

GUALTALLARY · VALLE DE UCO

BENMARCO

EXPRESIVO

VINTAGE

2021

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 a delestage or a push-down per day combined with pump-overs. Cold maceration for four days. Fermentation at a maximum temperature of 30°C (86°F) 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, and BenMarco Expresivo is the utmost expression of its typicity. It is a lineal, fresh wine with aromas of blackberries, pepper tree and violets that perfectly complement its mineral notes, its balanced natural acidity and its firm tannins. Besides, it has great aging potential.

FOOD PAIRING

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

