

BODEGA BENEGAS

BENEGAS 'JUAN BENEGAS' MALBEC

LUJÁN DE CUYO • MENDOZA • ARGENTINA • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

Grapes from our own vineyards Finca Libertad, Mendoza Upper River Bank (850 meters above sea level; 2800 ft), Cruz de Piedra, Maipu; and Finca La Encerrada, Gualtallary, Uco Valley, Mendoza.

Wine Making

Prefermentative cold maceration. Fermentation in tank at 25°C (77°F). Post fermentative maceration for two weeks. Racking and natural malolactic fermentation. Aged for 6 months in French oak barrels.

Food Suggestions

Pairs well with beef, lamb, and poultry dishes.

TASTING NOTES

Pours into an intense cherry red with violet hues. The nose greets you with a fresh red fruit like strawberry and plum appear in the beginning. After this, some typical spicy notes of the Mendoza First Zone appear as well as some flowers from the Uco Valley. The wood ageing grants some notes of vanilla and caramel. The mouth offers a consistent wine in the entrance. In the middle mouth some sweet tannins appear that join the fresh fruit granting a soft and delicate volume with a balanced acidity and a medium persistency.

Malbec grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14.5
- Class: Red

BENEGASWINERY.COM/THE-WINERY/?LANG=EN

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

