

ReNacer

TOP NEW WORLD WINES

4+

● **punto final**
Malbec Clásico
2011



Enólogos: Alberto Antonini y Pablo Profili.

Composición Varietal: Malbec.

Uvas: Provenientes del Valle de Uco (1.100 mts. s.n.m.— suelos pobres), Luján de Cuyo (980 mts s.n.m.— suelos intermedios) y Medrano (750 mts s.n.m.— suelos ricos).

Viñedos: De más de 50 años, con un rendimiento menor a las 10 Tn por Ha.

Cosecha: Realizada a mano en bines de plástico.

Selección: Manual de racimos.

Maceración: 3 días a 8°C.

Fermentación Alcohólica: Realizada con levaduras indígenas durante 7 días en tanques de acero inoxidable y a temperaturas controladas entre los 24 y 25°C.

Fermentación Maloláctica: Realizada en tanques de acero inoxidable.

Crianza: Un suave toque de roble Francés para agregar complejidad, pero sin perder su carácter frutado.

Alcohol: 14,0%, pH 3.65, azúcar residual 2.00 g/l, acidez total 5.4 g/l.

Stephen Tanzer's ● ● 89 points (2009 vintage)

ROBERT PARKER ● ● 87 points (2009 vintage)

● ● 90 points (2008 vintage)

The unoaked 2008 Punto Final Clasico contains 97% Malbec and 3% Cabernet Franc aged for 10 months in stainless steel. It was sourced from own-rooted vineyards over 50 years of age. Made in a late-harvest style, this deep purple-colored wine reveals a nose of spice box, incense, and black cherry. Layered and rich on the palate, it conceals some ripe underlying tannin that should allow the wine to provide pleasure over the next 4 years. It is an amazing fruit bomb for \$10!

Decanter ● ● Gold Medal (2008 vintage)

Wine Spectator ● ● 88 points (2008 vintage)

"A forward, juicy style, with blackberry and licorice notes that stay lively on the medium-weight finish."

Wine & Spirits ● ● 89 points (2007 vintage)

"International in style, this shows oak influence in scents of vanilla and caramel, while malbec's violet aromas and generous chocolate flavors come through soft and round."

AUSTRAL SPECTATOR ● ● Among the 60 best Argentine wines for 2009 (2007 vintage)

WINE ENTHUSIAST ● ● Top 100 Best Buy for 2007 - 90 points (2006 vintage)

Color, power, flavor and commendable balance; that's pretty much the format for Punto Final, one of Argentina's go-to brands for Malbec. This youngster is ripe and ready, and it holds form to a long finish. If it seems a little young and clumsy upon pouring, air it out and it will improve. Imported by Winebow.

● ● Top 100 Best Buy for 2006 - 91 points (2005 vintage)

One of the year's best wine values has to be this fully ripened and totally structured malbec made by Alberto Antonini and Pablo Profili. The color almost gives away its power; and if not, the aromas of marinated meat, plum and blackberry essence will. Saturated, thick and modern, but made right. Perfect with beef.

Brandsen 1863 | Perdriel | CP5509 | Lujan de Cuyo | Mendoza | Argentina | Tel: +54 261 5244416 / 17 | Cel: +54 9261 4544839
info@bodegarenacer.com.ar | bodegarenacer.com.ar

Papo de Vinhos. Jantar na Adega Chablis em 04/04/2014.