

Colección
RUTINI

DISTILLED MALBEC GRAPE SEED



Varietal: 100% Malbec.



Vineyard: Tupungato, Mendoza.

Alcohol: 41%



Winemaker: Mariano Di Paola.



Process: The intricate process of Grappa begins with soaking Malbec grape seeds in its own aromatic juice during the fermentation process. The seeds are then separated from the liquid and consequently distilled, vaporized in water at adequate temperatures, and then distilled again in order to obtain the perfect combination of alcohol and aromas. The grappa is distilled three times in order to obtain this delicate, concentrated and aromatic distilled liquor of Malbec seeds.



Winemaker's Notes: This liquor is an elegant and clear distillation with floral aromas and well-balanced persistence of fruity notes.



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