



BENMARCO

SIN LÍMITES

MALBEC, Valle de Pedernal

HARVEST	2019
VARIETALS	100% Malbec
REGION	Valle de Pedernal, San Juan
ELEVATION	1,500 m.a.s.l. / 4,900 ft. (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Fermented in egg-shaped concrete tanks and used wood. During the winemaking process, 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 14.5% ACIDITY 5.6 g/l
AGING	12 months in second- and third-use French oak barrels.
TASTING NOTES	Clean and austere aromas, with some typical notes of the region such as spices and dry grass. Slightly earthy character, such as chalk. A subtle vegetable trace in the mid-palate, complemented by fine and precise tannins. Great aging potential. Before drinking, it is recommended to let it air for a while in the glass.
FOOD PAIRING	Roasted, grilled or sautéed preparations. Cured and cold meats like salami and prosciutto. Poultry meats. Soft cheese. Nuts and seeds.