

# RUTINI ENCUENTRO, CHARDONNAY, 2017



## Wine Introduction

For this range Rutini has combined the symbolic encounter between varietals, regions, and winemakers. Two international winemaking talents join forces: Rutini winemaker, Mariano Di Paola, and wine consultant, Paul Hobbs. Encuentro combines ripe, concentrated fruit with balance, finesse and ageing potential. This stunning blend harmoniously combines the individual characteristics of each of the grape varieties and the 7 vineyards. A “perfect meeting” between the true expression of varieties, innovation, and high quality of Rutini Wines.

## Tasting Notes

It is a fresh version of Chardonnay, where 50% of the wine went through malolactic fermentation and has been aged for 9 months in new French oak barrels. The wine is citric and nutty, with freshness and minerality that impart a combination of power and elegance. Notes of vanilla, smoke, lemon custard, yellow plum, banana and bay leaf are joined by flavours of orange rind, chalk, honey, and a special bitterness balanced by sweet acidity.

## 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% Chardonnay
Ageing	100% New French Oak, 10 Months
Alcohol	13.5%
Total Acidity	5.78g/L
pH	3.4
Closure	Cork
Bottle Size	75cl
Case Size	12 Bottles/ Pack

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