

ReNacer

TOP NEW WORLD WINES

RENACER

MALBEC
2017



Varietal Composition: Malbec.

Grapes: From Paraje Altamira and Gualtallary, Uco Valley (3,600 FAMSLS – calcareous soils)

Vineyards: With yields of less than 5 Tn per Ha.

Harvest: By hand in plastic boxes of 17 Kgs.

Selection: Double manual selection of clusters and berries.

Maceration: 8 days at 8°C.

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

Malolactic Fermentation: In new French oak barrels.

Aging: In new French oak barrels for 24 months.

Storage: For 12 months in the bottle.

ANALYTIC DATA:

Alcohol: 15%

PH: 3.6

Total Acidity: 6.20 g/l.

TASTING NOTES:

This Malbec has a deep ruby red color with purple shades. On the nose it shows aromatic complexity given by a variety of notes like toast, licorice, pencil lead, lavender alongside cherry and ripe plum. Opulent and velvety in the mouth with sweet tannins. Harmonic balance between fruit and oak.

Resounding powerful finish.

FOOD PAIRING: Good match for barbecued red meat, slow cooking dishes, and strong flavors like game meat -including wild boar, venison and hare- as well as filled pasta with complex sauces and hard cheese.

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