

# BEGANI

## PREMIUM BLEND



### IN THE VINEYARD

**Composition:** 60% Malbec (Finca La Suiza), 30% Bonarda (Finca Lamadrid), 7% Cabernet Sauvignon (Finca La Suiza), 4% Cabernet Franc (Finca La Suiza)  
**Origin:** Single Vineyard Agrelo, Luján de Cuyo, Mza.  
**Altitude of the vineyard:** 1000 meters above sea level  
**Density:** 7200 plants per hectare  
**Production or yield:** 1 plant per bottle  
**Harvest:** Manual  
**Vineyard management:** Drip irrigation

### HARVEST

The season started with hot days and some rainfall in January, which, together with the perfect natural acidity of the grapes, were taken into consideration to determine the optimum moment to harvest, resulting in a good balance between the quality and health of the grapes.

### IN THE WINERY

**Harvest time:** Second half of March  
**Maceration:** Prefermentative at low temperatures for 4 days.  
**Alcoholic fermentation:** With indigenous yeasts, two daily movements for 24 days at temperatures between 22-25°C (72-77°F) in concrete tanks.  
**Malolactic fermentation:** Spontaneous, during 20 days at set temperatures.  
**Aging:** Aged in second and third-use French oak barrels for 9 months.

### TASTING NOTES

Of intense ruby red color with violet hues. On the nose, notes of red fruits such as plum and blackberry, also some red pepper. On the palate, pleasant tannins that balance with its good acidity and structure.