



# BENMARCO

MALBEC 2018

Los Chacayes, Valle de Uco | Mendoza - Argentina

<b>VINTAGE</b>	2018
<b>VARIETALS</b>	100% Malbec
<b>REGION</b>	Los Chacayes (Valle de Uco)
<b>ELEVATION</b>	1,110 m.a.s.l. (3,640 ft.)
<b>HARVEST METHOD</b>	Hand-harvested
<b>VINIFICATION</b>	Grapes hand-selected. Destemming and soft crushing. Push-downs on a daily basis. Extended maceration for 30 days. Fermentation at 28°C (82°F) maximum.
<b>ANALYTICS</b>	Alcohol: 14.6 % Acidity: 5.6 g/l
<b>OAK AGEING</b>	11 months in French oak barrels (100% second-use)
<b>TASTING NOTES</b>	Los Chacayes is an extraordinary terroir. Its sandy and rocky loam soil guarantees good permeability, limits the growth of the plant and ensures perfect ripening. BenMarco Malbec is a testimony of Valle de Uco, endowed with aromas of black fruits, notes of violets, pronounced acidity, firm tannins and great length.
<b>FOOD PAIRING</b>	Grilled red meats, sausages, seasoned or roasted pork, hard cheeses and pasta with meat-based sauces