

BENMARCO

SIN LÍMITES

MALBEC
ORGÁNICO



VINTAGE	2021
VARIETALS	100% Malbec
REGION	Los Chacayes, Valle de Uco, Mendoza
ELEVATION	1,110 m / 3,640 ft above sea level (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Grapes kept in a cold storage room in the winery for 24 hours. Destemming. Fermentation in stainless steel tanks at 22-26°C (71-79°F) with wild yeasts. Post-fermentation maceration for 15 days.
ANALYTICS	Alcohol: 14 % Acidity: 5.1 g/l
AGING	Aged in stainless steel tanks without any contact with wood.
TASTING NOTES	A bright, red Malbec with great purity on the nose. It stands out for its fruity aromas, especially those of red fruit, which reflect the typical character of Los Chacayes. It is a gentle wine on the palate, with very fine-textured tannins.
FOOD PAIRING	Roasted, grilled or sautéed preparations. Cured and cold meats, like salami and prosciutto. Poultry. Soft cheese. Nuts and seeds.



Cód. AR-BIO-135
Non-EU Agriculture

