

BENMARCO

MALBEC



VINTAGE	2013
VARIETALS	100% Malbec.
REGIONS	Vista Flores (Uco Valley)
ELEVATION	1.110 m AMSL
HARVEST METHOD	Hand-Harvested
VINIFICATION	Selected yeast. Max. Temp. 28° C. 30 days of contact with the skins. Sur lees conservation with batonage. Complete malolactic fermentation.
ANALYTICS	ALCOHOL 14.5% ACIDITY 5.6 g/l
OAK AGEING	11 months, 100% second use French oak.
WINEMAKER NOTES	Vista Flores, is an extraordinary Terroir. Its sandy loam and rocky soils guarantees good permeability, limits plant growth and assures perfect ripeness. BenMarco Malbec is testament to Uco Valley where it hails from, proffering a bouquet of fresh black fruit, floral notes of violets, a mineral background, soft tannins and juicy acidity.
PAIRING	Barbecued beef, lamb or pork, semi-firm cow's and goat's milk cheeses.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA