

RUTINI ANTOLOGÍA

LX 60






Vintage	2020
Varieties	50% Chardonnay from Gualtallary 35% Chardonnay from El Cepillo, 10% Gewürztraminer from Gualtallary, y 5% Riesling from Gualtallary.
Aging	12 months, 50% new untoasted French oak, 50% 2nd use medium-toasted French oak.
Enologist	Mariano Di Paola
Aging potential	10 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.

	Vineyard Altitude	1.400 m.a.s.l
	Aging	12 months
	Number of bottles	5.330 bottles



RUTINI