



BODEGA BENEGAS

MENDOZA · ARGENTINA

BENEGAS ESTATE LINE



BENEGAS ESTATE CABERNET SAUVIGNON		
VARIETAL COMPOSITION	100% Cabernet Sauvignon.	
GRAPES ORIGIN	Grapes from Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft). Mixture of young vines planted en 1996 and the ancient vines planted in 1935 by the Benegas Family.	
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: 15%	SUGAR: 2,01
	PH: 3,7	ACIDITY: 5,06 gr/lt
TASTING NOTES	COLOUR: Intense deep dark red colour, with tile reflexes. Bright, with great body and structure.	
	NOSE: Intense aromas of dark fruits such as blackberries, with reminiscence of olives, black pepper; and a subtle herbaceous notes.	
	MOUTH: Powerful entrance in the mouth with pronounced tannins in the middle palate it shows balance between acidity, tannins and alcohol. Elegant and long velvety finish.	
AGEING CAPACITY	8 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	ideal to combine with stuffed pasta, stews and hard cheese. Also to be suitable to join with a traditional barbecue.	