



ARRAIGO BENEGAS

ESTATE MALBEC



Varietal Composition: 100% Malbec.

Grape Origin: The grapes come from our own vineyard: Finca La Encerrada (1450 meters above sea level, 4750 ft.), Gualtallary, Valle de Uco and a smaller portion from Finca Libertad, Mendoza Upper River Bank (850 meters above sea level, 2800 ft.), Cruz de Piedra, Maipú, Mendoza.

Harvest Time: First fortnight of April.

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: 6 months in French oak barrels.

Technical Data: Alcohol: 14.5% | Sugar: 1.8 | PH: 3,6 | Acidity: 5.8 gr/l

TASTING NOTES

Colour: Brilliant and clean red ruby colour with violet hues.

Nose: Aroma of ripe fruit such as strawberries and plums appear at the entrances. After this floral notes emerge mainly violets typical of the high cold areas of Uco Valley; with a touch of minerality proper of Gualtallary and Cruz de Piedra.

Mouth: Wine of medium intensity with soft and round tannins that spread in the whole mouth. Easy to drink, velvety, unctuous with a long and lingering finish.

Ageing Capacity: 8 years

Drinking Temperature: 15°/17° C (59°/63°F)

Food Pairing: Ideal to be paired with roasted or barbecued red meats, lamb and chicken; or also to be suitable to eat pasta.