



Santa Julia La Vaquita Clarete, Zuccardi

Luján de Cuyo, Argentina



Product code	ZUo6ZZRC
Grapes	Malbec
Country	ARGENTINA
ABV%	13,5
Case Size	6
Closure Style	Cork
Producer	Bodegas Renacer
Vintage	2025



Organic



Vegan



Vegetarian

ReNacer

Producer

Founded in 2003 by Chilean, Patricio Reich, Bodega Renacer is in Perdriel, in the foothills of the Andes. With a little over 35 hectares of vineyard planted, Renacer also buys high quality Malbec grapes from partner growers in the Uco Valley and Medrano. The estate's vineyards lie at 1,000 metres altitude on alluvial soils with a stony sand over a richer clay layer below and many vines are over 50 years old. Well-known Italian winemaker, Alberto Antonini consults here and they were the first estate in Argentina to employ precision viticulture, a system that analyses specific areas within a vineyard so as to better manage them and have less of an environmental impact. They were also the first Argentinean winery to be run on solar power and to neutralise its carbon emissions. Fermentation takes place in stainless steel and cement tanks and ageing in 225 litre French oak barrels.

Tasting Notes

Pale red in color with pink hues, this wine shows high aromatic intensity on the nose, offering very fresh and fruity notes reminiscent of strawberries, raspberries, and cherries, complemented by a delicate floral touch from Torrontés. On the palate, it displays bright natural acidity that enhances its freshness, balanced by soft, juicy Malbec tannins, resulting in a light, vibrant, and easy-drinking style.

Winemaking

"The grapes come from certified organic vineyards where environmentally friendly practices are followed. During winemaking, no external agents are added that could mask the expression of the grape varieties. This includes avoiding the use of tartaric or citric acid for acidity correction, as well as sulfur dioxide for stabilization. The must macerates for 10 days, and both varieties (Malbec and Torrontés) are co-fermented with whole berries using native yeasts, without the addition of commercial strains. The wine is then bottled



without fining or filtration, which explains its slight natural turbidity."

Awards