



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS LYNCH



BENEGAS LYNCH MALBEC		
VARIETAL COMPOSITION	100% Malbec	
GRAPES ORIGIN	Grapes from our own vineyards located in Finca La Encerrada, Gualtallary, Tupungato, Uco Valley (1450 meters above sea level; 4800 ft); Mendoza.	
HARVEST TIME	Second half of April	
WINEMAKING PROCESS	Prefermentative cold maceration. Fermentation in tank at 25°C (77°F). Fermentative maceration during 20 days. Malolactic fermentation in new French oak barrels and after this, ageing in the same for 18 months.	
AGEING	18 months in new French oak barrels and one year bottle ageing.	
TECHNICAL DATA	Alcohol: 15%	Sugar: 2,05
	Ph: 3,7	Acidity: 5,06 gr/l
TASTING NOTES	COLOUR: Brilliant intense red colour with the typical violet hues of the malbec.	
	NOSE: At the beginning ripe fruit notes appear such as strawberries and plums. After this, the flower notes emerge, especially violets which are typical of the coldest regions of Uco Valley. Some lactic notes appear as a result of its fermentation and ageing in barrels.	
	MOUTH: Powerful wine of round and marked tannins of great character, excellent balance and long persistence in the palate. The ageing in wood grants the necessary silkness to put together all the range of descriptors that the wine has developed during fermentation, including the tobacco and the raw leather.	
AGEING CAPACITY	15 years.	
SERVING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Ideal to match with lamb and red meat barbecues. It also pairs very well with soft cream cheeses such as brie and camembert.	