



# ARRAIGO BENEGAS

## SINGLE VINEYARD SANGIOVESE



**Varietal Composition:** 100% Sangiovese.

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**Grape Origin:** Selection of the best parcels from our Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft.), Cruz de Piedra, Maipu, Mendoza. Grapevines planted in 1935 by the Benegas Family.

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**Harvest Time:** Second fortnight of March.

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**Winemaking Process:** Prefermentative cold maceration. Fermentation in tank at 25°C (77°F) with native yeast. Post fermentation maceration for two weeks. Racking and natural malolactic fermentation.

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**Ageing:** 12 months in new French oak barrels.

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**Technical Data:** Alcohol: 14% | Sugar: 1.87 | PH: 3,31 | Acidity: 6.38 gr/lt

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### 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.

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**Ageing Capacity:** 12 years

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**Drinking Temperature:** Serving temperature 15°/17° C (59°F/63°F).

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**Food Pairing:** Due to its fruity but structure, we recommend to pair this wine with hard cheeses, either cow or sheep. It also goes very well with pasta with mushroom sauce and risotto.