



PUNTO FINAL CABERNET SAUVIGNON 2018

Bodega Renacer S.A., Mendoza, Argentina

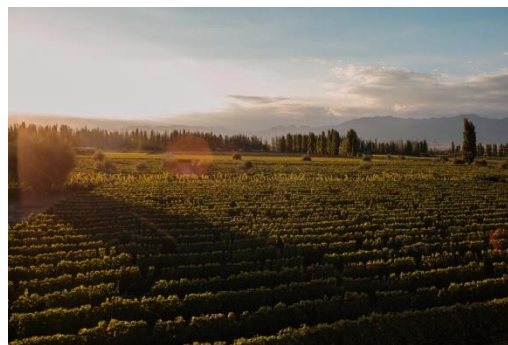
eCommerce # 920115 | 13.1% alc./vol. | \$15.95

Intense red ruby colour with violet and black reflections. Aromas of cherries, currants and ripe plums complemented by black pepper, sweet spices and cassis notes, with an elegant mineral background. Sweet entrance with mature tannins, balanced with good acidity. Elegant, persistent on the palate and a long finish, good tannin structure.

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 Cabernet Sauvignon crafted from grapes from 2 specific blocks from Renacer low yield vineyard in Perdriel – Luján de Cuyo at 1,000 m elevation with silty 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: Cabernet Sauvignon 100%

Residual sugar: 4 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for lean red meat, grilled vegetables, lamb, strong flavoured cheese.

James Suckling

91p



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