

# BENMARCO

## MALBEC

Los Chacayes, Valle de Uco | Mendoza, Argentina



<b>VINTAGE</b>	2022
<b>VARIETALS</b>	100% Malbec
<b>REGION</b>	Los Chacayes, Valle de Uco, Mendoza
<b>ELEVATION</b>	1,110 m.a.s.l. / 3,640 ft. (average)
<b>HARVEST METHOD</b>	Hand-harvested
<b>WINEMAKING</b>	Hand-selected grapes. Destemming and soft crushing. Daily push-downs. Extended maceration for 30 days. Fermentation in stainless steel tanks with selected yeasts at no more than 28°C (82°F).
<b>ANALYTICS</b>	Alcohol: 14.5 % Acidity: 5.20 g/l
<b>AGING</b>	In second-use French oak barrels for 11 months.
<b>TASTING NOTES</b>	Los Chacayes is an extraordinary terroir. Its sandy, rocky loam soil guarantees good permeability, limits the growth of the plant and ensures perfect ripening. BenMarco Malbec is a testimony of Valle de Uco, endowed with aromas of black berries, notes of violets, pronounced acidity, firm tannins and great length.
<b>FOOD PAIRING</b>	Grilled red meats, sausages, seasoned or roasted pork, hard cheeses and pasta with meat-based sauces.