

RENACER
MALBEC
2020


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CABERNET FRANC
2020





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RELEASE VINTAGE 2020



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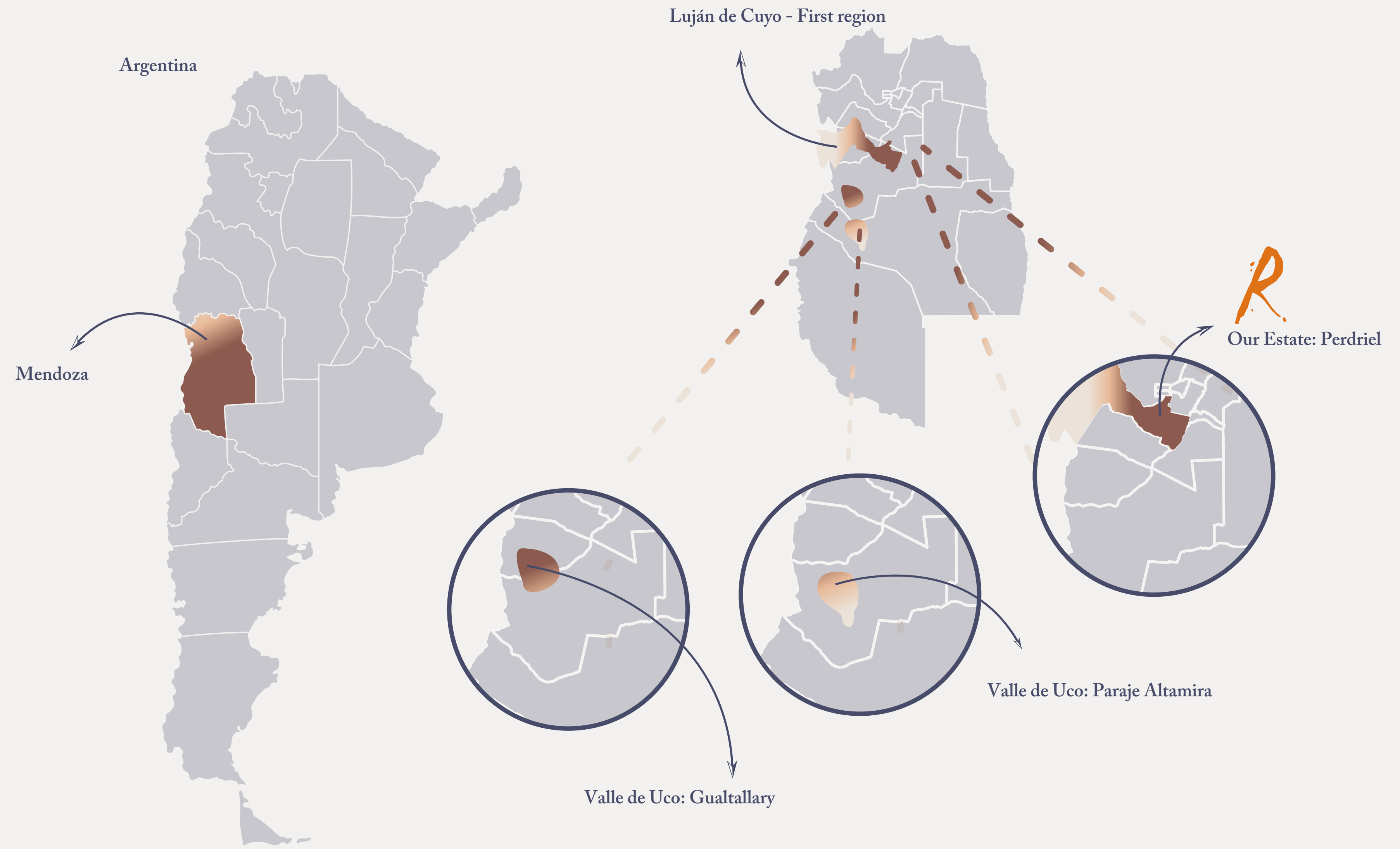
2020

Three regions, three winemaking methods.



MICROREGIONS

Vintage 2020



REGIONS

Perdriel, Luján de Cuyo.

- 900 meters above sea level.
- Harvested in mid-March.
- Block 7 of Renacer's estate, with a stony, rocky, and disorderly soil character.

Gualtallary, Valle de Uco.

- 1000 meters above sea level.
- Harvested in early April.
- Soil is 100% sandy; with a siliceous character and high water permeability.

Paraje Altamira, Valle de Uco.

- 1100 meters above sea level.
- Harvested in early April.
- South bank of the alluvial cone of the Tunuyán River. Soil with abundant calcium and a significant presence of sedimentary rocks.

WINEMAKING

Grapes from Perdriel undergo fermentation with indigenous yeasts and post-fermentation maceration with submerged cap for 20 days.

Grapes from Gualtallary undergo a pre-fermentation cold maceration for 72 hours, followed by daily pump-overs for 30 days, and then conventional fermentation with indigenous yeasts.

Grapes from Paraje Altamira are elaborated using delestage, a technique that enhances expression and sweetness. This method involves gently moving the grape cap during fermentation.

AGING

In French oak barrels from the Bertangués forest in northern France, providing extended aging for 24 months.

TASTING NOTES

It displays a deep purple color with violet and black hues. On the nose, there are fresh, floral, and mentholated notes characteristic of Paraje Altamira. Upon opening, ripe red fruits and blackberry jam aromas emerge. On the palate, it is juicy, highlighting cherry and blueberry flavors combined with oak-influenced notes. The wine is structured and rounded with present tannins and a sweet finish.



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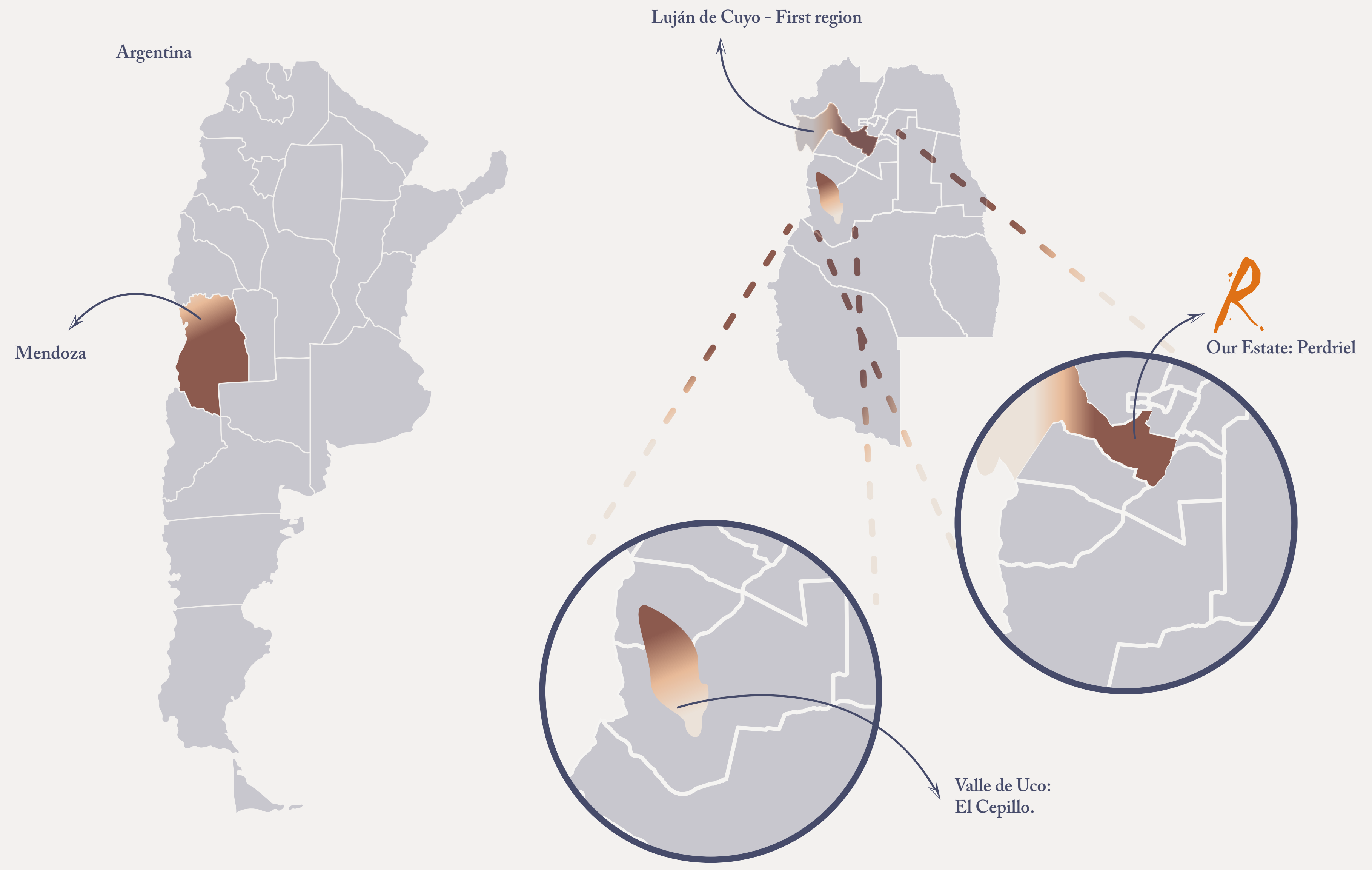
2020

Two regions, two harvest points.



MICROREGIONS

Vintage 2020



REGIONS

Perdriel, Luján de Cuyo.

- 900 meters above sea level.
- Block 9 of Renacer's estate. Oriented from East to West, allowing better sun exposure and enhancing the fruity character. Stony and riverbed soil along the Mendoza River. Rocky and mineral-rich soils.
- Perdriel: Harvested in early April. Aimed at capturing the freshness delivered by the region.

El Cepillo, Valle de Uco.

- 1200 meters above sea level.
- Soil with two distinct characteristics; one part very sandy and concentrated, and the other part stony with high mineral content.
- El Cepillo: Early harvest at the end of February. Seeking the best expression of this varietal.

WINEMAKING

They are elaborated separately, with a traditional fermentation at 22°C for 10 to 14 days in stainless steel tanks. The delestage method is used, which involves extracting the liquid so that the grape cap descends and then reintroducing the wine. The pressings are done with low levels of tannins.

Malolactic fermentation takes place in French oak barrels from the Allier forest, enhancing the mineral character.

AGING

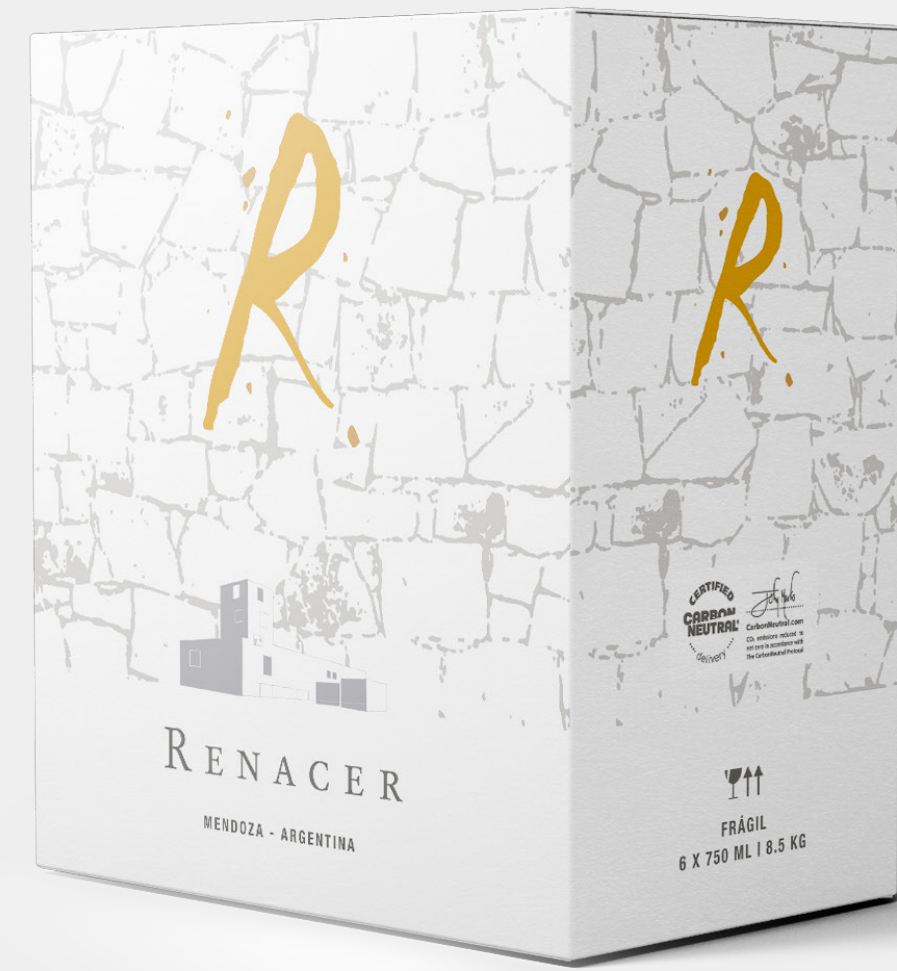
In first-use French oak barrels from the Allier forest, which enhance the varietal's mineral character, the wine is aged for 24 months.

TASTING NOTES

This wine has an intense deep ruby red color. On the nose, it exhibits notes of herbs such as sage, bell pepper, smoked paprika, and spices lingering in the background. As the wine opens up, one can perceive tart fruit aromas like plums and figs. It is a long and acidic wine with a refreshing acidity and a robust tannic structure.

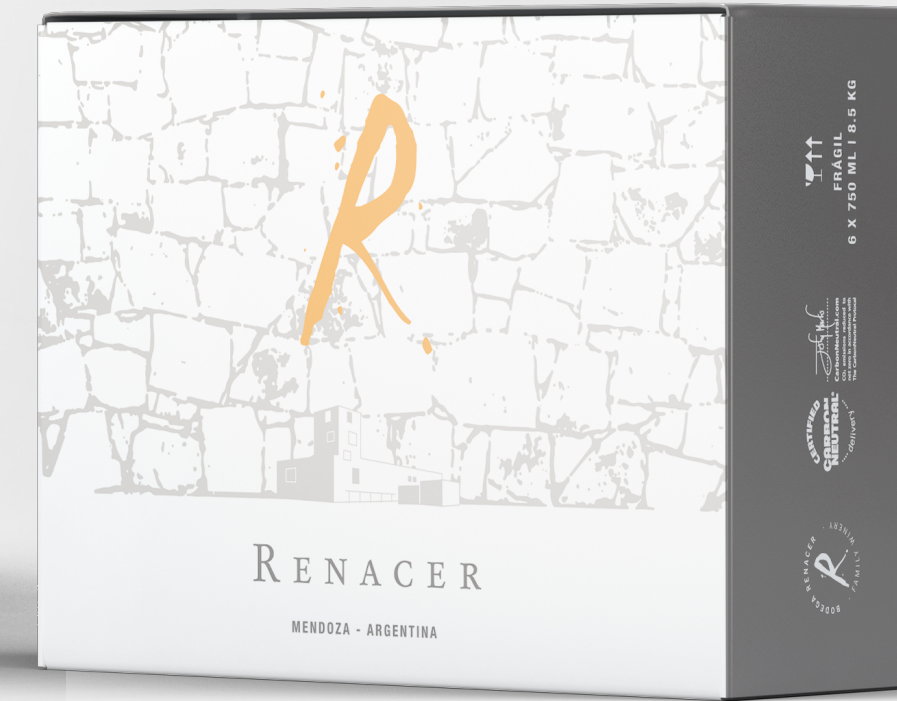
PACKAGING

Vintage 2020



Cardboard

Box 6 bottles vertically stacked



Cardboard


Case 3 bottles horizontally arranged




Renacer
Malbec



Renacer
Cabernet Franc


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2020


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