



BENMARCO

Expresivo

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| VINTAGE | 2018 |
| VARIETALS | 85% Malbec, 15% Cabernet Franc |
| REGION | Gualtallary, Valle de Uco |
| ELEVATION | 1,285 m.a.s.l. (4,215 ft.) |
| HARVEST METHOD | Hand-harvested |
| VINIFICATION | Grapes hand-selected. Destemming and soft crushing. Either one delestage or one push-down per day, combined with pump-overs. Cold maceration for four days. Fermentation at 30°C (82°F) maximum. |
| ANALYTICS | ALCOHOL 14.3 % ACIDITY 5.9 g/l |
| OAK AGEING | 14 months, in French oak barrels (70% new, 30% second-use). |
| TASTING NOTES | Gualtallary is recognized for its calcareous alluvial soils. As a result, BenMarco Expresivo is a lineal, fresh wine, with aromas of blackberries and violets. It stands out for its mineral notes, balanced natural acidity and firm tannins. Great aging potential. |
| PAIRING | Red meats, roasted pork tenderloin, hard cheeses and most cream-based sauces. |