



RUTINI WINES  
UCO VALLEY MENDOZA ARGENTINA

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## TRUMPETER RESERVE

BLEND 2016

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**VINTAGE:** 2016

**COMPOSITION:** 30% Tempranillo, 35% Malbec,  
35% Cabernet Sauvignon

**VINEYARDS:** Altamira and Tupungato, Mendoza

**HARVEST:** Manual

**ALCOHOLIC FERMENTATION:** In stainless steel tanks

**MALOLACTIC FERMENTATION:** 100%

**AGEING:** 12 months

**OAK:** 20% new French y 80% French of 2nd and 3rd use

**ALCOHOL:** 13,2%

**TOTAL ACIDITY:** 5,47 g/l

**pH:** 3,75

**WINEMAKER:** Mariano Di Paola

### TASTING NOTES

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Bright ruby red. Each varietal lends its own qualities to the final blend: Tempranillo provides aromas and flavors of red (raspberry) and black fruits and good tannic structure; Malbec delivers lively fresh fruit notes (cherry, cassis), as well as providing tannins with roundness and sweetness; while the Cabernet Sauvignon offers an intense touch of black pepper and toasted notes. The result is a soft and unctuous red with a pleasing, persistent finish.

Serving Temperature: 14°C

Ageing Potential: 8 years

### FOOD PAIRING

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Roasted red meats, lamb with herbs, chicken pie, stews, *Hungarian goulash*, chicken curry, hard cheeses.

