**BenMarco**

**CABERNET SAUVIGNON**

**VINTAGE**
2016

**VARIETALS**
100% Cabernet Sauvignon

**REGION**
Los Árboles (Uco Valley)

**ELEVATION**
1167 mts (average)

**HARVEST METHOD**
Hand-harvested

**VINIFICATION**
Max. Temp. 28° C.
26 days of contact with the skins.
Sur lees conservation with batonage.

**ANALYTICS**
- **ALCOHOL**: 13.8%
- **ACIDITY**: 5.6 g/l

**OAK AGING**
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.

**FOOD PAIRING**
Beef, sausages, veal, rabbit, medium-strong cheeses, and meat-based pasta sauces