

BENMARCO

MALBEC

Los Chacayes, Valle de Uco | Mendoza, Argentina



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| VINTAGE | 2019 |
| VARIETALS | 100% Malbec |
| REGION | Los Chacayes, Valle de Uco, Mendoza |
| ELEVATION | 1,110 m.a.s.l. / 3,640 ft. (average) |
| HARVEST METHOD | Hand-harvested |
| WINEMAKING | Hand-selected grapes. Destemming and soft crushing. Daily push-downs. Extended maceration for 30 days. Fermentation in stainless steel tanks with selected yeasts at no more than 28°C (82°F). |
| ANALYTICS | Alcohol: 14.5 % Acidity: 5.5 g/l |
| AGING | In second-use French oak barrels for 11 months. |
| TASTING NOTES | Los Chacayes is an extraordinary terroir. Its sandy and rocky loam soil guarantees good permeability, limits the growth of the plant and ensures perfect ripening. BenMarco Malbec is a testimony of Valle de Uco, endowed with aromas of black berries, notes of violets, pronounced acidity, firm tannins and great length. |
| FOOD PAIRING | Grilled red meats, sausages, seasoned or roasted pork, hard cheeses and pasta with meat-based sauces. |