











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 it’s 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.

PINOT NOIR



-  Varietal: 100% Pinot Noir
-  Vineyards: 18-years-old vineyards in Tupungato, 1100m a.s.l
-  Malolatic Fermentation: 100%
-  Oak Regime: 30% in 2nd use French Oak for 6 months
-  Winemaker: Mariano Di Paola
-  Aging potential: 5 years
Serving Temperature: 12°C
-  Winemaker Notes: This Pinot Noir displays a delicate and silky texture & ruby red hues. Fruity aromas of raspberries, strawberries are combined with hints of violet and oak notes to create an elegant aromatic profile. The softness and fineness of the tannins bring vibrant acidity and a smooth finish.
-  Food pairing: Cured or smoked sausages and cold meats, yellowfin tuna, mushroom dishes, roast and stuffed game birds, roast pork, rabbit with vegetables.

