



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS ESTATE LINE



BENEGAS ESTATE CABERNET FRANC		
VARIETAL COMPOSITION	100% Cabernet Franc	
GRAPES ORIGIN	Grapes from Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipu, Mendoza. Mixture of young vineyards descended from the ancient vineyards planted by Tiburcio Benegas en 1888.	
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	8 to 10 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL: 14%	SUGAR: 2,1
	PH: 3,7	ACIDITY: 4,94 gr/lt
TASTING NOTES	COLOUR: Ruby red colour with brownish edges. Medium intensity.	
	NOSE: Herbaceous at the entrances, with fresh and complex aromas of red fruits such as currants, raspberries and plums.	
	MOUTH: Elegant at the entrance; meaty in the mid palate with friendly ripe and round tannins. Long and silky finish.	
AGEING CAPACITY	8 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Excellent to accompany dishes of Italian or Greek food, Tomato sauces, gourmet pizzas, various grilled meats, poultry, duck and lamb with fine herbs.	