



# BODEGA BENEGAS

MENDOZA · ARGENTINA

## BENEGAS SINGLE VINEYARD LINE



BENEGAS SINGLE VINEYARD SANGIOVESE		
VARIETAL COMPOSITION	100% Sangiovese.	
GRAPES ORIGIN	Selection of the best parcels from our Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft). Grapes planted in 1935 by the Benegas Family.	
HARVEST TIME	Second fortnight of March.	
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: 15	SUGAR: 1,73
	PH: 3,7	ACIDITY: 4,5 gr/l
TASTING NOTES	COLOUR: Garnet red colour with ruby nuances. Brilliant and clean.	
	NOSE: Notes of ripe black fruit mingle with the typical freshness of the variety and the fermentation notes that grant elegance and aromas of cocoa and vanilla.	
	MOUTH: At the entrance the wine is fresh, integrated, with a high acidity that balances with the alcohol and the round tannins. Persistent finish with herbal and soft smoky notes.	
AGEING CAPACITY	12 years.	
SERVING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F)	
FOOD PAIRING	Due to its fruity but firm structure we recommend to pair this wine with hard cheese, either beef or lamb. It also goes very well with pasta with mushroom sauce or rizzoto.	