BENMARCO

MALBEC

Los Chacayes, Valle de Uco | Mendoza, Argentina



VINTAGE	2020
VARIETALS	100% Malbec
REGION	Los Chacayes, Valle de Uco, Mendoza
ELEVATION	1,110 m.a.s.l. / 3,640 ft. (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Hand-selected grapes. Destemming and soft crushing. Daily push-downs. Extended maceration for 30 days. Fermentation in stainless steel tanks with selected yeasts at no more than 28°C (82°F).
ANALYTICS	Alcohol: 14.5 % Acidity: 5.5 g/l
AGING	In second-use French oak barrels for 11 months.
TASTING NOTES	Los Chacayes is an extraordinary terroir. Its sandy, rocky loam soil guarantees good permeability, limits the growth of the plant and ensures perfect ripening. BenMarco Malbec is a testimony of Valle de Uco, endowed with aromas of black berries, notes of violets, pronounced acidity, firm tannins and great length.
FOOD PAIRING	Grilled red meats, sausages, seasoned or roasted pork, hard cheeses and pasta with meat-based sauces.