

RUTINI ANTOLOGÍA

XXXVIII (38)



Varieties 35% Malbec from Altamira, 35% Malbec from Gualtallary, 10% Petit Verdot from Gualtallary, 10% Merlot from Altamira, 10% Cabernet Sauvignon from Gualtallary

Aging 12 months, 50% new french oak barrels and 50% 2nd use.

Enologist Mariano Di Paola

Aging potential 15 years

Tasting Notes

Deep red in color with bluish hues. It reveals aromas of violets intertwined with notes of cherry and sour cherry, combined with hints of fresh mint. On the palate, the juiciness of the Malbec grape prevails, culminating in a long and silky finish.

Food Pairings

Grilled red meats, meat empanadas, smoked charcuterie board, spaghetti alla puttanesca, chicken with morels, or lamb seasoned with herbs and other spices.



Vineyard Altitude 1.400 m.a.s.l.



Aging 12 months



Number of bottles 15.000 bottles



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