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PUNTO FINAL MALBEC 2019

Bodega Renacer S.A., Mendoza, Argentina

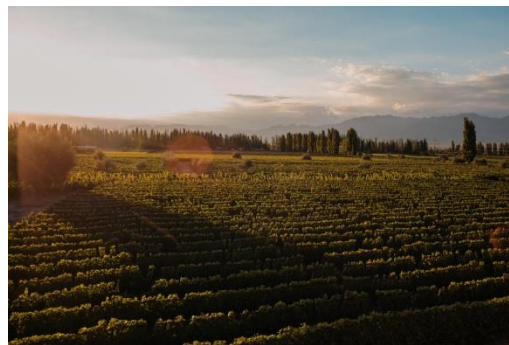
eCommerce # 920073 | 13.2% alc./vol. | \$15.95

Shows deep violet colours with red hues. Strong floral tones of violet and rose combined with red fruits such as blackcurrant and raspberry. Subtle notes of vanilla from the passing contact with oak. In the palate the wine is smooth and silky with round tannins and a long persistent finish.

Terroir:

The vineyards of Renacer are located in Perdriel, region of Mendoza, Argentina. 30 Ha of vineyards, some over 70 y.o., planted with Malbec, Cabernet Sauvignon and Cabernet Franc. Ultra-low humidity and very few days of rain per year, abundant sunlight.

Punto Final Malbec produced from grapes from >50 y.o. vineyards with low yields in Uco Valley (1200m elevation with calcareous soils) and Luján de Cuyo (1050m elevation with salty loam soils).



Vinification:

Handpicked. Maceration 3 days at 8°C. Alcoholic fermentation ~10 days in stainless steel tanks at temperatures ~26°C. Malolactic fermentation in stainless steel tanks.

Variety: Malbec 100%

Residual sugar: 5 g/L

Serving suggestion and food pairing: Serve at 16°C. It makes a perfect companion for all types of meats and light pasta.

James Suckling

91p

Decanter

90p

**JAMES
SUCKLING
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