

Renacer Malbec, Bodegas Renacer



Product code	RCo6ZZRC
Grapes	Malbec
Country	ARGENTINA
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Bodegas Renacer
Vintage	2020



Vegan



Vegetarian

Tasting Notes

A favourite with the critics this wine shows huge complexity. 24 months in French oak gives succulent flavours of crushed plum, fruitcake and coffee which roll around the palate like a huge velvety wave of ripe tannin. It is a wine with an intense red color with purplish glints. The nose is powerful with notes of red and black fruits, such as strawberries, blackberries and blueberries, and floral notes with a background of white pepper. The palate is sweet, juicy and with soft tannins. Its ample entry in the mouth invites a second glass. Fresh and long finish.

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

"Microregions in the Uco Valley; Paraje Altamira at 1100 m.a.s.l. and calcareous soils, Gualtallary at 1000 m.a.s.l., with alluvial and calcareous soils and El Cepillo at 1220 m.a.s.l. with stony soils. Also from the Renacer estate in Perdriel at 900 m.a.s.l. with loamy soils. All with yields of less than 7 tons per hectare. Harvest Manual in 17 kg plastic crates. Selection Double manual selection of bunches and berries. Alcoholic Fermentation Each Malbec, coming from different geographical areas, is fermented separately depending on its harvest point. Made with indigenous yeasts for 15 days in stainless steel tanks. Post Fermentation Maceration Up to 15



days in stainless steel tanks depending on the profile.
Malolactic Fermentation In French oak barrels. Aging 24 months in French oak barrels, then the final blend is stabilized for 6 months in stainless steel tanks."

Awards

95 points Decanter
92 points James Suckling
91 point Robert Parker Wine Advocate