



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

RUTINI
SYRAH 2015

VINTAGE: 2015

COMPOSITION: 100% Syrah

VINEYARD: Altamira, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

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

ALCOHOL: 13,4%

TOTAL ACIDITY: 5,62 g/l

pH: 3,7

WINEMAKER: Mariano Di Paola

TASTING NOTES

Intense ruby red with purple glints. Ripe red fruits are well combined with a touch of spice on the nose. Good volume in mouth and long development characterise this lively, nuanced and warm red. Serving temperature: 14°-16°C
Aging potential: 10 years

FOOD PAIRING

Cured pork loin, Asian dishes, peppery sautéed vegetables, duck with olives, roast rabbit, vegetable curry, meat and poultry, spicy empanadas, lamb stew.

