



## Santa Julia La Oveja, Zuccardi

Luján de Cuyo, Argentina



<b>Product code</b>	ZU10ZZWC
<b>Grapes</b>	Malbec
<b>Country</b>	ARGENTINA
<b>ABV%</b>	13,5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Bodegas Renacer
<b>Vintage</b>	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

Medium-intensity yellow color with greenish reflections. The nose stands out for its Muscat character, showing aromas of white fruits such as peach, along with floral notes of rose petals, jasmine, and geranium. Subtle citrus hints of lemon peel appear on the finish. On the palate, it is refreshing, with bold acidity, medium intensity, and a long, citrusy finish.

## Winemaking

"Natural Wines are those that have the minimum possible intervention of man. Sulphites are not added. Natural yeasts are used, and the wine is bottled unfiltered. Classic fermentation with indigenous yeasts and maceration for 15 days."

## Awards