

## Renacer Malbec, Bodegas Renacer

Luján de Cuyo, Argentina



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|----------------------|-----------------|
| <b>Product code</b>  | RCo6ZZRC        |
| <b>Grapes</b>        | Malbec          |
| <b>Country</b>       | ARGENTINA       |
| <b>ABV%</b>          | 14.5            |
| <b>Case Size</b>     | 6               |
| <b>Closure Style</b> | Cork            |
| <b>Producer</b>      | Bodegas Renacer |
| <b>Vintage</b>       | 2020            |



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

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