

# 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).

**ALCOHOL BY VOLUME:** 14.0%

**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:** 93pts Patricio Tapia's Descorchados 2024, 91pts Tim Atkin

**SUSTAINABILITY:** Certified Sustainable

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

