



# BENMARCO

## Expresivo

### 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 other people's vineyards for over 30 years as well as his own estate vineyard in Agrelo and several vineyards he owns in eastern Mendoza. His philosophy is a simple one gained from experience: make wines that are true to their place. He feels his wines should express the wonderful, powerful fruit flavors, the ripe tannins, and the incredible length and balance that can only come from this one place—Mendoza.

### The Details

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|--|---|
| Vintage:                                     | 2006  |
| Varietal Composition:                        | 60% Malbec, 10 % Cabernet Sauvignon, 10% Syrah, 10% Petit Verdot, 10% Tannat                        |
| Vineyard Locations:<br>(Department-District) | Lujan de Cuyo- Agrelo/Ugarteche, La Consulta- Altamira<br>Rivadavia- La Verde, Tunuyan- Los Arboles |
| Avg. Vineyard Elev.:                         | 3,300 feet  |
| Avg. Age of Vines:                           | 39 years  |
| Rootstock:                                   | Ungrafted   |
| Harvest Method:                              | Hand-harvested  |
| Oak Regimen:                                 | 14 months in 70% new French and 30% new American oak barrels  |
| Fining:                                      | None  |
| Filtration:                                  | None  |
| Alcohol:                                     | 14.0%   |
| pH:  | 3.55  |
| T.A.   | 5.88  |
| Total Case Production:                       | 700 (9L) cases (available in 6-pack oak cases or 12-pack cartons).                                  |

### Tasting Notes/Food Pairing Suggestions

Wafting aromas of red currants, black cherries and mildly smoky and sweet vanilla oak. Layers of currant fruit, dense black cherry, and notes of brown spice (cocoa, nutmeg), dark chocolate, and hints of sandalwood. Keeps showing its stuff as it breathes in the glass—for folks who want the full experience and may be a bit impatient, decanting is a good idea. Perfect balance, great concentration and length, and loaded with fine, ripe tannins for having with food or for aging. Pairs well with a wide range of foods including grilled steak, roasted pork loin, veal, medium-strong cheeses, and most cream sauces. This wine should also age beautifully for 10-25 years.

### 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. “Expresivo” is Spanish for “Expressive”—Pedro selects the best blocks of old-vine fruit only from vineyards that he owns or directly manages to create a blend that gives the purest expression of Mendoza in each vintage. The grapevine illustrated on the label is a replica of an actual vine that was recently retired and which now resides in the tasting room where it greets winery guests.

**Suggested Retail Price: \$35**



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