

# BENMARCO

MALBEC



VINTAGE	2014
VARIETALS	100% Malbec.
REGIONS	Los Chacayes (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 5.2 g/l
OAK AGING	11 months, 100% second use French oak.
WINEMAKER NOTES	Los Chacayes is an extraordinary Terroir. Its sandy loam and rocky soils guarantee good permeability, limit plants growth and assure perfect ripeness. BenMarco Malbec is a testament to Uco Valley where it hails from, proffering a bouquet of fresh black fruit, floral notes of violets, with bright acidity, firm tannins and great length.
PAIRING	Beef, sausages, spiced or grilled pork, medium-strong cheeses, and meat-based pasta sauces.

TECHNICAL SHEET  
MENDOZA - ARGENTINA