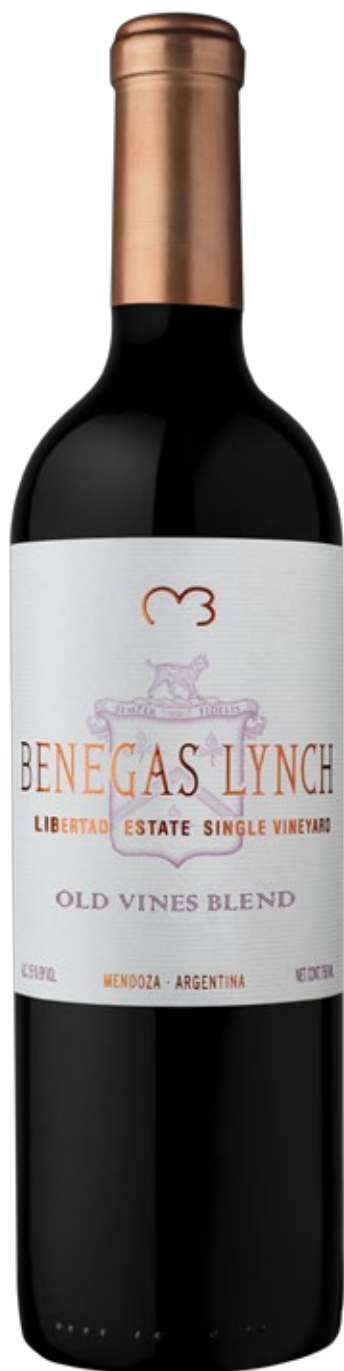




BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS LYNCH



BENEGAS LYNCH OLD VINES BLEND		
VARIETAL COMPOSITION	50% Cabernet Sauvignon, 30% Cabernet Franc, 15% Merlot, 5% Petit Verdot	
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). Grapes planted from 1899 to 1956 by the Benegas Family.	
HARVEST TIME	Cabernet Sauvignon and Cabernet Franc in the second half of April, Merlot end of March and Petit Verdot second half of March.	
WINEMAKING PROCESS	Cold maceration. Fermentation at 25°C (77°F). Fermentative maceration during 20 days. Malolactic fermentation in new French oak barrels of each varietal by separate. In the case of the Cabernet Franc it is aged in 500 lt French oak barrels. After 12 months ageing in wood the blend is made and the wine goes back to oak barrels for another 6 months. Bottling.	
AGEING	18 months in new French oak barrels and 5 years of bottle ageing.	
TECHNICAL DATA	Alcohol: 14,5%	Sugar: 3,27
	Ph: 3,7	Acidity: 5,2 gr/l
TASTING NOTES	COLOUR: Clean and brilliant. Intense dark red colour with brick red hues.	
	NOSE: The complexity of the varietal composition exhibits in the nose aromas of red and black fruit, spices like white pepper, clove and cardamom. Herbal notes of eucalyptus, thyme and rosemary. The wood ageing renders cocoa and vanilla notes.	
	MOUTH: Strong presence in the entrance. It reaches the maximum volume with a high impact in the mid palate, showing round tannins resulting from the blend of the four varietals. Long and lingering finish with delicate herbaceous notes.	
AGEING CAPACITY	15 - 20 years.	
SERVING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F). We suggest using decanter	
FOOD PAIRING	To be paired with long cooked meals. Due to its heavy tannins is ideal to be paired with red meat and game.	