RUTINI COLECCION

MERLOT



Varietals
100% Merlot from Altamira

Aging
12 months, 40% new french oak barrels and 60% 2nd use

Aging potential
10 years

Tasting Notes
With an intense red color and a slight violet hue, this varietal expresses notes of red and black fruits, such as plum and blackberry, complemented by enticing hints of cocoa and tobacco from its time in French oak barrels. Its full body, nuanced with firm yet elegant tannins, ensures an enveloping experience.

Food Pairings
Grilled and roasted red meats, dishes with mushrooms and wild fungi, Patagonian lamb, meat pie, and traditional stews seasoned with thyme or rosemary.

Vineyard Altitude	1.000 - 1.150 m.a.s.l
Aging	12 months

www.rutiniwines.com

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