



BENMARCO

V.M.S.

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 for almost 30 years as well as his own vineyard in the district of Los Campamentos 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, the incredible length and balance that can only come from this one place—Mendoza. He works with his talented winemaker and wife, Susana Balbo, to produce his wines.

The Details

Vintage:	2002
Varietal Composition:	44% Malbec, 31% Cabernet Sauvignon, 20% Bonarda, 5% Syrah
Vineyard Locations: (Department-District)	Lujan de Cuyo-Agrelo, Tupungato-Villa Bastias, San Carlos-La Consulta, Lujan de Cuyo-Chacras de Coria
Avg. Vineyard Elev.:	3,180 feet
Avg. Age of Vines:	36 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	11 months in 70% new French and 30% second-use American barriques
Fining:	None
Filtration:	None
Alcohol:	13.5%
pH:	3.6
T.A.	5.26
Total Case Production:	1000 cases

Tasting Notes/Food Pairing Suggestions

Wafting aromas of red currants, red and black cherries and mildly smoky and sweet vanilla oak. Layers of creamy currant fruit, dense black cherry, and notes of brown spice (cocoa, nutmeg) and dark chocolate. Keeps showing its stuff as it breathes in the glass. 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.

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. V.M.S. is short for “Vineyard Master Selection”—Pedro’s lifelong grower relationships give him the pick of the best old-vine grapes (including those from his own vineyard). The grapevine illustrated on the label is modeled after the wide-trellised vines that Pedro has planted on the borders of his vineyards (instead of unattractive fences).