

RUTINI SINGLE VINEYARD

ALTAMIRA MALBEC






Varieties	100% Malbec from Altamira
Aging	12 months, 50% new french oak barrels, 50% 2nd use.
Enologist	Mariano Di Paola
Aging potential	15 years

Tasting Notes

Ruby red in color with violet hues. This Malbec unfolds a symphony of aromas on the nose, highlighting notes of violets and lavender, complemented by a subtle hint of anise. These notes intertwine with delicate touches of cocoa and toasted accents. On the palate, the wine reveals firm and well-structured tannins, culminating in a fresh and prolonged finish that leaves a lasting impression.

Food Pairings

Grilled red meats: sirloin steak, ribeye, or T-bone, lamb, grilled pork with rosemary, traditional empanadas, meat pie, ribs cooked with Malbec sauce.

	Vineyard Altitude	1.400 m.a.s.l
	Aging	12 months
	Number of bottles	15.000 bottles