

ReNacer



PRODUCER PROFILE

Estate owned by: Patricio Reich
Winemaker: Pablo Sanchez
Total acreage under vine: 100
Estate founded: 2003
Winery production: 1,200,000 Bottles
Region: Mendoza
Country: Argentina

Punto Final Malbec Clásico 2017

WINE DESCRIPTION

Punto Final, meaning “final period” or “full stop,” symbolizes the point at which the Bodega Renacer winemaking team has accomplished their common goal: a truly outstanding wine.

Punto Final Malbec expresses the vast potential of Mendoza's terroir and represents a blend of Malbec grapes from different regions, altitudes, and climates. Grapes for this wine come from vineyards within Perdriel, resulting in a wine that incorporates the best of each unique terroir. The wine is fermented in stainless steel to preserve the wonderful fruit aromas and flavors but aged with just a touch of French oak to add structure and complexity.

TASTING NOTES

Punto Final shows deep violet colors with red hues. Strong floral tones of violet and rose combined with red fruits such as blackcurrant and raspberry. In the palate, the wine is smooth and silky with round tannins and a long and persistent finish.

FOOD PAIRING

Pair with all types of meats and light pasta.

VINEYARD & PRODUCTION INFO

Vineyard name:	Renacer
Vineyard size:	37 acres
Soil composition:	Rocky and Clay-Loam
Training method:	Pergola/Arbor-trained
Elevation:	3,230 feet
Vines/acre:	2,400
Yield/acre:	3.6 tons
Exposure:	Northern
Year vineyard planted:	2002
Average Vine Age:	50 years
Harvest time:	April
First vintage of this wine:	2003
Bottles produced of this wine:	700,000

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Stainless Steel Tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	79 °F
Maceration technique:	Cold Soak Maceration, Pumpovers, Delestage
Length of maceration:	3 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	10,000 L
Type of oak:	French
Length of aging before bottling:	1 year
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.8
Acidity:	5.2 g/L

