



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

SINGLE VINEYARD

MALBEC 2014 (GUALTALLARY)

VINTAGE: 2014

COMPOSITION: 100% Malbec

VINEYARD: Gualtallary, Mendoza

AGEING: 12 months

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

MALOLACTIC FERMENTATION: 100%

ALCOHOL: 15,4%

TOTAL ACIDITY: 5,55 g/l

pH: 3,80

WINEMAKER: Mariano Di Paola

TASTING NOTES

Lively purple with dense garnet glints. Very aromatic red, in which surprisingly intense floral aromas, such as violet, combine with fresh fruit (cherry, plum, blueberry). Full bodied in the mouth, where a unique expression of both the Malbec variety and this specific terroir unfold. Red fruits, berries and spice (pepper, vanilla) are enhanced by oak aging, which brings with it typical bitter cocoa and tobacco accents. A fleeting astringency and well-crafted acidity promise a long aging potential.

Serving temperature: 14° - 17°C

Aging potential: 15 years

FOOD PAIRING

Rib-eye with fried potatoes, tri tip roast, *osso bucco*, lamb or pork chops, pork *brochettes*, roast venison, spicy chicken empanadas, roasted young boar, Venetian-style liver, lacquered Peking duck, aji de gallina (spicy creamed chicken), Peruvian-style meat dishes, braised oxtail, stews and spicy casseroles.

