



RUTINI WINES  
UCO VALLEY MENDOZA ARGENTINA

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**SINGLE VINEYARD**  
CABERNET SAUVIGNON 2014 (GUALTALLARY)

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**VINTAGE:** 2014

**COMPOSITION:** 100% Cabernet Sauvignon

**VINEYARD:** Gualtallary, Mendoza

**AGEING:** 14 months

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

**MALOLACTIC FERMENTATION:** 100%

**ALCOHOL:** 13,7%

**TOTAL ACIDITY:** 5,85 g/l

**pH:** 3,7

**WINEMAKER:** Mariano Di Paola

**TASTING NOTES**

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Bright, lively ruby. On the nose, this wine presents red fruit (redcurrant) and black fruit (plum, blackberry) combined with spices (cloves, vanilla), and a touch of menthol. In the mouth, the impact is fluid and distinct, with a certain chewiness and that ends in a friendly, fresh finish with an aftertaste of bitter cocoa, a product of its careful aging.

Serving temperature: 14° - 17°C

Aging potential: 15 years

**FOOD PAIRING**

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Grilled rib-eye, sauced red meats, coq-au-vin, duck breast with figs, grilled chicken, roasted kid, rosemary lamb, steak with black olives, stuffed turkey.

