



## Fosil, Zuccardi

Luján de Cuyo, Argentina



<b>Product code</b>	ZU22ZZWC
<b>Grapes</b>	Malbec
<b>Country</b>	ARGENTINA
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Bodegas Renacer
<b>Vintage</b>	2024



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 straw yellow in color with greenish reflections. The nose is initially restrained, as is typical of San Pablo, gradually opening to reveal citrus aromas of orange peel and lemongrass. Herbal notes of sage and oregano soon emerge, and its remarkable aromatic complexity is complemented by subtle hints of fresh pear and spice. On the palate, it shows great freshness, tension, and verticality, with a textured, saline character and a touch of volume that adds weight. Refined, subtle, and complex, this wine displays remarkable purity and a strong sense of its unique origin in San Pablo.

## Winemaking

"Selection of clusters. Filling of the concrete vessels by gravity. Fermentation with native yeasts in concrete vessels. Aging in concrete vessels. Without malolactic fermentation."

## Awards

96 pts James Suckling - 93 pts Tim Atkin - 90 Wine Spectator



TINDAL  
WINE MERCHANTS

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