



ARRAIGO  
BENEGAS

## SINGLE VINEYARD PINOT NOIR



**Varietal Composition:** 100% Pinot Noir.

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**Grape Origin:** Selection of the best parcels from our own vineyards Finca La Encerrada (1450 meters above sea level; 2800 ft.), Gualtallary, Uco Valley, Mendoza.

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**Harvest Time:** Second week of April

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**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.

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**Ageing:** 12 months in new French oak barrels.

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**Technical Data:** Alcohol: 14% | Sugar: 1.4 | PH: 3,4 | Acidity: 6 gr/ltr

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### TASTING NOTES

**Colour:** Ruby red color with purple hints. Limpid, medium intensity.

**Nose:** Intense fruit aromas; it shows strong ripe fruit with notes of cherry marmalade and cotrics.

**Mouth:** Pleasant entrance with a good balance between alcohol and acidity. Unctuous in the middle palate note of chalk and a long, elegant and silky finish.

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**Ageing Capacity:** 10 years

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

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**Food Pairing:** Ideal to combine with smoked dishes (cheese, salmon). Red meats, lamb sweetbreads, fishes like trout and pasta with mushrooms sauce.