

BenMarco

Sin Limites Malbec Pedernal



THE FACTS

COUNTRY: Argentina

REGION: San Juan

APPELLATION: Pedernal Valley

CEPAGE: 100% Malbec

WINEMAKING: Fermented in egg-shaped concrete tanks and used wood. During its making, only daily pushdowns were performed. Maceration with the skin lasted 25 days. The wine was devatted to second- and third-use French oak barrels.

AGING: 12 months in second- and third-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, nicely textured

AROMAS / FLAVORS: Spices, dry grass

MOUTHFEEL: Subtle vegetable trace complemented by fine tannins

THE SELLING POINTS

A sensible, terroir-led Malbec from Valle de Pedernal.

AWARDS: 96pts James Suckling

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Roasted, grilled or sautéed preparations. Cured and cold meats like salami and prosciutto.