



BENMARCO

MALBEC 2018

Los Chacayes, Valle de Uco | Mendoza - Argentina

VINTAGE	2018
VARIETALS	100% Malbec
REGION	Los Chacayes (Valle de Uco)
ELEVATION	1,110 m.a.s.l. (3,640 ft.)
HARVEST METHOD	Hand-harvested
VINIFICATION	Grapes hand-selected. Destemming and soft crushing. Push-downs on a daily basis. Extended maceration for 30 days. Fermentation at 28°C (82°F) maximum.
ANALYTICS	Alcohol: 14.6 % Acidity: 5.6 g/l
OAK AGEING	11 months in French oak barrels (100% second-use)
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 fruits, 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