

BENMARCO

MALBEC



VINTAGE	2015
VARIETALS	100% Malbec.
REGIONS	Los Chacayes (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 14.3% ACIDITY 5.4 g/l
OAK AGEING	12 months, 100% second use French oak.