



RUTINI WINES

UCO VALLEY MENDOZA ARGENTINA

RUTINI

CABERNET SAUVIGNON 2015

VINTAGE: 2015

COMPOSITION: 100% Cabernet Sauvignon

VINEYARD: Gualtallary and Altamira, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

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

ALCOHOL: 13,4%

TOTAL ACIDITY: 5,55 g/l

pH: 3,87

WINEMAKER: Mariano Di Paola

TASTING NOTES

Intense ruby red with purple hues. Bold ripe red fruit aromas combined with a touch of black pepper, and notes of coffee and bitter cocoa provided by new oak. Attractive flavours on the palate, with red and black fruit (blackberry) standing out, menthol hints and firm tannins that leave a pleasant aftertaste, nuanced with hints of tobacco and coffee typical of time spent in wood.

Serving temperature: 14°-17°C

Aging potential: 10 years

FOOD PAIRING

Grilled and roasted meats, braised meats served with heavy sauces, *coq au vin*, game meat (venison), *boeuf bourguignon*, chili con carne, veal stew.

