

# BENMARCO

## CABERNET FRANC

Paraje Altamira, Valle de Uco | Mendoza - Argentina



<b>VINTAGE</b>	2022
<b>VARIETALS</b>	100% Cabernet Franc
<b>REGION</b>	Paraje Altamira, Valle de Uco, Mendoza
<b>ELEVATION</b>	1,150 m.a.s.l. / 3,770 ft. (average)
<b>HARVEST METHOD</b>	Hand-harvested
<b>WINEMAKING</b>	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.
<b>ANALYTICS</b>	Alcohol: 14.5 % Acidity: 5.1 g/l
<b>AGING</b>	11 months in second-use French oak barrels.
<b>TASTING NOTES</b>	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.
<b>FOOD PAIRING</b>	Game meat, baby goat, venison, duck and dishes with earthy, rustic flavors such as portobello, black olives and grilled red peppers.