



# BENMARCO

SIN LÍMITES

CHARDONNAY

<b>VINTAGE</b>	2020
<b>VARIETALS</b>	100% Chardonnay
<b>REGION</b>	Gualtallary, Valle de Uco (Mendoza)
<b>ELEVATION</b>	1,350 m / 4,430 ft above sea level (average)
<b>HARVEST METHOD</b>	Hand-harvested
<b>WINEMAKING</b>	Destemming. Maceration in the press with dry ice for 6 hours. Fermentation with wild yeasts in 500-liter (132-gal) French oak barrels. Malolactic fermentation in 25% of the wine.
<b>ANALYTICS</b>	ALCOHOL 13.5 % ACIDITY 6.2 g/l
<b>AGING</b>	6 months in new and second-use French oak barrels. During this time, the wine was in contact with the lees and monthly battonages were practiced.
<b>TASTING NOTES</b>	BenMarco Sin Límites Chardonnay is a pure expression of the variety, with citric, floral aromas and hints of delicate herbs, complemented by earthy, mineral notes due to the alluvial-calcareous terroirs of Gualtallary. It is an austere and vibrant wine in the mouth, with an expressive palate.
<b>FOOD PAIRING</b>	Fatty fish like salmon and trout, grilled chicken, fresh salads and pastas with creamy or herbal sauces.