

RUTINI TRUMPETER, MALBEC ROSÉ, 2016



Wine Introduction

The Trumpeter range was designed to present wines of great quality and character while offering great elegance. A true expression of Rutini vineyards at the foothills of the Andes mountains. With high altitudes, optimal conditions and favorable climate to cultivate, this collection is the quintessential representation of the grapes of each varietal.

Tasting Notes

Made in the style of Provence. The processes that set this Malbec Rosé from the rest are: night harvesting, which grants a fresh fruity character to the wine, and aging in tanks with lees with frequent 'battonages' (a technique that keeps lees suspended) that result in a full-bodied wine, with a pleasant, refined, dry aftertaste.

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
Winemaker	Mariano Di Paola
Grape	100% Malbec
Alcohol	13.0%
Total Acidity	6.0g/L
pH	3.2
Closure	Cork
Bottle Size	75cl
Case Size	12 Bottles/ Pack

"The production process is the same one used in Provence, which results in a translucent rosé, a distinctive feature for connoisseurs, which anticipates a new ideal of high quality."

Mariano Di Paola