

# BenMarco Malbec

## THE FACTS

**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Uco Valley

**CEPAGE:** 100% Malbec

**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).

**AGING:** 11 months in second-use French oak barrels

**ANNUAL PRODUCTION:** 16.000 cases (12-bot)

## THE STORY

BenMarco wines are produced under the watchful eye of Edgardo Del Pópolo, one of the most renowned and experienced Argentinian viticulturists.

Each soil is unique and one of a kind and BenMarco is the purest expression of their singularity.

**PHILOSOPHY:** Nature is simple, elegant and captivating. The soils where BenMarco's grapes grow are some of the best ones, not just in Mendoza or Argentina, but also in the world. BenMarco wines are the truest expression of their essence and character.

**BIOGRAPHY:** With a career of almost 30 years and a deep knowledge of Argentinian soils, Edy develops viticulturist's wines with as little enological intervention as possible in order to reveal the true character of the finest terroirs of the country.

## THE ADJECTIVES

**OVERALL:** Fresh, pristine and full of fruit

**AROMAS / FLAVORS:** Black berries, violets

**MOUTHFEEL:** Pronounced acidity, firm tannins, great length

## THE SELLING POINTS

A classic expression of Los Chacayes

**AWARDS:** 92pts Vinous

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** Grilled red meats, sausages, seasoned or roasted pork, hard cheeses and pasta with meat-based sauces

