

BENMARCO

CABERNET SAUVIGNON



VINTAGE	2015
VARIETALS	100% Cabernet Sauvignon
REGIONS	Los Árboles (Uco Valley)
ELEVATION	1.150 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Max. Temp. 28° C. 26 days of contact with the skins. Sur lees conservation with batonage. Complete malolactic fermentation.
ANALYTICS	ALCOHOL 14% ACIDITY 5.8g/l
OAK AGEING	11 months, 100% second use French oak.
TASTING NOTES	BenMarco Cabernet comes entirely from alluvial soils in Los Árboles, Uco Valley. It is a floral, rich and concentrated wine. On the palate, notes of black fruits, black pepper and cassis are perfectly well balanced with fine grained tannins that give a nice tension to the wine.
PAIRING	Beef, sausages, veal, rabbit, medium-strong cheeses, and meat-based pasta sauces.

TECHNICAL SHEET

MENDOZA - ARGENTINA