



RENACER *MALBEC* 2020

Varietal Composition

100% Malbec.

Areas

Perdriel, Luján de Cuyo, Mendoza. Harvested in mid-March. Block 7 of the Renacer estate. Rocky soil due to its proximity to the Mendoza River, with scattered rocks of various sizes that contribute to a lot of minerality.

Gualtallary, Uco Valley, Mendoza. Harvested in early April. 100% sandy soil, siliceous in character, and high water permeability.

Paraje Altamira, Uco Valley, Mendoza. Harvested in early April. Located on the southern margin of the Tunuyán River alluvial cone. The soil contains calcium and sedimentary rocks of marine origin.

Winemaking

The grapes from Perdriel undergo fermentation with indigenous yeast and a 20-day post-fermentation maceration with submerged cap. Grapes from Gualtallary undergo a 72-hour pre-fermentation cold maceration, followed by a long period with daily remontage (pumping over) for 30 days and then conventional fermentation with indigenous yeast. Grapes harvested in Paraje Altamira are processed with *délestage*, which enhances the sweetness not typical for this area.

Aging

In French oak barrels from the north, Bertangués forest, for 24 months.

ANALYTICAL DATA

Alcohol: 14.5%

pH: 3.7

Total Acidity: 5.80 g/l.

TASTING NOTES:

It is deep purple with violet and black tones. On the nose, it presents fresh, floral, and mentholated notes characteristic of Paraje Altamira. As the wine opens up, ripe red fruits and blackberry jam are detected. In the mouth, it is juicy, highlighting cherry and blueberry flavors that combine with the notes contributed by the oak. It is structured and round with present tannins and a sweet finish.



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