

ReNacer

TOP NEW WORLD WINES



RENACER MALBEC 2018

Varietal Composition: Malbec.

Grapes: 50% Gualtallary, 40% El Cepillo and 10% Perdiel.

Vineyards: With yields of less than 5 tons per hectare.

Harvest: Manual in 17 kg. plastic bins.

Selection: Double manual selection of clusters and berries.

Maceration: Cold maceration for 8 days at 8°C, prior to alcoholic fermentation.

Alcoholic fermentation: Carried out with indigenous yeasts for 20 days in French oak barrels.

Malolactic fermentation: In French oak barrels.

Ageing: In French oak barrels of first and second use for 24 months.

Stowage: 6 months in the bottle.

ANALYTICAL DATA:

Alcohol: 14,5%.

PH: 3.6

Total acidity: 5.90 g/l.

TASTING NOTES:

Deep ruby red colour with purple glints. On the nose we first perceive dried violet flowers and roses. With the opening of the wine we feel acid fruits, blueberries and cassis. A soft mint accompanies all the time, which gives freshness. The palate is structured, with tannins well present and sweetness on the finish.