

ReNacer

TOP NEW WORLD WINES

RENACER

CABERNET FRANC 2017



Varietal Composition: Cabernet Franc

Grapes: From Paraje Altamira (3,600 FAMSL – calcareous soils) and Perdriel – Luján de Cuyo (3,117 FAMSL – silty loam soils)

Vineyards: Lower than 5 tons per hectare.

Harvest: By hand in plastic boxes of 17 kg.

Selection: Double manual selection of cluster and barrels.

Maceration: Cold pellicular maceration for 8 days at 8° C, before alcoholic fermentation.

Alcoholic Fermentation: With native yeasts during 20 days in French oak barrels

Malolactic Fermentation: Carried out in French oak barrels

Aging: In new French oak barrels for 24 months.

Storage: For 12 months in the bottle.

ANALYTIC DATA:

Alcohol: 14%

PH: 3.7

Total Acidity: 5.9 g/l.

TASTING NOTES:

This deep and intense ruby colored wine opens with cassis, raspberry and blackcurrant aromas that merge with notes of black pepper, eucalyptus, fresh mint and rosemary. Soft touches of French oak provide complexity and elegance. Good balance between fruit and wood. It has a sweet impact and soft velvety tannins. Fruity, with red fruit highlights and spicy streaks that are typically found in a Cabernet Franc. Good body and concentration with a long persistent finish.

FOOD PAIRING: Perfect match for roasted meat, game meat and stew, as well as pasta with red sauces and ripened cheese.

Brandsen 1863, Perdriel - CP5509, Lujan de Cuyo, Mendoza, Argentina
Tel: +54 261 5244416 / 17 | Cel: +54 261 15454 4839
info@bodegarenacer.com.ar | bodegarenacer.com.ar