



# BODEGA BENEGAS

MENDOZA · ARGENTINA

## BENEGAS SINGLE VINEYARD LINE



BENEGAS SINGLE VINEYARD CABERNET SAUVIGNON		
VARIETAL COMPOSITION	100% Cabernet Sauvignon.	
GRAPES ORIGIN	Selection of the best parcels from our Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft). Grapes planted in 1935 by the Benegas Family.	
HARVEST TIME	Last week of April	
WINEMAKING PROCESS	Prefermentative cold maceration. Fermentation in tank at 25°C (77°F). Post fermentative maceration for two weeks. Racking and natural malolactic fermentation.	
AGEING	12 to 16 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL: 15%	SUGAR: 2,3
	PH: 3,7	ACIDITY: 5,3 gr/l
TASTING NOTES	COLOUR: Intense dark red colour, with brownish edges.	
	NOSE: Aromas of cherries, currants, plums and chocolate. Spicy and subtle herbaceous notes.	
	MOUTH: Notes of pine, cedar, graphite, chocolate and black olives. It will develop over time profound aromas and velvety structure. Balanced and elegant with a long and lingering finish.	
AGEING CAPACITY	12 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Ideal with high-fat meals (Beef or game), pasta with strong, spicy sauces. Also cheeses camembert and the like, cheddar cheese. In general all red meat. Stews, Stews and stews.	