

BENMARCO

SIN LÍMITES

MALBEC

VALLE DE PEDERNAL



VINTAGE	2021
VARIETALS	100% Malbec
REGION	Valle de Pedernal, San Juan
ELEVATION	1,500 m / 4,900 ft above sea level (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Fermented in egg-shaped concrete tanks and used wood. During its making, only daily pushdowns were performed. Maceration with the skin lasted 25 days. The wine was devatted to second- and third-use French oak barrels.
ANALYTICS	ALCOHOL 13.5 % ACIDITY 5.25 g/l
AGING	12 months in second- and third-use French oak barrels.
TASTING NOTES	A Malbec with clean, austere aromas that displays typical notes from the region, such as spices and dry grass. A subtle vegetable trace in the mid-palate is complemented by fine, precise tannins. Great aging potential. It is recommended to let it air for a while before drinking.
FOOD PAIRING	Roasted, grilled or sautéed preparations. Cured and cold meats like salami and prosciutto. Poultry meats. Soft cheese. Nuts and seeds.