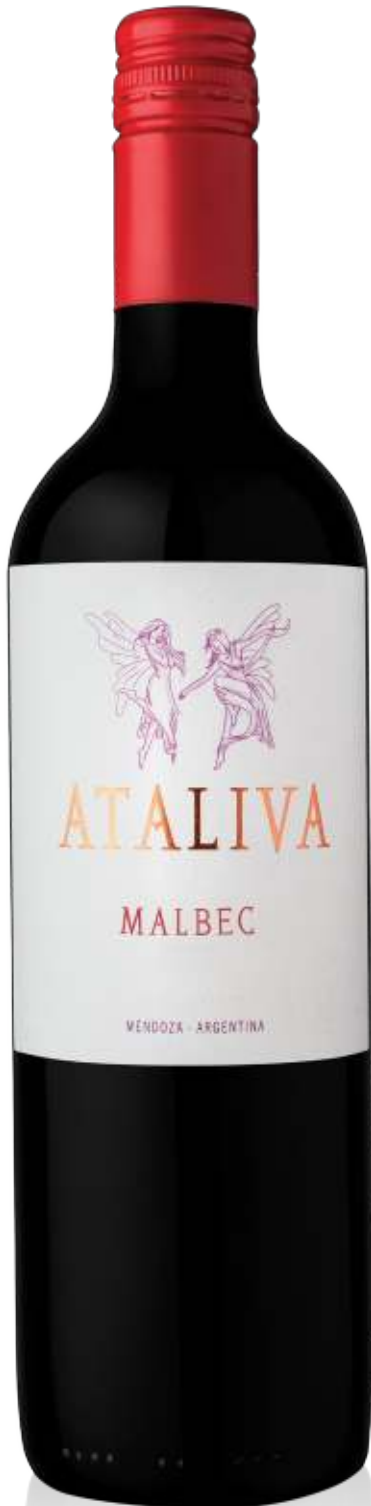




BODEGA BENEGAS

MENDOZA · ARGENTINA



ENTRY LINE

ATALIVA MALBEC		
VARIETAL COMPOSITION	100% Malbec	
GRAPES ORIGIN	Different producers from Uco Valley that work with Benegas since many years.	
HARVEST TIME	Second fortnight of March.	
WINEMAKING PROCESS	Pre fermentative cold maceration. Fermentation in tank at 25°C (77°F). Post fermentative maceration for two weeks. Racking and natural malolactic fermentation.	
AGEING	Young and fruity wine with a subtle touch of wood.	
TECHNICAL DATA	Alcohol: 14%	Sugar: 2.1
	Ph: 3.6	Acidity: 5.60 gr/lt
TASTING NOTES	COLOUR: Vigorous brilliant red colour proper of a young wine with purple sparks, typical of the Uco Valley high altitude vineyards.	
	NOSE: Intense fresh fruit in the entrance such as plums and cherries. Persistent aromas of red flowers very particular of this terroir. The brief touch with wood renders a light character without losing the expression of freshness.	
	MOUTH: Soft on the palate with round tannins. In the middle palate the volume is perceived. It shows good acidity and structure.	
AGEING CAPACITY	4 years	
DRINKING TEMPERATURE	Between 15°C -17°C (59°F - 63°F)	
FOOD PAIRING	Ideal to join with barbecued red or white meat, fatty fish, pasta with light sauces and non-complex cheeses.	