

RUTINI ANTOLOGÍA

JULIO LE PARC



Varieties	50% Malbec from Altamira, 50% Malbec from Gualtallary
Aging	18 months, french oak barrels
Enologist	Mariano Di Paola
Aging Potential	15 years

Tasting Notes

In appearance, it presents a very intense red color with bluish highlights. Possessing a great bouquet, it reveals a scent of violets that blends with aromas of cherries and sour cherries, with subtle menthol accents. On the palate, the aromatic profile is confirmed, with added notes of vanilla and cocoa from its barrel aging. Lively and round, it offers a long and silky finish.

Food Pairings

Grilled beef, sauced red meats, barbecue, lamb, legume stews and poultry, traditional Argentine cuisine, hard cheeses.

	Vineyard Altitude	1.400 m.a.s.l.
	Aging	18 months
	Number of bottles	15.000 bottles



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