



RUTINI WINES

UCO VALLEY MENDOZA ARGENTINA

RUTINI

CABERNET SAUVIGNON - SYRAH 2016

VINTAGE: 2016

COMPOSITION: 50% Cabernet Sauvignon, 50% Syrah

VINEYARD: Uco Valley, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

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

ALCOHOL: 13,4%

TOTAL ACIDITY: 5,25 g/l

pH: 3,7

WINEMAKER: Mariano Di Paola

TASTING NOTES

Intense red with a violet hue. Immediate red fruit and spice aromas on the nose, along with classic notes (vanilla, cocoa) due to aging in French and American oak. Warm and vivacious in the mouth, with hints of licorice and black pepper.

Serving temperature: 14°-17°C

Aging potential: 8 years

FOOD PAIRING

Roasted meats and vegetables, spicy grilled meats, roast poultry (duck, goose, turkey), strongly seasoned Asian dishes, Hungarian *goulash*.

