

BENMARCO

MALBEC



VINTAGE	2012
VARIETALS	95% Malbec, 5% Bonarda.
REGIONS	Malbec: Alto Agrelo and Anchoris (Luján de Cuyo) Vista Flores (Uco Valley) Bonarda: Ugarteche (Luján de Cuyo)
ELEVATION	Malbec: 1.080 m AMSL (average) Bonarda: 1.050m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Destemmed, lightly crushed. Pumping over and delestage 3 times a day. Max. Temp. 28°C. Cold maceration 4 days. Extended maceration 20 days.
ANALYTICS	ALCOHOL 14.0% ACIDITY 5,3 g/l
OAK AGEING	11 months. 80% new French oak barrels (light toast), 20% 2nd use American oak barrels.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA