



RUTINI WINES  
UCO VALLEY MENDOZA ARGENTINA

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## ANTOLOGÍA

XLII

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**VINTAGE:** April, 2014

**COMPOSITION:** 35% Malbec from Altamira, 35% Cabernet Sauvignon from Gualtallary, 10% Cabernet Franc from Gualtallary, 10% Merlot from Altamira, 5% Petit Verdot from Gualtallary, 5% Pinot Noir from Altamira

**HARVEST:** Manual

**MALOLACTIC FERMENTATION:** 100%

**AGEING:** 15 months

**QUANTITY PRODUCED:** 7.900 numbered bottles

**OAK:** 100% new French

**ALCOHOL:** 14,4%

**TOTAL ACIDITY:** 5,92 g/l

**pH:** 3,80

**WINEMAKER:** Mariano Di Paola

### TASTING NOTES

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Intense red with violet hues. Spiced aromas of thyme and oregano appear on the nose, red and black fruits, accompanied by violet and lavender floral notes, intermingling with hints of chocolate and tobacco. In mouth, aromatic richness is confirmed, good volume on palate and long finish.

Serving temperature: 14°-17°C

Aging potential: 15 years

### FOOD PAIRING

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Grilled red meats in wine sauces, grilled kidneys, *coq au vin*, meat and chicken stews, game meats (wild boar, venison), fresh and dried mushroom recipes, lamb brochettes, roasted goat, *boeuf bourguignon*.

