



RUTINI WINES  
UCO VALLEY MENDOZA ARGENTINA

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## ANTOLOGÍA

XLV

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**VINTAGE:** April, 2015

**COMPOSITION:** 40% Chardonnay from Altamira and 40% Chardonnay from Gualtallary, 10% Gewürztraminer from Gualtallary and 10% Semillón from Gualtallary

**HARVEST:** Manual

**MALOLACTIC FERMENTATION:** 100%

**AGEING:** 12 months in new French oak

**QUANTITY PRODUCED:** 5.040 numbered bottles

**ALCOHOL:** 14%

**TOTAL ACIDITY:** 6,30 g/l

**pH:** 3,30

**WINEMAKER:** Mariano Di Paola

### TASTING NOTES

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Golden yellow, with bright greenish reflections. Very aromatic, exuberant fresh melon and white peach aromas on the nose, combined with notes of tropical fruit, which are accompanied by citrus and floral touches. The mouth feel - slightly sweet - is balanced due to oak aging. A harmonious, distinguished white that reiterates creaminess that oak gives to the dominant grape (Chardonnay). Ample volume and a refreshing acidity through a long finish.

Serving temperature: 9°C

Aging potential: 8-10 years

### FOOD PAIRING

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Cured ham, charcuterie, white asparagus, fresh oyster consommé, seafood soup (bouillabaisse), saltwater fish (hake, haddock, sole, grouper), tuna in puff pastry, crustaceans and bivalves (prawns, scallops, lobster, stuffed crab), risotto Milanese, fresh mushroom omelette, poultry in cream sauce, roast turkey, Swiss fondue, fresh cheese, aging semi-hard cheese (Gruyère, Manchego).

