



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

ANTOLOGÍA

XXXIX

VINTAGE: April, 2013

COMPOSITION: 93% Malbec from Gualtallary, 7% Petit Verdot
from Gualtallary

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 18 months

QUANTITY PRODUCED: 5.720 numbered bottles

OAK: 100% new French

ALCOHOL: 13,7%

TOTAL ACIDITY: 5,55 g/l

pH: 3,76

WINEMAKER: Mariano Di Paola

TASTING NOTES

Intense red, with deep violet hues. Predominant floral aromas of violet and lavender, along with some anise and mint, combined with hints of vanilla and smoke. Tannins are firm and round in the mouth. Fresh and unctuous finish is persistent.

Serving temperature: 14°-17°C

Aging potential: 15 years

FOOD PAIRING

Cold meats and sausages (cured ham, cured tenderloin, peppered mortadella, salami), lamb dishes (brochette, spit, roast, slow-cooked, stews), grilled red meat, game (venison).

