

RUTINI

ENCUENTRO

CHARDONNAY



Varietal: 100% Chardonnay.



Vineyard: Tupungato, Mendoza.



Malolactic Fermentation: 50%



Oak Aging: 50% of the wine, 10 months in French oak barrels, 1st and 2nd use medium toast.



Winemaker: Mariano Di Paola



Aging Potential: 5 years
Serving Temperature: 8° / 10°C



Winemaker Notes: Bright golden yellow wine, with green tones. On the nose it is fresh, fruity with notes of white peaches and ripe pears and subtle notes of coconut and smoke given by its time in oak. On the palate this wine presents a soft and delicate entry, it is fresh, vibrant with a mineral finish.



Food pairing: Appetizer, green salads, vegetable tarts, cold meat and poultry, salmon en crute, chicken pastries, roast ham, grilled fish, risotto with scallops, fresh soft cheeses (Camembert, Brie).



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES