

Punto Final Reserva Malbec, Bodegas Renacer



Product code	RC02ZZRC
Grapes	Malbec
Country	ARGENTINA
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Bodegas Renacer
Vintage	2021





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 inPerdriel, 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)