

GUALTALLARY · VALLE DE UCO

BENMARCO

EXPRESIVO

VINTAGE	2022
VARIETALS	85% Malbec, 15% Cabernet Franc
REGION	Gualtallary, Valle de Uco, Mendoza
ELEVATION	1,300 m / 4,265 ft above sea level (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Hand-selected grapes. Destemming and soft crushing. Either a delestage or a push-down per day combined with pump-overs. Cold maceration for four days. Fermentation at a maximum temperature of 30°C (86°F) with wild yeasts.
ANALYTICS	Alcohol: 14.5 % Acidity: 5.4 g/l
AGING	14 months in French oak barrels (70% new, 30% second-use).
TASTING NOTES	Gualtallary is recognized for its calcareous alluvial soils, and BenMarco Expresivo is the utmost expression of its typicity. It is a lineal, fresh wine with aromas of blackberries, pepper tree and violets that perfectly complement its mineral notes, its balanced natural acidity and its firm tannins. Besides, it has great aging potential.
FOOD PAIRING	Red meats, roasted pork tenderloin, hard cheeses and cream-based sauces.

