

FELIPE RUTINI

BLEND






Vintage	1997
Varieties	50% Cabernet Sauvignon from Agrelo, 30% Merlot from Tupungato, 7% Malbec from La Consulta, 3% Syrah from Tupungato.
Aging	24 months, new french oak barrels
Enologist	Mariano Di Paola
Aging potential	20 years

Tasting Notes

This distinguished blended wine, predominantly Cabernet Sauvignon, offers a reinterpretation of the Bordeaux tradition. Its bouquet evokes aromas of fresh fruit with hints of vanilla and dried fruits. On the palate, it reveals a full-bodied and structured profile that unfolds fruity accents in combination with spices and notes of cocoa.

Food Pairings

All types of white meats: fish, chicken, and seafood. Dishes with pork, dishes with savory touches: Chinese food and charcuterie. Asian and Latin dishes: Mexican or Peruvian cuisine. Spicy and seasoned preparations. Sushi and ceviches.

 Vineyard Altitude	1.400 m.a.s.l
 Aging	24 months
 Number of bottles	15.000 bottles



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