



# BODEGA BENEGAS

MENDOZA · ARGENTINA

## BENEGAS ESTATE LINE



BENEGAS ESTATE MALBEC		
VARIETAL COMPOSITION	100% Malbec.	
GRAPES ORIGIN	Grapes from our own vineyards Finca La Encerrada (1450 meters above sea level; 4800 ft), Gualtallary, Uco Valley, Mendoza and a small percentage of Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipu, 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	8 to 10 months in French oak barrels.	
TECHNICAL DATA	ALCOHOL 14,5%	AZUCAR 1,73
	PH: 3,7	ACIDITY: 5,27 gr/lt
TASTING NOTES	COLOUR: Brilliant and clean red ruby colour with violet hues.	
	NOSE: aroma of ripe fruit such as strawberries and plums appear at the entrances. After this floral notes emerge mainly violets typical of the high cold areas of Uco Valley; with a touch of minerality proper of Gualtallary and Cruz de Piedra.	
	MOUTH: Wine of medium intensity with soft and round tannins that spread in the whole mouth. Easy to drink, velvety, unctuous with a long and lingering finish.	
AGEING CAPACITY	8 years.	
DRINKING TEMPERATURE	Between 15°C - 17°C (59°F - 63°F).	
FOOD PAIRING	Ideal to be paired with roasted or barbecued red meats, lamb and chicken; or also to be suitable to eat pasta.	