

FELIPE RUTINI

BLEND



Vintages

2013 - 2014 - 2015

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. Its bouquet evokes aromas of blackberries and black olives with subtle hints of spices. On the palate, it reveals a full-bodied and structured profile that reflects the quality of this wine, honoring the legacy of Don Felipe Rutini.

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



RUTINI

www.rutiniwines.com