

FELIPE RUTINI

BLEND






Vintage	2009
Varieties	50% Cabernet Sauvignon de Gualtallary, 30% Merlot de Altamira, 20% Malbec de Gualtallary.
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. It impresses with its aromas of red and black fruits combined with menthol accents. On the palate, it surprises with flavors of plum complemented by notes of cocoa. Its firm yet elegant tannins and good structure define its unique personality.

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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