



ARRAIGO
BENEGAS

ESTATE
CABERNET FRANC



Varietal Composition: 100% Malbec.

Grape 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) with native yeast. Post fermentation maceration for two weeks. Racking and natural malolactic fermentation.

Ageing: 6 months in French oak barrels.

Technical Data: Alcohol: 14.5% | Sugar: 1.96 | PH: 3,6 | Acidity: 5.53 gr/lit

TASTING NOTES

Colour: Ruby red colour with deep purple edges. Clear, limpid and 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: 15°/17° C (59°/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.