

RUTINI APARTADO

GRAN MALBEC






Varieties	40% Malbec from Gualtallary, 40% Malbec from Altamira, 20% Malbec from La Consulta
Aging	18 months, new french oak barrels
Enologist	Mariano Di Paola
Aging potential	15 years

Tasting Notes

Deep, intense red with striking violet highlights. On the nose, notes of violets and plum stand out. Its aromatic intensity is complemented by hints of cocoa and coffee, derived from barrel aging. Elegant and well-rounded, it offers a long-lasting and satisfying finish.

Food Pairings

Grilled beef, seven-hour lamb, stews (legumes, meats, or chicken), braised ossobuco, oven-roasted goat.

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



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