

## **DOMINIO DEL PLATA** **2016 Ben Marco Malbec**

"BenMarco Malbec is testament to Uco Valley where it hails from, proffering a bouquet of fresh black fruit, floral notes of violets with bright acidity, firm tannins and great length."

– EDY DEL PÓPOLO

### **VINTAGE**

2015

### **VARIETALS**

100% Malbec.

### **REGIONS**

Los Chacayes (Uco Valley)

### **ELEVATION**

1.110 m AMSL

### **HARVEST METHOD**

Hand-Harvested

### **VINIFICATION**

Selected yeast. Max. Temp. 28° C.  
30 days of contact with the skins.  
Sur lees conservation with batonage.  
Complete malolactic fermentation.

### **ANALYTICS**

ALCOHOL: 14.5%  
ACIDITY: 5.2 g/l

### **OAK AGING**

11 months, 100% second use French oak.

### **WINEMAKER NOTES**

Los Chacayes is an extraordinary Terroir. Its sandy loam and rocky soils guarantee good permeability, limit plants growth and assure perfect ripeness. BenMarco Malbec is a testament to Uco Valley where it hails from, proffering a bouquet of fresh black fruit, floral notes of violets, with bright acidity, firm tannins and great length.

### **PAIRING**

Beef, sausages, spiced or grilled pork, medium-strong cheeses, and meat-based pasta sauces.