



ARRAIGO BENEGAS

SINGLE VINEYARD BLEND



Varietal Composition: Blend of 34% Cabernet Sauvignon, 33% Cabernet Franc, 33% Merlot

Grape Origin: Selection of the best parcels from our Finca Libertad, Mendoza Upper River Bank (850 meters above sea level), Cruz de Piedra, Maipu, Mendoza. The Cabernet Sauvignon grapes were planted 88 years ago, our Cabernet Franc were planted 128 years ago and the Merlot grapes were planted 40 years ago by the Benegas Family.

Harvest Time: Cabernet Franc and Cabernet Sauvignon are picked at the end of April, the Merlot is picked at the end of March.

Winemaking Process: Prefermentative cold maceration. Fermentation in tank at 25°C (77°F). Post fermentation maceration for two weeks. Racking and natural malolactic fermentation. All the varietals were produced separately finishing the malolactic fermentation in new French oak barrels.

Ageing: 12 months in new French oak barrels.

Technical Data: Alcohol: 14.5% | Sugar: 1.8 | PH: 3,57 | Acidity: 5.79 gr/lit

TASTING NOTES

Colour: Deep red vermilion with ruby nuances.

Nose: The intensity of these three varietals in equal proportions gives as a result a very expressive wine. The black and red fruit with white pepper from the Cabernet Sauvignon and the toasted red pepper of the cabernet franc are mingled with the cherries of the merlot and the herbal and fresh notes of all the components. The oak ageing grants vanilla, toast and smoky notes.

Mouth: Powerful wine with ripe and juicy tannins. In the middle palate it exhibits layers where all the aromas appear and join the wine giving it elegance and a very expressive finish which is long and persistent.

Ageing Capacity: 15 - 20 years

Drinking Temperature: Serving temperature 17°/18° C (62°F/64°F).

Food Pairing: Due to its characteristics of complexity and evolution, this wine pairs very well with game slowly cooked as well as barbecues and complex sauces. It also matches well with sheep and cow hard cheeses.