

# BENMARCO

## PINOT NOIR



VINTAGE	2012
VARIETALS	95% Pinot Noir, 5% Viognier.
REGIONS	Alto Agrelo (Luján de Cuyo)
ELEVATION	1.000 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Cold maceration 72 hs and inoculation of selected yeast. Max. Temp. 22° C. Co-fermented with viognier. Time of contact with skin 15 days. Conservation over lees. Complete malolactic fermentation.
ANALYTICS	ALCOHOL 14.5% ACIDITY 6.4 g/l
OAK AGEING	8 months in 100 % new French oak barrels (light toast).

## TECHNICAL SHEET

DOMINIO DEL PLATA WINERY

MENDOZA - ARGENTINA