

# FELIPE RUTINI

## BLEND






<b>Vintages</b>	2017
<b>Varieties</b>	50% Cabernet Sauvignon de Gualtallary, 30% Merlot de Altamira, 20% Malbec 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. Its bouquet evokes aromas of candied tomatoes with a hint of fresh mint and subtle touches of spices. Its firm yet elegant tannins are present on the palate and lead to a long, persistent finish.

### 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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