



# BODEGA BENEGAS

MENDOZA · ARGENTINA

## BENEGAS SINGLE VINEYARD LINE



BENEGAS SINGLE VINEYARD MALBEC		
VARIETAL COMPOSITION	100% Malbec.	
GRAPES ORIGIN	Selection of the best parcels from our own vineyards Finca La Encerrada (1450 meters above sea level; 4800 ft), Gualtallary, Uco Valley, 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	12 to 16 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL: 14,5%	SUGAR: 2,85
	PH: 3,7	ACIDITY: 5,32 gr/l
TASTING NOTES	COLOUR: Intense ruby red colour with violet hues. Bright and Clean.	
	NOSE: shows presence of ripe red fruits and floral notes such as violets typical of the high cold areas of Uco Valley. The thermal amplitude give the wine a deep colour and a great aromatic intensity.	
	MOUTH Wine of medium intensity with soft and round tannins that unfold through the mouth. Fresh and juicy very friendly in the palate with a subtle minerality. Elegant and long finish.	
AGEING CAPACITY	12 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Ideal to be paired with roasted red meat, barbecues and pasta with complex sauces.	