



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS LYNCH



BENEGAS LYNCH CABERNET FRANC

VARIETAL COMPOSITION		100% Cabernet Franc.
GRAPES ORIGIN	Grapes from our own vineyards located in Finca Libertad, Mendoza Upper River Bank; Cruz de Piedra, Maipu (850 meters above sea level; 2800 ft). Old Cabernet Franc planted in 1899 by Tiburcio Benegas.	
HARVEST TIME	Second half of April	
WINEMAKING PROCESS	Cold maceration. Fermentation at 25°C (77°F). Fermentative maceration during 20 days. Malolactic fermentation in new French oak barrels of 500 liters.	
AGEING	18 months in new French oak barrels and 5 years of bottle ageing.	
TECHNICAL DATA	Alcohol: 14,5%	Sugar: 2,72
	Ph: 3,6	Acidity: 5,2 gr/l
TASTING NOTES	COLOUR: Profound vermilion red colour with ruby hues.	
	NOSE: Aromas of black ripe fruit and roasted pepper together with the typical freshness of the variety mingle softly with the fermentation notes rendering elegance and hints of cocoa and vanilla.	
	MOUTH: Powerful wine with juicy and ripe tannins. In the mid palate it exhibits a set of layers where the aromas appear and complement the wine, giving it an elegant and very expressive long finish.	
AGEING CAPACITY	15 - 20 years.	
SERVING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F). We suggest using decanter	
FOOD PAIRING	This wine matches very well with slowly cooked game as well as barbecues and complex sauces. Also ideal to combine with hard sheep and cow milk cheeses.	