



BODEGA BENEGAS

MENDOZA · ARGENTINA

FAMILY LINE

CARMELA BENEGAS CABERNET FRANC

VARIETAL COMPOSITION	100% Cabernet Franc.	
GRAPES ORIGIN	Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipu, Mendoza	
HARVEST TIME	Second week of March.	
WINEMAKING PROCESS	Short maceration from 12 to 24 hours. Draining and racking. Fermentation.	
AGEING	Young and fruity wine, without wood.	
TECHNICAL DATA	ALCOHOL: 13 %	SUGAR: 1
	PH: 3,4	ACIDITY: 5,43 gr/lt
TASTING NOTES	COLOUR: Clean and brilliant. Soft cherry red colour.	
	NOSE: Highlighted aromas of red fresh fruit such as cherry, strawberry and raspberry.	
	MOUTH: Fresh and delicate entrance, ample volume in the middle mouth and exact balance between fruit and alcohol. Long finish with typical cabernet franc notes.	
AGEING CAPACITY	Drink Now. We recommend drinking within 3 years.	
DRINKING TEMPERATURE	Between 8°C -10°C (46°F - 50°F)	
FOOD PAIRING	Ideal to match with thin fishes such as trout, sole or cod fish and seafood salads; or also suitable to drink as aperitif.	

