

BENMARCO

MALBEC



VINTAGE	2015	
VARIETALS	100% Malbec.	
REGIONS	Los Chacayes (Uco Valley)	
ELEVATION	1.110 m AMSL	
HARVEST METHOD	Hand-Harvested	
VINIFICATION	Selected yeast. Max. Temp. 28° C. 30 days of contact with the skins. Sur lees conservation with batonage. Complete malolactic fermentation.	
ANALYTICS	ALCOHOL	14.3%
	ACIDITY	5.4 g/l
OAK AGING	11 months, 100% second use French oak.	
TASTING NOTES	Los Chacayes is an extraordinary Terroir. Its sandy loam and rocky soils guarantee good permeability, limit plants growth and assure perfect ripeness. BenMarco Malbec is a testament to Uco Valley where it hails from, proffering aromas of fresh black fruit and floral notes of violets. The palate shows great balance, very fine tannins and a thread of acidity going through its core, lifting it up and going it lenght.	
PAIRING	Beef, sausages, spiced or grilled pork, medium-strong cheeses, and meat-based pasta sauces.	