

BENMARCO

EXPRESIVO



VINTAGE	2014
VARIETALS	80% Malbec, 20% Cabernet Franc
REGIONS	Gualtallary (Uco Valley)
ELEVATION	1.285 m AMSL
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed, lightly crushed. Pumping over and delestage three times a day. Max. Temp. 30° C. Extended maceration 30 days.
ANALYTICS	ALCOHOL 14.5% ACIDITY 5,3 g/l
OAK AGEING	14 months in 100 % new French oak barrels.
WINEMAKER NOTES	Gualtallary is well-known for its chalky alluvial soils which allow adequate water drainage. The result in BenMarco Expresivo, is a wine with deep, bright ruby color. It has chalk, earthy, floral, peppercorn tree fruits notes. It is a vertical wine with ultra-fine grained tannins, long after taste and great ageing potential.
PAIRING	Grilled meats, veal, medium-strong cheeses and spicy sauces.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA