



# BENMARCO

## CABERNET FRANC

VINTAGE	2020
VARIETALS	100% Cabernet Franc
REGION	Paraje Altamira, Valle de Uco, Mendoza
ELEVATION	1,150 m.a.s.l. / 3,770 ft. (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Cold-maceration at 8°C (46°F) for 48 hours. Fermentation with selected yeasts in stainless steel tanks at 12°C (54°F). Two daily push-downs. Maceration lasted 26 days. Malolactic fermentation occurred 100% in barrels.
ANALYTICS	ALCOHOL 14.5% ACIDITY 5.3 g/l
AGING	11 months in second-use French oak barrels.
TASTING NOTES	Clean and austere aromas with the region's typical notes, such as spices and dry grass, and a slight earthy character, such as chalk. A subtle vegetable trace in the mid-palate complemented by fine and precise tannins. Great aging potential. Before drinking, it is recommended to let it air for a while in the glass.
FOOD PAIRING	Game meat, baby goat, venison and duck. Dishes with earthy and rustic flavors such as portobello, black olives and grilled red peppers.