

GUALTALLARY · VALLE DE UCO

BENMARCO

EXPRESIVO

VINTAGE

2020

VARIETALS

85% Malbec, 15% Cabernet Franc

REGION

Gualtallary, Valle de Uco, Mendoza

ELEVATION

1,300 m / 4,265 ft above sea level (average)

HARVEST METHOD

Hand-harvested

WINEMAKING

Hand-selected grapes. 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 (86°F) maximum with wild yeasts.

ANALYTICS

Alcohol: 14.5 %
Acidity: 5.6 g/l

AGING

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, pepper tree and violets. It stands out for its mineral notes, balanced natural acidity and firm tannins. It has a great aging potential.

FOOD PAIRING

Red meats, roasted pork tenderloin, hard cheeses and most cream-based sauces.

