

FELIPE RUTINI

BLEND






Vintage	1999
Varieties	50% Cabernet Sauvignon de Agrelo, 30% Merlot de Tupungato, 7% Malbec de La Consulta, 3% Syrah de 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, develops a reinterpretation of the Bordeaux tradition. On the nose, it presents hints of fresh and candied fruit combined with floral notes. With round tannins and good body, it confirms its aromatic profile on the palate.

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 ceviche.

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



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