



ARRAIGO
BENEGAS

ESTATE
CABERNET SAUVIGNON



Varietal Composition: 100% Cabernet Sauvignon.

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 vines planted in 1996 and the ancient vines planted in 1935 by the Benegas Family.

Harvest Time: First fortnight 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: 2.04 | PH: 3,68 | Acidity: 5.90 gr/lt

TASTING NOTES

Colour: Intense deep dark red colour, with tile reflex. 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: Ok en inglés. Colocar correctamente la frase tal como se indica: in the middle palate it shows balance between acidity, tannins and alcohol. Elegant and long velvety finish.

Ageing Capacity: 8 years

Drinking Temperature: 15°/17° C (59°/63°F)

Food Pairing: Ideal to combine with stuffed pasta, stews and hard cheese. Also to be suitable to join with a traditional barbecue.