## RUTINI ANTOLOGÍA

## LX 60

Vintage2020Varieties50% Chardonnay from Gualtallary35% Chardonnay from El Cepillo, 10% Gewürztraminerfrom Gualtallary, y 5% Riesling from Gualtallary.Aging12 months, 50% new untoasted Frenchoak, 50% 2nd use medium-toasted French oak.EnologistMariano Di PaolaAging potential10 years

## **Tasting Notes**

Golden-yellow in color, it reflects notes of peach and melon with a delicate floral fragrance of jasmine and roses, all within a subtle citrus framework. Its creaminess blends with the liveliness of its aromas, which linger in an elegant finish.

## **Food Pairings**

Brie, Camembert, Roquefort, and Patagonzola cheeses. Seafood grill, Patagonian trout, grilled pink salmon, paella, chicken and vegetable risotto, pasta with white sauce with mushrooms and bacon, or seafood sauces. Black ribbon pasta with Mediterranean sauce. Vegetable or lentil pie, pumpkin and chickpea curry, or mushroom risotto.



ANTOLOGÍA LX 💈

le 204 latellas numeradas, creación de nuestro

- RUTINI

Cosechado en alest de 2020.

Enilogo Mariano Di Pasla.

VALLE DE UCO, MENDOZA, ARGENTINA

le rolle francés.

Botella F

antologia 60 es una partida excepcional

Brindo Lurante 15 metes en barriens 🐁

Vineyard Altitude

1.400 m.a.s.l

Aging

12 months

Number of bottles

5.330 bottles



www.rutiniwines.com