



BENMARCO

MALBEC

VINTAGE	2017
VARIETALS	100% Malbec
REGION	Los Chacayes (Uco Valley)
ELEVATION	1.110 mts. (average)
HARVEST METHOD	Hand harvested
VINIFICATION	Selected yeast. Max. Temp. 28° C. 30 days of contact with the skins. Daily soft punching down.
ANALYTICS	ALCOHOL 13.9% ACIDITY 5.2 g/l
OAK AGEING	11 months, 100% second use French oak
TASTING 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 aromas of fresh black fruit and floral notes of violets. The palate shows great balance, very fine tannins and a thread of acidity going through its core, lifting it up and going it length.
FOOD PAIRING	Beef, sausages, spiced or grilled pork, medium-strong cheeses, and meat-based pasta sauces.