



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

SINGLE VINEYARD

MERLOT 2014 (ALTAMIRA)

VINTAGE: 2014

COMPOSITION: 100% Merlot

VINEYARD: Altamira, Mendoza

AGEING: 12 months

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

MALOLACTIC FERMENTATION: 100%

ALCOHOL: 14,6%

TOTAL ACIDITY: 5,62 g/l

pH: 3,46

WINEMAKER: Mariano Di Paola

TASTING NOTES

Intense bright ruby. Notes of black fruit (blackberry) burst onto the nose, along with other aromatic nuances (smoke, leather) and an elegant vanilla matrix that makes it so seductive. A fruit cake (prune) taste in the mouth is part of the succulent and luscious entry, well balanced with firm but soft tannins. An expressive red, well defined by its successfully crafted varietal authenticity.

Serving temperature: 14° - 17°C

Aging potential: 15 years

FOOD PAIRING

Grilled kidneys, grilled sausage, mushrooms dishes (sautéed, risotto, pizza), roasted red meats, poultry liver (*brochettes*, terrine, *pâté*), beans and pasta carbonara, duck with olives, chili con carne.

