



ARRAIGO BENEGAS

OLD VINES BLEND



Varietal Composition: 50% Cabernet Sauvignon, 30% Cabernet Franc, 15% Merlot, 5% Petit Verdot

Grape Origin: Grapes from our own vineyards located in Finca Libertad, Mendoza Upper River Bank, Cruz de Piedra, Maipú (850 meters above sea level; 2800 ft); Grapevines planted from 1899 to 1956 by the Benegas Family

Harvest Time: Cabernet Sauvignon and Cabernet Franc in the second half of April, Merlot at the end of March and Petit Verdot in the second half of March.

Winemaking Process: Cold maceration. Fermentation at 25°C (77°F) with native yeast. Post-fermentative maceration for 20 days. Malolactic fermentation in new French oak barrels, each varietal by separate. In the case of the Cabernet Franc it's aged in 500 it French oak barrels. After 12 months ageing in wood, the blend is created and it goes back to oak barrels for another 6 months.

Ageing: 18 months in new French oak barrels and another 12 month reposing in bottle.

Technical Data: Alcohol: 14.5% | Sugar: 2.17 | PH: 3,53 | Acidity: 6.51 gr/lt

TASTING NOTES

Colour: Brilliant red vermillion colour with orange hues.

Nose: The complexity of the varietal composition exhibits in the nose aromas of red and black fruit, spices like white pepper, clove and cardamom. Herbal notes of eucalyptus, thyme and rosemary. The wood ageing renders cocoa and vanilla notes.

Mouth: Strong presence in the entrance. It reaches the maximum volume with a high impact in the mid palate, showing round tannins resulting from the blend of the four varietals. Long and lingering finish with delicate herbaceous notes.

Ageing Capacity: 15 - 20 years

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

Food Pairing: Due to its strong character and complexity, this wine pairs excellent with game meats slowly cooked.