



BENMARCO

Expresivo

VINTAGE	2019
VARIETALS	82% Malbec, 18% Cabernet Franc
REGION	Gualtallary, Valle de Uco, Mendoza
ELEVATION	1,300 m.a.s.l. / 4,265 ft. (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Hand-selected grapes. Destemming and soft crushing. Either one delestage or one push-down per day, combined with pump-overs. Cold maceration for four days. Fermentation at 30°C (86°F) maximum with wild yeasts.
ANALYTICS	ALCOHOL 14 % ACIDITY 5.8 g/l
OAK AGEING	14 months in French oak barrels (70% new, 30% second-use).
TASTING NOTES	Gualtallary is recognized for its calcareous alluvial soils. As a result, BenMarco Expresivo is a lineal, fresh wine, with aromas of blackberries, pepper tree and violets. It stands out for its mineral notes, balanced natural acidity and firm tannins. Great aging potential.
PAIRING	Red meats, roasted pork tenderloin, hard cheeses and most cream-based sauces.