



RUTINI WINES  
UCO VALLEY MENDOZA ARGENTINA

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## ANTOLOGÍA

XLIV

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**VINTAGE:** April, 2014

**COMPOSITION:** 80% Merlot from Altamira, 10% Cabernet Franc from Gualtallary, 10% Petit Verdot from Gualtallary

**HARVEST:** Manual

**MALOLACTIC FERMENTATION:** 100%

**AGEING:** 12 months

**QUANTITY PRODUCED::** 7.900 numbered bottles

**OAK:** 100% new French

**ALCOHOL:** 14,5%

**TOTAL ACIDITY:** 6 g/l

**pH:** 3,71

**WINEMAKER:** Mariano Di Paola

### TASTING NOTES

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An intense red with glints of violet. Elegant on nose, presenting aromas of ripe plums mixed with some notes of brown sugar, black pepper, honey and toast. In mouth, this wine is fruity and refined with opulent tannins. Excellent depth of flavour.

Serving temperature: 14°-17°C

Aging potential: 15 years

### FOOD PAIRING

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Charcuterie and sausages, grilled red meats and wine-based sauces, recipes with mushrooms (*risotto*), grilled quail, poultry liver pie, pasta carbonara, Hungarian *goulash*.

