

# BenMarco EXPRESIVO

## THE FACTS

**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Gualtallary

**CEPAGE:** 85% Malbec, 15% Cabernet Franc

**WINEMAKING:** Hand-selected grapes. Destemming and soft crushing.

Either a delestage or a push-down per day combined with pump-overs.

Cold maceration for four days. Fermentation at a maximum temperature of 30°C (86°F) with wild yeasts.

**AGING:** 14 months in French oak barrels (70% new, 30% second-use)

**ANNUAL PRODUCTION:** 3500 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:** Mineral & fresh

**AROMAS / FLAVORS:** Blackberries, pepper tree, violets, mineral notes.

**MOUTHFEEL:** Mineral, balanced natural acidity, firm tannins

## THE SELLING POINTS

It captures the essence of the best from Valle de Uco

**AWARDS:** 96pts James Suckling

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** Red meats, roasted pork tenderloin, hard cheeses and cream-based sauces.

