

BenMarco Cabernet Sauvignon

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Uco Valley

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: Hand-selected bunches. Destemming and soft crushing. Pump-overs and delestages three times a day. Maceration extended to 25 days. Fermentation in stainless steel tanks at no more than 28°C (82°F).

AGING: 11 months in second-use French oak barrels

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: Balanced & refined

AROMAS / FLAVORS: Currant, cassis, plum

MOUTHFEEL: Juicy acidity, firm tannins and a lingering finish.

THE SELLING POINTS

A faithful example of Los Árboles' terroir

AWARDS: 91pts Tim Atkin

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Red meat and pasta with Bolognese or mushroom-based sauce.

