



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

SINGLE VINEYARD

MALBEC 2014 (ALTAMIRA)

VINTAGE: 2014

COMPOSITION: 100% Malbec

VINEYARD: Altamira, Mendoza

AGEING: 12 months

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

MALOLACTIC FERMENTATION: 100%

ALCOHOL: 13,4%

TOTAL ACIDITY: 5,25 g/l

pH: 3,60

WINEMAKER: Lic. Mariano Di Paola

TASTING NOTES

The clusters from which this red wine was made come from our vineyards in Altamira, from a classified plot (Clone 104), the preferred grape of our 26 different selections of Malbec. Grape yield on the plot is low, and they are harvested when at the optimum degree of ripeness, meaning we obtain a highly concentrated, aromatic wine, resulting in floral notes on the nose with a predominance of violet and lavender and a distinct anise character. These notes combine with others, such as hints of cocoa and toast. Firm and round tannins are noticeable on the palate. Fresh and lingering finish.

Serving temperature: 14° - 17°C

Aging potential: 15 years

FOOD PAIRING

Lamb (*brochette*, ribs in garlic sauce, slow-cooked, spit-roasted) empanadas, rib-eye steak with potatoes, black pudding, chicken curry, *fondue bourguignonne*, grilled pork with rosemary, meat pies.

