



BODEGA BENEGAS

MENDOZA · ARGENTINA

FAMILY LINE



LUNA BENEGAS CABERNET SAUVIGNON

VARIETAL COMPOSITION	100% Cabernet Sauvignon	
GRAPES ORIGIN	Finca Libertad, Mendoza Upper River Bank (850 meters above sea level, 2800 ft), Cruz de Piedra, Maipu, Mendoza.	
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	6 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL: 14,8 %	SUGARS: 2,01
	PH: 3,7	ACIDITY: 5,06 gr/lt
TASTING NOTES	Colour: Deep ruby red with purple hues, clean and brilliant.	
	Nose: Intense aromas of varietal typicity that disclose black fruit and cherries and soft notes of eucalyptus, pepper and toast.	
	Mouth: Soft and friendly entrance in the mouth. In the middle it exhibits balanced, soft and ripe tannins. Herbacious in the end showing again some eucalyptus notes. Medium to long persistence.	
AGEING CAPACITY	6 years	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F)	
FOOD PAIRING	Due to its tannic structure it is ideal to be matched with long cooked red meat and stuffed pasta with red sauces.	