



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

ANTOLOGÍA

XXXVII - VINO DULCE FORTIFICADO

VINTAGE: 2010

COMPOSITION: 100% Malbec from Gualtallary

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 36 months

QUANTITY PRODUCED: 25,500 numbered bottles

OAK: 100% new French oak

ALCOHOL: 18,4%

SUGAR: 106 g/l

TOTAL ACIDITY: 5,1 g/l

pH: 3,50

WINEMAKER: Mariano Di Paola

TASTING NOTES

Produced with Malbec grapes, harvested at their optimum ripeness. The production of this wine began with the meticulous fermentation of its must, achieving a profound extraction of colour, aromas and flavors, which naturally enter into the fermentation process. The wine is later fortified with distilled Malbec (grappa) and then aged in oak barrels.

Deep red ruby colour, with bright violet hues. Fresh red fruit combined with candied red fruit appear on the nose. The aromatic bouquet intermingles with the subtle notes from the distilled Malbec. Additionally, more complex spices appear due to the wine's aging in oak. On the palate, there is a fine balance between sweetness and vigorous tannins, framed by bitter cocoa provided by the barrels. Elegance and vivacity characterise this big red.

Serving temperature: 13°-16°C

Aging potential: 20 years

FOOD PAIRING

Dessert (petit-fours), pastries, Welsh black cake, cocoa desserts, chocolate marquise and soufflé, éclairs and profiteroles, coffee cake, Sacher Torte, bitter chocolate.

