



BENMARCO

Malbec

The Philosophy

Owner/viticulturist Pedro Marchevsky has degrees in Agriculture & Enology and Agricultural Engineering, and is a Professor of Irrigation and Drainage at the Universidad Nacional de Cuyo. He has managed vineyards in Mendoza for over 30 years as well as his own vineyard in the district of Los Campamentos in eastern Mendoza, and he is widely considered the top viticulturist in Argentina (as well as one of Wine & Spirits Magazine's "50 Most Influential Winemakers"). His philosophy is a simple one gained from experience: harvest grapes farmed using "precision viticulture", make wines that are true to their place. His wines express the wonderful, powerful fruit flavors, the ripe tannins, the incredible length and balance that can only come from this one place—Mendoza.

The Details

Vintage:	2006
Varietal Composition:	90% Malbec, 10% Bonarda
Vineyard Locations: (Department-District)	Lujan de Cuyo-Agrelo, Tupungato, San Carlos
Avg. Vineyard Elev.:	3,350 feet
Avg. Age of Vines:	21 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	11 months in 50% new French, 50% 1-year American barrels
Fining:	None
Filtration:	None
Alcohol:	14.0%
Total Case Production:	9,500 cases

Tasting Notes/Food Pairing Suggestions

Beautiful, deep purple color with perfumed aromas of ripe red fruits and roasted coffee beans. It is lush, full-bodied and penetrating on the palate with loads of chewy, currant jam flavors, bright acidity, and a touch of grip on the almost savory finish. This wine really unfolds with some air so try not to slurp it down in a rush, and it shows why the Argentine people are in love with Malbec. Pedro blended in some Bonarda and a smidge of Cab. Franc for greater complexity and to achieve better balance. Pairs well with a wide range of foods including beef, sausages, spiced or grilled pork, veal, medium-strong cheeses, and meat-based pasta sauces.

About the Name/Label

BenMarco means "son of Marcos" in Hebrew. Pedro produces his wines as an homage to his father, Marcos who taught him how to plant, tend, and love the vineyards. The row of grapevines illustrated on the label is modeled after the precision-manicured vines that Pedro looks after on the winery's estate vineyard.

Suggested Retail Price: \$20



VINE CONNECTIONS
Authentically Argentine ► Uniquely Ginjo ► Consistently Impressive

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