

RUTINI COLECCIÓN, MALBEC, 2016



Wine Introduction

This range is well-recognized for its remarkable quality and distribution in Argentina and abroad. Its aristocratic style is made with aromatic complexity and structure, bringing great identity to the brand. In the public imagination, Rutini is synonymous with treasured collection. This is the most listed wine in Argentinian restaurants, leading the market since 1994.

Tasting Notes

An elegant, classic style Malbec from Tupungato, high up in the Uco Valley, is restrained and tight, with aromas of raspberry leaf, fruits and flowers. The palate reveals very polished tannins, great integration of the oak (it aged for 1 year in a mixture of French and American, new and used barrels), respecting the raspberry flavours, with good freshness and length. This is a fresh, elegant, approachable style of Malbec.

Winery Background

Founded in 1885 by Felipe Rutini, Rutini Wines have been one of the pioneers of the Argentinean wine industry ever since. Leading the industry in 1925, the Rutini family planted the first vineyards in Tupungato, in the heart of the Uco Valley. Named after one of Mendoza's mountain peaks, the Tupungato Valley was no more than a stop-over on the road to the mountains when the Rutini family began to plant their first vines. At an elevation of 3000 to 5000 feet sea level, the Tupungato Valley offers many different microclimates, creating optimal growing conditions. Today it is recognized as one of Mendoza's premier viticulture regions.

Wine Information

Country	Argentina
Region	Mendoza
Grape	100% Malbec
Ageing	50% New French Oak, 50% New American Oak, 12 Months
Alcohol	14.0%
Total Acidity	5.01g/L
pH	3.9
Closure	Cork
Bottle Size	75cl
Case Size	12 Bottles/ Pack

