



TECHNICAL DATA SHEET:

## Rutini Trumpeter Reserve Rosé

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YEAR OF HARVEST: 2018

VARIETIES: 100% Malbec

VINEYARDS: Uco Valley, Mendoza

HARVEST: Manual, night (to avoid oxidation and preserve fruit freshness).

ALCOHOL CONTENT: 13.3%

ACIDITY: 5.7 g/l

pH: 3.35

**ALCOHOLIC FERMENTATION:** In stainless steel tanks. The elaboration process of this Rosé de Malbec is the one used in Provence (South of France), achieving a crystalline rosé -sign of distinction for gourmets-, which heralds a new paradigm of high range.

**WINEMAKER:** Mariano Di Paola

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### TASTING NOTES:

Pink with ruby copper reflections. A subtle vanilla profile frames the notes of fresh red fruits (cherry, strawberry, currant) characteristic of this easy-to-drink, friendly and sophisticated, which gives refreshing dryness and finesse.

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### PAIRING:

Avocado {guacamole}, cold cuts (cooked ham, Milan salami), seafood rice and paella Valencian, king crab, classic carpaccio, grilled sardines and anchovies, prawn risotto, Portuguese chicken, artichokes, sheep cheese.