



RUTINI WINES

UCO VALLEY MENDOZA ARGENTINA

RUTINI

MALBEC 2016

VINTAGE: 2016

COMPOSITION: 100% Malbec

VINEYARDS: Altamira, Gualtallary and La Consulta, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

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

ALCOHOL: 13,6%

TOTAL ACIDITY: 5,55 g/l

pH: 3,78

WINEMAKER: Mariano Di Paola

TASTING NOTES

Very intense red with violet tinges. Red fruits (cherry, currant) and a touch of plum are alive in the nose in this very accomplished red. French oak imparts toasted notes, while the American barrel extends its classic vanilla. Full bodied palate yet refined, thanks to its concentrated fruit character buttressed by a tannic structure characteristic of Cahors reds.

Serving temperature: 14°-17°C

Aging potential: 10 years

FOOD PAIRING

Grilled and roasted red meat, beef tenderloin with vegetables, roast lamb, meat pie and potatoes, wild rabbit Cacciatore (hunter style), chicken pie, beef empanadas.

