

# BENMARCO

MALBEC



VINTAGE	2013
VARIETALS	100% Malbec.
REGIONS	Vista Flores (Uco Valley)
ELEVATION	1.110 m AMSL
HARVEST METHOD	Hand-Harvested
VINIFICATION	Selected yeast. Max. Temp. 28° C. 30 days of contact with the skins. Sur lees conservation with batonage. Complete malolactic fermentation.
ANALYTICS	ALCOHOL 14.2% ACIDITY 5.6 g/l
OAK AGEING	11 months, 100% second use French oak.