



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

SINGLE VINEYARD
CABERNET FRANC 2014 (GUALTALLARY)

VINTAGE: 2014

COMPOSITION: 100% Cabernet Franc

VINEYARD: Gualtallary, Mendoza

AGEING: 12 months

OAK: 50% new French oak and 50% 2nd use

MALOLACTIC FERMENTATION: 100%

ALCOHOL: 14,2%

TOTAL ACIDITY: 5,78 g/l

pH: 3,87

WINEMAKER: Mariano Di Paola

TASTING NOTES

Bright purple garnet. Lively and aromatic, this red has fragrant notes of fresh red fruit and jam (cherry), permeated with slight touches of menthol alongside vanilla and tobacco, typical of oak aging. The mouth is full of soft, sweet tannins. This is a red of great finesse, expressed in its rounded and distinguished profile, and also its vibrant, pleasantly lingering aftertaste.

Serving temperature: 14° - 17°C

Aging potential: 15 years

FOOD PAIRING

Game birds (pheasant, partridge, quail), roasted red meat, beef Wellington, stews (*goulash with spätzle*), *boeuf bourguignon*, rabbit in herb sauce, spring lamb, braised steak with carrots, chicken escalope, osso buco, roast beef.

