

Representing Star Producers Globally,



Servicing Star Markets Locally



REPASSO 2018

Bodega Renacer S.A., Mendoza, Argentina

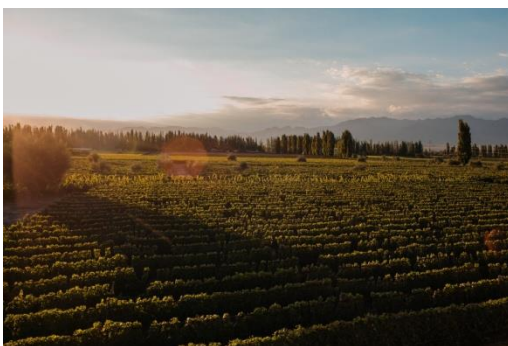
eCommerce # 920099 | 13.6% alc./vol. | \$19.95

Deep and intense ruby red with purple shades colouring, this wine has plenty to offer. It's very complex because offers fresh aromas like plums and violets and in the second nose offers aromas like honey, cherry and ripe figs which combine with spicy notes of black pepper and aromatic herbs.

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.

Repasso Malbec produced from grapes from Luján de Cuyo (980 m elevation vineyards with intermediate soils) and Malbec from Uco Valley (1.100 m elevation vineyards with poor soils), both are low yielding vineyards.



Vinification:

Harvested in 2 different vineyards, is left to re-ferment with the raisin skins. Which are still intact and slightly sweet. Alcoholic fermentation on the skins ~15 days in stainless steel tanks at temperature ~20°C. Aging in French oak barrels for 4 months where it remains for 4 months. The ageing in the bottle is over 1 year.

Variety: Malbec 100%

Residual sugar: 9 g/L

Serving suggestion and food pairing: Serve at 16°C. Enjoy with foie gras and cheese boards. Also a perfect match for chocolate and cigars.

James Suckling

91p

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