

# RUTINI

## ENCUENTRO

### MALBEC



Varietal: 100% Malbec.



Vineyard: Tupungato, Mendoza.



Malolatic Fermentation: 100%



Oak Aging: 12 months, 50% French oak, 1st and 2nd use.



Winemaker: Mariano Di Paola



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



Winemaker Notes: Wine of intense purplish red color, with bluish hues. On the nose this Malbec presents notes of ripe fruits such as cherries, and figs and also some menthol and floral notes such as violets, intertwined with vanilla and cocoa. In the mouth a strong aromatic intensity is perceived, with great body, structure and concentration.



Food pairing: Smoked cold meats and sausages, grilled meats, roast lamb or stew, coq-au-vin, Vegetable casserole, wild rabbit, meat pie, filled pasta with ragu based sauce.



RUTINI WINES



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