



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

RUTINI
SAUVIGNON BLANC 2018

VINTAGE: 2018

COMPOSITION: 100% Sauvignon Blanc

VINEYARDS: Gualtallary and Altamira, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 10% of the blend

AGEING: 3 months, 10% cut

OAK: New french

ALCOHOL: 13,1%

TOTAL ACIDITY: 6 g/l

pH: 3,4

WINEMAKER: Mariano Di Paola

TASTING NOTES

Bright yellow, with greenish reflections. Intense aromas, reminiscent of citrus (pink grapefruit) and some herbaceous touches. Fruity and fresh in mouth, the subtle note of oak due to its brief aging in wood makes it a balanced and unique white.

Serving temperature: 9°C

Aging potential: 3 years

FOOD PAIRING

Green salad, shellfish (scallops, prawns, shrimp), avocado, asparagus, seafood soups, saltwater fish (sole) and freshwater fish, Spanish tortilla with green salad, goat's cheese.

