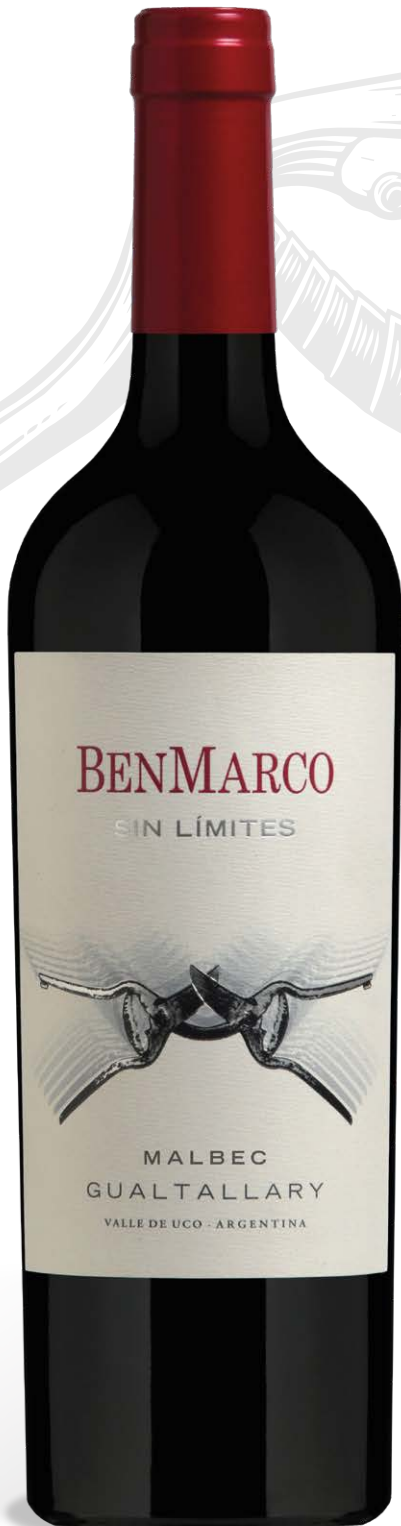


BENMARCO

SIN LÍMITES

MALBEC
GUALTALLARY
VALLE DE UCO · ARGENTINA



VINTAGE	2020
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: 14.5 % Acidity: 6.08 g/l
AGING	In second- and third-use French oak barrels for 12 months.
TASTING NOTES	This is a Malbec that reflects the calcareous nature of its terroir. On the nose, hints of pepper -especially pink pepper- and calcareous notes stand out, while, on the mouth, the austerity and grainy texture predominate. Incomparably long finish and great definition. When first smelt, it can be perceived as shy or tight, so decanting is recommended.
FOOD PAIRING	Given its complex, austere, affable profile, it is very versatile for pairing. It can be matched with lamb, soft cheeses and all kinds of red meat.