BENMARCO SIN LÍMITES

MALBEC GUALTALLARY VALLE DE UCO - ARGENTINA

<section-header><text><text><text>

VINTAGE	2022
VARIETALS	100% Malbec
REGION	Gualtallary, Valle de Uco, Mendoza
ELEVATION	1,300 m / 4,265 ft above sea level (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Fermented in egg-shaped concrete tanks and used wood. During the winemaking process, only push-downs were performed. Macerated with the skin for 25 days. The wine was devatted to second- and third-use French oak barrels.
ANALYTICS	Alcohol: 14 % Acidity: 5.33 g/l
AGING	In second- and third-use French oak barrels for 12 months.
TASTING NOTES	BenMarco Sin Límites Gualtallary Malbec comes from a soil composed by sand and some silt over calcareous material. The nose displays notes of graphite, spices and roses, while the palate is full-bodied and has a balanced structure, both characteristics due to its mature tannins. With great definition and unmatchable length, this wine reflects the essence of its homeland in an honest way.
FOOD PAIRING	Its complex, affable profile make it very versatile for food pairing. Thus, it goes great with lamb, soft cheeses and all kinds of red meats.