

# 1924 FINCA 2024 CENTENARIA



## ANNIVERSARY FINCA LA CONSULTA

This vineyard, located at 950 meters above sea level, is the oldest in our winery and has a history that dates back to 1924, when it was registered with the National Viticulture Institute.

A variety of grapevines are cultivated on this estate, including Malbec, Sauvignon Blanc, and Cabernet Franc.

Irrigation is carried out through a traditional system, meaning much of the work is done manually. This artisanal approach fosters a deep connection between people and the land, reflected in every daily task.

The soil of the estate is alluvial, loamy-clay, rich in nutrients and with good depth. The region's climatic conditions allow for the production of fruit-forward wines, distinguished by their quality and unique character.

Each bottle made from the grapes of this century-old vineyard is a tribute to the dedication and passion we put into our craft, and a celebration of the richness of our winemaking heritage.

### FINCA LA CONSULTA CENTENNIAL EDITION

To commemorate the centennial of our cherished vineyard, we have created a special anniversary edition that honors the very best of its fruit. This Malbec, full of violet aromas and notes of plum and fresh cherries, captures the unique aromatic profile that the land of this estate imparts to our wines. The bouquet is completed with delicate spicy notes from its aging in oak.

On the palate, it delights with intense fruit flavors, harmonized by silky tannins that contribute to a sophisticated and balanced structure, culminating in a long and refreshing finish.

### SERVING SUGGESTIONS

Barbecue, roasted meat with potatoes, beef tenderloin with vegetables, lasagna, spit-roasted lamb, beef tamales with vegetables, locro (Andean stew), chicken pot pie, meat empanadas, stuffed pasta with Bolognese sauce.

RUTINI WINES

MENDOZA • ARGENTINA