

RUTINI

ENCUENTRO

Rutini Wines has been one of the most prominent and well-known wine companies throughout Argentina for over 130 years. Felipe Rutini, an Italian immigrant, founded in 1885 “Bodega La Rural” historic winery in Maipú (Mendoza). Leading the industry in 1925, the Rutini family planted the first vineyards in Tupungato. Today, it's recognized as one of Mendoza's premier viticulture regions where Rutini Wines constructed its second winery in 2008. For more than a century, Rutini Wines has been a synonym of quality in Argentina, being the most important values: tradition, experience and superb quality.

MALBEC



Varietal: 100% Malbec.



Vineyard: Tupungato, Mendoza.



Malolatic Fermentation: 100%



Aging: 50% new & 2nd use French oak, 50% new American oak barrels for 12 months.



Winemaker: Mariano Di Paola



Aging potential: 10 years
Serving Temperature: 14°C - 17°C



Winemaker Notes: This wine has an intense garnet color with violet hues. The vibrant nose proffers aromas typical of the varietal: floral aroma of violets, and notes of fresh red and black fruits. The palate displays full-bodied tannins and hints of rich dark chocolate and berry jam. An intense and complex Malbec with well-rounded acidity and a velvety finish.



Food pairing: Smoked cold meats and sausages, grilled meats, roast lamb or stew, coq-au-vin, Vegetable casserole, wild rabbit, meat pie, filled pasta with ragu based sauce.



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