

ReNacer



PRODUCER PROFILE

Estate owned by: Patricio Reich
Winemaker: Lucas Amoretti
Total acreage under vine: 100
Estate founded: 2003
Winery production: 250,000 Bottles
Region: Mendoza
Country: Argentina

Renacer Punto Final Malbec Reserva 2007

WINE DESCRIPTION

The Malbec grapes from mature vines are sourced from Lujan de Cuyo in Uco Valley. The wine is fermented and aged in French oak barriques, with aging lasting 10 months. It is then matured in bottle for a further 6 months.

TASTING NOTES

Deep red in color with intense violet shades. On the nose, a combination of red fruits and toasty notes given by the French oak are evident. In the mouth, the wine is complex and structured with a long aftertaste.

FOOD PAIRING

Pair with grilled meats or tagliatelle with spicy tomato sauce.

VINEYARD & PRODUCTION INFO

Vineyard name:	Perdriel - Uco Valley/The Renacer vineyard
Vineyard size:	62
Soil composition:	Rocky
Training method:	Espaldero Alto
Elevation:	2,475-3,135 feet
Vines/acre:	3000
Yield/acre:	2.4 tons
Exposure:	Northern
Year vineyard planted:	1950
Harvest time:	March
First vintage of this wine:	2004
Bottles produced of this wine:	250,000

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Stainless Steel Tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	81-84 °F
Maceration technique:	Pump over and delestage
Length of maceration:	5 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	2 years old
Type of oak:	French oak
Length of aging before bottling:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.5
pH level:	3.7
Residual sugar:	2.3
Acidity:	6.2
Dry extract:	31.7