



ARRAIGO BENEGAS

OLD VINES MALBEC



Varietal Composition: 100% Malbec

Grape Origin: Grapes from our own vineyards located in Finca La Encerrada, Gualtallary, Tupungato, Uco Valley (1450 meters above sea level; 4800 ft); Mendoza

Harvest Time: Last week of April

Winemaking Process: Prefermentative cold maceration. Fermentation in tank at 25°C (77°F) with native yeast. Fermentative maceration for 20 days. Malolactic fermentation in new French oak barrels and after this, ageing in the same for 18 months.

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

Technical Data: Alcohol: 14.5% | Sugar: 1.8 | PH: 3,50 | Acidity: 6.5 gr/lt

TASTING NOTES

Colour: Brilliant intense red colour with the typical violet hues of the Malbec.

Nose: At the beginning ripe fruit notes appear such as strawberries and plums. After this, the flower notes emerge, especially violets which are typical of the coldest regions of Uco Valley. Some lactic notes appear as a result of its fermentation and ageing in barrels.

Mouth: Powerful wine of round and marked tannins of great character, excellent balance and long persistence in the palate. The ageing in wood grants the necessary silkness to put together all the range of descriptors that the wine has developed during fermentation, including the tobacco and the raw leather.

Ageing Capacity: 15 - 20 years

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

Food Pairing: Ideal to match with lamb and red meat barbecues. It also pairs very well with soft cream cheeses such as Brie and Camembert.