



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

ANTOLOGÍA

XL

VINTAGE: April, 2013

COMPOSITION: 86% Cabernet Sauvignon from Altamira,
14% Petit Verdot from Gualtallary

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 18 months

QUANTITY PRODUCED: 8.300 numbered bottles

OAK: 100% new French

ALCOHOL: 13,7%

TOTAL ACIDITY: 5,85 g/l

pH: 3,80

WINEMAKER: Mariano Di Paola

TASTING NOTES

Dark ruby red with violet hues. This red possesses a nose that properly displays Cabernet Sauvignon's character, with its dominant notes of ripe currant and plum, fresh menthol and a touch of spice. In the mouth, this wine is intense and robust yet, at the same time, elegant and balanced.

Serving temperature: 14° - 17°C

Aging potential: 15 years

FOOD PAIRING

Grilled red meat, steak tartare, sauced meat, roast beef, sautéed lamb, "merguez" (typical North African lamb sausage), grilled kidneys with mushrooms.

