



RUTINI WINES

UCO VALLEY MENDOZA ARGENTINA

RUTINI

CABERNET SAUVIGNON - MALBEC 2016

VINTAGE: 2016

COMPOSITION: 50% Cabernet Sauvignon, 50% Malbec

VINEYARD: Uco Valley, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

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

ALCOHOL: 13,3%

TOTAL ACIDITY: 5,4 g/l

pH: 3,8

WINEMAKER: Mariano Di Paola

TASTING NOTES

Deep ruby red. Duo of varietals of French origin results in harmonious and balanced red: Cabernet Sauvignon delivers its full-bodied character, and Malbec lends nuance to the blend with soft and sweet tannins, enhancing a unique combination of fruity flavours and aromas.

Serving temperature: 14°-17°C

Aging potential: 8 years

FOOD PAIRING

Red meats in sauces, vegetable casserole, roast chicken with vegetables, stews.

