

BENMARCO

CABERNET SAUVIGNON



VINTAGE	2011
VARIETALS	90% Cabernet Sauvignon, 5% Merlot, 5% Cabernet Franc
REGIONS	Cabernet Sauvignon: Agrelo (Luján de Cuyo), Altamira (San Carlos) Merlot: Altamira (San Carlos) Cabernet Franc: Agrelo (Luján de Cuyo)
ELEVATION	Cabernet Sauvignon: 1.000 m (3280 ft.) Merlot 1.250 m (4101 ft) Cabernet Franc: 1.000 m (3280 ft.)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed, lightly crushed. Pump-overs and delestage three times a day. Max. Temp. 28° C. Cold soaks 3 days. Extended maceration 25 days.
ANALYTICS	ALCOHOL 14% ACIDITY 5.6 g/L
OAK AGING	11 months in 60% new French oak barrels and 40% second use American oak barrels.
TASTING NOTES	Beautiful deep red color with perfumed aromas of ripe black cherries, strawberries and roasted cocoa beans. This wine explodes on the palate with red and black fruits, then shows baking spices on its way to a mouthwatering finish.
PAIRING	Pairs with beef, sausages, spiced or grilled pork, veal, rabbit, medium-strong cheeses, and meat-based pasta sauces.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY

MENDOZA - ARGENTINA