



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS SINGLE VINEYARD LIND



BENEGAS SINGLE VINEYARD PINOT NOIR

VARIETAL COMPOSITION	100% Pinot Noir.	
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: 2,25
	Ph: 3,6	Acidity: 5,55 gr/l
TASTING NOTES	COLOUR: bright red colour of medium intensity, with hints of cherry.	
	NOSE: Strong ripe fruit, with note of marmalade cherry and citrics. Intense and fruity	
	MOUTH: Pleasant entrance with a good balance between alcohol and acidity. Unctuous in the middle palate note of chalk and a long, elegant and silky finish.	
AGEING CAPACITY	10 years.	
SERVING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Harmonizes well with smoked (cheese, salmon, deer, etc.). Red meat, lamb sweetbreads, fish like trout, pasta with sauces or mushrooms.	