BENMARCO
Expresivo

VINTAGE	2017
VARIETALS	80% Malbec, 20% Cabernet Franc
REGION	Gualtallary, Uco Valley
ELEVATION	1285 m AMSL
HARVEST METHOD	Hand-harvested
VINIFICATION	Hand picked, destemmed, lightly crushed. One delestage & one pillage daily, combined with pumpingovers. Max. Temp. 30º C. Extended maceration 40 days.
ANALYTICS	ALCOHOL 14.3% ACIDITY 6.1 g/l
OAK AGEING	14 months in 100 % new French oak barrels
TASTING NOTES	Gualtallary is well-known for its chalky alluvial soils which allow adequate water drainage. The result in BenMarco Expresivo, is a wine with deep, bright ruby color. It has chalk, earthy, floral, peppercorn tree fruits notes. It is a vertical wine with ultra-fine grained tannins, long after taste and great ageing potential.
PAIRING	Grilled meats, veal, medium-strong cheeses and spicy sauces.