



ARRAIGO BENEGAS

OLD VINES CABERNET FRANC



Varietal Composition: Cabernet Franc.

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); Old Cabernet Franc planted in 1899 by Tiburcio Benegas.

Harvest Time: Last fortnight of April

Winemaking Process: Cold maceration. Fermentation at 25°C (77°F) with native yeast. Fermentative maceration for 20 days. Malolactic fermentation in new French oak barrels of 500 liters.

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

Technical Data: Alcohol: 15% | Sugar: 2.89 | PH: 3,53 | Acidity: 6.48 gr/lit

TASTING NOTES

Colour: Profound vermillion red colour with ruby hues.

Nose: Aromas of black ripe fruit and roasted pepper together with the typical freshness of the variety mingle softly with the fermentation notes rendering elegance and hints of cocoa and vanilla.

Mouth: Powerful wine with juicy and ripe tannins. In the mid palate it exhibits a set of layers where the aromas appear and complement the wine, giving it an elegant and very expressive long finish.

Ageing Capacity: 15 - 20 years

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

Food Pairing: Due to the complexity and evolution of this wine, in pairs with game meat slowly cooked as well as barbecues. It also matches very well with hard cheeses made of cow or sheep milk.