

## Punto Final Reserva Malbec, Bodegas Renacer

Luján de Cuyo, Argentina



<b>Product code</b>	RC02ZZRC
<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>	2021



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

This wine to the eye presents dark violet color, with black reflections. On the nose, it offers an elegant combination of ripe plums, blackberries and flowers with hints of black pepper, intermingled with aromas of chocolate and vanilla. The palate is concentrated and rich, repeating aromas perceived on the nose and complemented by herbal notes of thyme and oregano. It has fresh acidity and excellent structure and length.

### Viticulture

Located in Perdriel, in the foothills of the Andes, the estate covers a little over 35 hectares of vineyard planted. The 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. Precision viticulture, a system that analyses specific areas within a vineyard so as to better manage them and have less of an environmental impact is employed here. The climate is very hot in summers and very cold in the

winter and even in the summer, there are significant diurnal differences due to the altitude. With very low rainfall the vineyards are set up with drip irrigation. Harvesting is done by hand.

## Winemaking

"Grapes: From El Cepillo (1200 m.a.s.l. - calcareous soils), Altamira (1100 m.a.s.l. - calcareous soils) and Perdriel - Luja'n de Cuyo (950 m.a.s.l. - 950 m.s.l- loamy soils). Vineyards: Yields less than 5 tons per hectare. Harvest: Harvested by hand in 17 kg plastic bins. Selection: Double manual selection of clusters and berries. Maceration: During 2 days at 8°C. Alcoholic fermentation: Carried out with indigenous yeasts for 10-12 days in stainless steel tanks. Malolactic fermentation: Complete in stainless steel tanks. Aging: In first use French oak barrels for 10-12 months."

## Awards

90 puntos Robert Parker Wine advocate (2020)  
91 points James Suckling (2018)