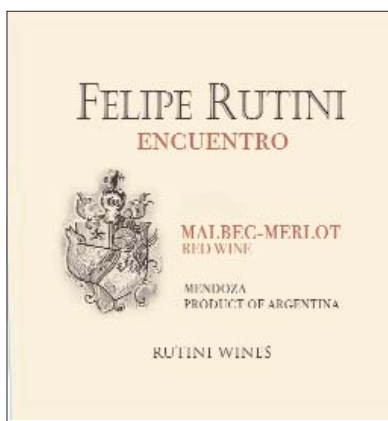


FELIPE RUTINI

RUTINI WINES

Mendoza, Argentina



Encuentro Malbec-Merlot 2004

THE VINEYARD

Rutini Wines is one of the oldest and most celebrated wineries in Argentina. Its origins date back the late 19th century when Italian immigrant Felipe Rutini planted his first vines at what remains the site of the present-day winery in Maipú, in the province of Mendoza. The Rutini winery was founded in 1885, and has since then been consistently commended for the outstanding quality and character of its wines. Rutini Wines currently owns estates in five different areas of Mendoza, including Maipú, Rivadavia, La Consulta, Altamira and Tupungato, with a total of 255 hectares under vine. This diverse source of vineyard sites allows us to cultivate each individual grape variety in the area that offers the best suited growing conditions. Of particular value is the source of old vines in the highly coveted region of La Consulta, where many believe the best Malbec grapes in Mendoza are being grown today. Here our vines reach ages of 65 years. The concentrated yields produced by these vines, combined with the high altitude, cool air and intense sunshine in this region, create grapes with rich fruit character, deep colour and smooth, ripe tannins.

HARVEST & AGEING

The grapes are sourced from the Tupungato region of Mendoza, high in the Andes Mountains, at an elevation of 3,000 to 5,000 feet above sea-level. With its unique microclimate, Tupungato produces fruit with exceptional fruit and structure. The vineyards experience a range of temperature between daytime highs and night time lows. The warm sunny days allow for maximum radiation resulting in complex flavors and aromas. The cool night allow for an extended hang-time on the vines ensuring good balance of acidity. Ageing takes place for 15 months in 100% new French oak.

WINEMAKER'S NOTES

A well structured red blend with aromas of red and black cherries, plums and blackberries, accompanied by spicy notes from the time spent in new oak. This medium-bodied wine has a creamy texture with good depth, dark fruit flavors, touches of vanilla and mocha, and a long, firm finish.

Harvest date: April 2004

Grape Varieties: 53% Malbec, 47% Merlot

Finished Alcohol: 13.3%

Acidity/pH: 5.45/3.75



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com