)

Food Pairing: Ideal to join with barbecued red or white meat, fat fish and pasta with light sauces.