



RUTINI WINES

UCO VALLEY MENDOZA ARGENTINA

RUTINI

CABERNET SAUVIGNON - MERLOT 2016

VINTAGE: 2016

COMPOSITION: 50% Cabernet Sauvignon, 50% Merlot

VINEYARD: Uco Valley, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

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

ALCOHOL: 13,5%

TOTAL ACIDITY: 5,51 g/l

pH: 3,78

WINEMAKER: Mariano Di Paola

TASTING NOTES

Intense red colour with purple hues. On the nose, scents of red fruits and jam, accompanied with vanilla and dark chocolate notes provided by contact with oak. In the mouth, aromatic range that this wine presents is balanced with a round, consistent and prolonged finish.

Serving temperature: 14°-17°C

Aging potential: 8 years

FOOD PAIRING

Grilled meats, fresh and dried mushroom dishes, *gnocchi* or *ravioli* with braised veal, veal liver, meats and poultry in red wine sauce.

