

BENMARCO

CABERNET FRANC

Paraje Altamira, Valle de Uco | Mendoza - Argentina



VINTAGE	2021
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: 13.5 % Acidity: 5.33 g/l
AGING	11 months in second-use French oak barrels.
TASTING NOTES	Red color and purple hues. It displays aromas of spices and dry grass with a slight earthy character, such as chalk. It also has a subtle vegetable trace in the mid-palate, complemented by fine, precise tannins. It is a wine of great aging potential, and it is better to let it air for a while in the glass before drinking.
FOOD PAIRING	Game meat, baby goat, venison, duck and dishes with earthy, rustic flavors such as portobello, black olives and grilled red peppers.