TINDAL
WINE MERCHANTS

Punto Final Reserva Cabernet Franc, Bodegas Renacer

Luján de Cuyo, Argentina



Product code	RC10ZZRC
Grapes	Cabernet Franc
Country	ARGENTINA
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Bodegas Renacer
Vintage	2020

Vegan Vegetarian

Producer

Founded in 2003 by Patricio Reich, Bodega Renacer is a 35 ha estate based in Perdriel at the foothills of the Andes. Working both estate vineyards and long-term grower partners, the winery has established itself as an early adopter of innovation and sustainability within Mendoza.

Tasting Notes

"Ruby red color with coppery reflections that denote its time in wood. Its aromas are reminiscent of sweet spices, dried plum with lavender, sage, with a touch of bell pepper. With the opening of the wine appear aromas of vanilla and chocolate contributed by its aging in oak. In the mouth it has great concentration, intensity and sweet impact, with ripe black fruit flavors and a sapid aftertaste that fills the mouth. Smooth, round tannins with good acidity and a long, lingering finish. Good acidity and a long and persistent finish."

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: Sourced from Vista Flores - Uco Valley (1300 m.a.s.l. - stony and calcareous soils) and Perdriel - Luja′n de Cuyo (950 m.a.s.l. - silty loam soils). Vineyards: Over 15 years old with yields of less than 8 tons per hectare. Harvest: Hand-picked in 17 kg plastic crates. Selection: Double manual selection of clusters and berries. Alcoholic fermentation: With indigenous yeasts for 12 days in stainless steel tanks at temperatures between 22 ºC. Malolactic fermentation: In stainless steel tanks. Aging: In French oak barrels for 12 months."

Awards

90 points Robert Parker Wine Advocate
Gold Medal Concours Mondial de Bruxelles