

RUTINI

ENCUENTRO

CABERNET SAUVIGNON



Varietal: 100% Cabernet Sauvignon.



Vineyard: Tupungato, Mendoza.



Malolactic Fermentation: 100%



Oak Aging: 12 months, 100% French oak, 1st and 2nd use.



Winemaker: Mariano Di Paola



Aging potential: 10 years
Serving Temperature: 14°C / 17°C



Winemaker Notes: Red with violet hues. On the nose this wine presents deep and concentrated blackberries and also notes of spices such as cloves with red and black pepper, accompanied by hints of vanilla and toast. Highly structured on the palate and substantially supported by its vigorous yet round tannins, silky texture, with a persistent finish.



Food pairing: Grilled and roasted beef, chicken stews, seasoned vegetables, roasted lamb, suckling pig, hard cheeses.



RUTINI WINES



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