

BenMarco Sin Limites Malbec Gualtallary

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Gualtallary

CEPAGE: 100% Malbec

WINEMAKING: Fermented in egg-shaped concrete tanks and used wood.

During the winemaking process, only push-downs were performed.

Macerated with the skin for 25 days. The wine was devatted to second- and third-use French oak barrels.

ALCOHOL BY VOLUME: 14.0%

AGING: 12 months in second- and third-use French oak barrels

ANNUAL PRODUCTION: 850 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 & complex

AROMAS / FLAVORS: Graphite, spices, roses

MOUTHFEEL: Full-bodied, balanced structure, mature tannins.

THE SELLING POINTS

A Malbec that embodies the spirit of Gualtallary

AWARDS: 95pts Patricio Tapia's Descorchados 2024, 94pts James Suckling, 92pts Tim Atkin

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Its complex, affable profile make it very versatile for food pairing. Thus, it goes great with lamb,

