

# FELIPE RUTINI

## BLEND






<b>Vintage</b>	2012
<b>Varieties</b>	35% Cabernet Sauvignon de Gualtallary, 30% Merlot de Altamira, 25% Malbec de Gualtallary, 10% Cabernet Franc de Gualtallary.
<b>Aging</b>	24 months, new french oak barrels
<b>Enologist</b>	Mariano Di Paola
<b>Aging potential</b>	20 years

### Tasting Notes

This distinguished blended wine, predominantly Cabernet Sauvignon, offers a reinterpretation of the Bordeaux tradition. It presents aromas of black fruit combined with notes of red pepper and spices. 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.

	<b>Vineyard Altitude</b>	1.400 m.a.s.l
	<b>Aging</b>	24 months
	<b>Number of bottles</b>	15.000 bottles



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