



# BENMARCO

## *Expresivo*

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.