



## RENACER *MALBEC 2020*

### Vineyards

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. Made with indigenous yeasts for 15 days in stainless steel tanks.

### Aging

24 months in French oak barrels, then the final blend is stabilized for 6 months in stainless steel tanks.

### Storage

6 months in bottle.

### Number of bottles

12,000

### ANALYTICAL DATA:

**Alcohol: 14.5%** Alcohol: 14.5%

**PH: 3.7**

**Total acidity: 5.80 g/l.**

### TASTING NOTES:

Deep purple color with violet and black tones. On the nose we perceive fresh floral and menthol notes characteristic of Paraje Altamira that bring freshness. With the opening of the wine ripe red fruits are felt. The palate is juicy, with cherry and blueberry notes that combine with the coffee notes from the oak. It is a structured, round wine, with well-present tannins and a sweet finish.



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