



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

SINGLE VINEYARD
CABERNET SAUVIGNON 2014 (ALTAMIRA)

VINTAGE: 2014

COMPOSITION: 100% Cabernet Sauvignon

VINEYARD: Altamira, Mendoza

AGEING: 14 months

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

MALOLACTIC FERMENTATION: 100%

ALCOHOL: 13,4%

TOTAL ACIDITY: 5,92 g/l

pH: 3,7

WINEMAKER: Mariano Di Paola

TASTING NOTES

This wine is from our Altamira vineyards, from a plot of Cabernet Sauvignon (Clone 7) that produces high-quality grapes with very low yield per hectare. Harvesting at optimum ripeness means we obtain a wine with unique characteristics. Very aromatic, with the presence of black fruits, spices such as black pepper, and notes of bitter cocoa and tobacco. In the mouth, this wine is richly concentrated, with fine tannins and an elegant structure.

Serving temperature: 14° - 17°C

Aging potential: 15 years

FOOD PAIRING

Grilled or roasted red meats, roast tenderloin with vegetables, *coq au vin*, beef Wellington, grilled kidneys, *boeuf bourguignon*, steak with mushrooms, hare or wild boar stew, braised beef, chicken escalope.

