



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

TRUMPETER
MERLOT 2017

VINTAGE: 2017

COMPOSITION: 100% Merlot

VINEYARD: Uco Valley, Mendoza

MALOLACTIC FERMENTATION: 100%

AGEING: 7 months, 50% of the blend

OAK: 50% new American oak and 50% new French oak

ALCOHOL: 14,1%

TOTAL ACIDITY: 5,40 g/l

pH: 3,68

WINEMAKER: Mariano Di Paola

TASTING NOTES

Dark ruby red with dense purple tones. Intense and concentrated nose with black cherry jam aromas, and tobacco and vanilla notes. Mouth feel is soft and inviting, with ripe cherry and plums and a pleasant and persistent aftertaste.
Serving Temperature: 12°-14°C
Aging Potential: 5 years

FOOD PAIRING

Grilled and sautéed red meats, mushroom risotto, stews and casseroles.

