



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

RUTINI
CABERNET FRANC 2014

VINTAGE: 2014

COMPOSITION: 100% Cabernet Franc

VINEYARDS: Gualtallary and Altamira, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

OAK: 40% new French oak and 60% 2nd use

ALCOHOL: 14,5%

TOTAL ACIDITY: 5,78 g/l

pH: 3,79

WINEMAKER: Mariano Di Paola

TASTING NOTES

Intense garnet, with shades of bright purple. Fruity character (raspberry, strawberry, blackberry) impacts nose, combined with fresh menthol accents, and spices and smoke that come from careful barrel aging. Firm on palate, this wine is rounded, chunky and fluid. An elegant dryness on the finish.

Serving temperature: 14°-17°C

Aging potential: 10 years

FOOD PAIRING

Smoked pork and sausage, lamb kidneys, grilled pork with rosemary, osso buco, blood sausage, wild rabbit, partridge with lentils, stews, chicken liver pâté, rabbit terrine.

