



BENMARCO

Expresivo

VINTAGE	2016
VARIETALS	75% Malbec, 25% Cabernet Franc
REGION	Gualtallary, Uco Valley
ELEVATION	1285 m AMSL
HARVEST METHOD	Hand-harvested
VINIFICATION	Hand picked, destemmed, lightly crushed. Pumpingover and delestage three times a day. Max. Temp. 30° C. Extended maceration 30 days.
ANALYTICS	ALCOHOL 13.5% ACIDITY 6.1 g/l
OAK AGEING	14 months in 100 % new French oak barrels
TASTING 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.