

BENMARCO

SIN LÍMITES

MALBEC
ORGÁNICO



VINTAGE	2020
VARIETALS	100% Malbec
REGION	Los Chacayes, Valle de Uco, Mendoza
ELEVATION	1,200 m.a.s.l. / 3,930 ft. (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Grapes kept in a cold storage room in the winery for 24 hours. Destemming. Fermentation in stainless steel tanks at 22-26°C (71-79°F) with wild yeasts. Post-fermentation maceration for 15 days.
ANALYTICS	Alcohol: 14 % Acidity: 5.8 g/l Sulphites: No sulphites added
AGING	Aged in stainless steel tanks without any contact with wood.
TASTING NOTES	A wine of an intense red color. It is very pure on the nose, with a pronounced fruity profile, especially red fruit, which reflects the typicity of the terroir. It is affable in the mouth and has fine-textured tannins.
FOOD PAIRING	Roasted, grilled or sautéed preparations. Cured and cold meats, like salami and prosciutto. Poultry. Soft cheese. Nuts and seeds.



Cód. AR-BIO-135
Non-EU Agriculture

