



ARRAIGO
BENEGAS

CLASSIC
CABERNET FRANC ROSÉ



Varietal Composition: 100% Cabernet Franc

Grape Origin: Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipú, Mendoza

Harvest Time: First week of March.

Winemaking Process: Cold maceration, draining and racking. It continues its fermentation like a white with selected yeast.

Ageing: Young and fruity wine, without wood.

Technical Data: Alcohol: 12.5% | Sugar: 3.50 | PH: 3,4 | Acidity: 5.8 gr/ltr

TASTING NOTES

Colour: Clean and brilliant. Soft cherry red colour.

Nose: Highlighted aromas of red fresh fruit such as cherry, strawberry and raspberry.

Mouth: Fresh and delicate entrance, ample volume in the middle mouth and exact balance between fruit and alcohol. Long finish with typical cabernet franc notes.

Ageing Capacity: Drink now. We recommended to drinking within 3 years.

Drinking Temperature: Between 8°/10° C (46°/50°F). Best served in a white or rosé wine glass.

Food Pairing: Ideal to match with thing fishes such us trout, sole or cod fish and seafood salads; or also suitable to drink as aperitif.