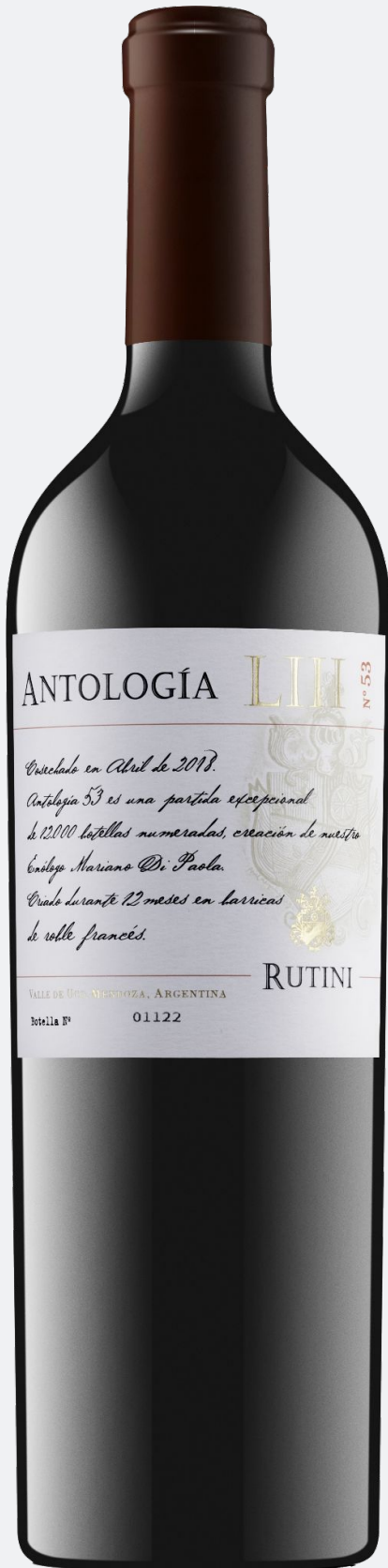


RUTINI ANTOLOGÍA

LIII 53






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|------------------------|--|
| Vintage | 2019 |
| Varieties | 29% Malbec from Gualtallary, 27% Cabernet Sauvignon from Gualtallary, 17% Merlot from Gualtallary, 15% Cabernet Franc from Gualtallary, 12% Petit Verdot from Gualtallary. |
| Aging | 12 months, 50% new french oak barrels, 50% 2nd use. |
| Enologist | Mariano Di Paola |
| Aging potential | 15 years |

Tasting Notes

With an intense purple color, it impresses with its fragrant notes of plum, blackberry, and fig, along with an elegant hint of vanilla that makes it so alluring. On the palate, it unfolds firm yet smooth tannins, culminating in a fresh and fruity finish.

Food Pairings

Aged hard cheeses, grilled, braised, or spit-roasted red meats, Tomahawk on the grill. Lamb ravioli. Wild mushroom risotto, hunter-style rabbit, hare, Patagonian lamb on the cross.

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|---|--------------------------|----------------|
|  | Vineyard Altitude | 1.400 m.a.s.l |
|  | Aging | 12 months |
|  | Number of bottles | 15.000 bottles |



RUTINI