



ARRAIGO  
BENEGAS

CLASSIC  
CABERNET SAUVIGNON



**Varietal Composition:** 100% Cabernet Sauvignon

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

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**Harvest Time:** First fortnight 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:** 4 months in French oak barrels.

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**Technical Data:** Alcohol: 14.5% | Sugar: 2.11 | PH: 3,6 | Acidity: 5.8 gr/lt

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**TASTING NOTES**

**Colour:** Deep ruby red with purple hues, clean and brilliant.

**Nose:** Intense aromas of varietal typicity that disclose black fruit and cherries and soft notes of eucalyptus, pepper and toast.

**Mouth:** Soft and friendly entrance in the mouth. In the middle it exhibits balanced, soft and ripe tannins. Herbacious in the end showing again some eucalyptus notes. Medium to long persistence.

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**Ageing Capacity:** 6 years

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

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