



BENMARCO

SIN LÍMITES

MALBEC, Pedernal

VINTAGE	2017
VARIETALS	100% Malbec
REGION	Pedernal (San Juan)
ELEVATION	1500 mts.
HARVEST METHOD	Hand-harvested
VINIFICATION	Fermented in concrete (eggs) and used oak. Vinification with daily cap submersion. Maceration with skins for 25 days. Descube (separation of liquid from must) and transfer to French oak barrels of second and third use.
ANALYTICS	ALCOHOL 14.20% ACIDITY 5.56 g/l
AGING	12 months in French oak barrels, second and third use.
TASTING NOTES	<p>Pedernal Valley was originally formed by glacial deposit, colluvium and slope alluvium, which provided it with the dark, flat, flint stones that give the valley its name (Pedernal is the Spanish word for flint). The soil on these steep slopes is composed of coarse gravelly to stony with a sandy loam texture.</p> <p>BenMarco Sin Límites Pedernal 2017 is herbal, with a very perfumed nose that recalls dried herbs such as thyme, coriander and lavender. In the mouth it is silky and leads to a long and persistent finish.</p>