



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

ANTOLOGÍA

XLI

VINTAGE: April, 2014

COMPOSITION: 49% Malbec from Gualtallary, 27% Cabernet Sauvignon from Gualtallary, 11% Cabernet Franc from Gualtallary, 11% Merlot from Altamira, 2% Petit Verdot from Gualtallary

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 15 months

QUANTITY PRODUCED: 12.700 numbered bottles

OAK: 100% new French

ALCOHOL: 14,4%

TOTAL ACIDITY: 5,92 g/l

pH: 3,74

WINEMAKER: Mariano Di Paola

TASTING NOTES

Intense red with violet glints. Nose delivers complex aromas, with spices such as black pepper and anise are mixed with red fruits, Noticeable within a harmonious vanilla frame, contributed by the oak aging. Soft and juicy tannins give this blend a silky and pleasant mouth feel.

Balance and distinction characterize this wine. A long finish completes the harmonious experience of drinking it.

Serving temperature: 14°-17°C

Aging potential: 15 years

FOOD PAIRING

Grilled beef cuts, roast lamb, sauced steak, sautéed mushrooms, roast venison, smoked wild boar ham.

