

BENMARCO

SIN LÍMITES

CHARDONNAY



VINTAGE	2022
VARIETALS	100% Chardonnay
REGION	Gualtallary, Valle de Uco (Mendoza)
ELEVATION	1,300 m / 4,265 ft above sea level (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	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.
ANALYTICS	ALCOHOL 14.5 % ACIDITY 5.8 g/l
AGING	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 in order to improve its mouth-feel.
TASTING NOTES	BenMarco Sin Límites Chardonnay is a wine that respects the typicity of its 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 a wine of balanced acidity and an expressive palate.
FOOD PAIRING	Fatty fish like salmon and trout, grilled chicken, fresh salads and pastas with creamy or herbal sauces.