

RICOMINCIARE MALBEC/CABERNET FRANC. MENDOZA.



VARIETAL: 60% Malbec, 40% Cabernet Franc
Estate grown.

VINEYARD: Finca San Vicente Estate

FARMING PRACTICES: Continental climate.
Deep sandy soils. 100% Hand-harvested

TASTING NOTES: Aromas of red and black fruit
with an herbal freshness. Medium bodied and a
fresh palate.

In 1902, Nicolás Catena arrived in Argentina from Italy. In Finca La Libertad in Mendoza, he established an ancient tradition in new lands. Jorge, his grandson, inherited this legacy and passion for winemaking. Today, Viviana, Jorge's daughter and her family continue the traditional winemaking methods passed down by his grandfather.

Ricominciare uses only grapes from the Finca San Vicente Estate, in La Consulta in Uco Valley. This vineyard has been in the family for more than 50 years. Deep sandy soils, the high altitude of the vineyards and the water coming from the thaw of the Andes Mountains combine to create wines of unique personality.

The harvest is done 100% by hand. Only native yeasts are used and fermentation is done in small concrete tanks plot by plot. The wines are bottled with no fining and only a very light filtration. The aim is always elegance.

