

RUTINI WINES NEWSLETTER



INTERNATIONAL TRADE OFFICE

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RUTINI WINES NEW WINERY



In October 2008, Rutini Wines decided to raise the first wall of the new winery in The Uco Valley, Mendoza, Argentina.

It was a race against time in which the modern construction system of huge concrete panels helped to build a 70000 ft² (6500 m²) winery that around March 2009 was receiving the grapes for that year's vintage.

In this place where the winery stands, Rutini Wines owns 247 acres of vines, all in altitudes going from 3444 to 3600 feet.

Why Tupungato?

This valley is located at 50 miles (up to 80 kilometers aprox), south of the city of Mendoza. In the foothills of the Andes, the Uco Valley stands in altitudes of 3000 to 5000 feet above sea level, which provides especially ideal conditions for growing quality grapes and many different microclimates. The sunny, rain free summer weather assures complete maturation of the grapes, while cool

evening temperatures and controlled irrigation serve to prolong hang time and to create a good balance between sugar and acidity. The pebble covered soils that allow good drainage, low humidity, the cool mountain nights and the wide day to night temperature differential are some of the elements that make Tupungato an ideal place to grow vines. It goes without saying that Rutini Wines specifically chose this picturesque area as the perfect location for its new winery due to the fact that 80% of all grapes harvested for many of their top wines selections derive from this particular place. Here Rutini, Cruz Alta and Trumpeter ranges will be elaborated.

As these fine grapes are grown close to the winery, when harvested, immediately they are processed, so no loss of quality due to high temperatures or transportation is suffered anymore.

Bodega La Rural, our primary winery in Maipú, will remain elaborating other brands as San Felipe, La Vuelta and Pequeña Vasiija, mostly wines dedicated to the local market.

Felipe Rutini was the first who planted vineyards in the Tupungato Valley in 1925.



RUTINI WINES HIGHLIGHTS

RUTINI'S VINEYARDS IN UCO VALLEY: 495 ACRES

CURRENT NEW WINERY'S CAPACITY: 1.056 MILL GAL.

TOTAL CAPACITY WHEN COMPLETE: 1.585 MILL GAL.

CURRENT OAK BARRELS: 2000

TOTAL OAK BARRELS WHEN COMPLETE: 5000

SPARKLING WINE WINERY THAT IS ABLE TO PRODUCE 50000 BOTTLES

RUTINI WINES NEW WINERY

How it was built

The project, conceived to be built in stages, is roughly 70% finished with its production facilities currently complete with grape reception, crushers, pressers, part of the stainless steel tanks and brand new "traditional-style" concrete tanks.

The total capacity of the Rutini Tupungato Winery will be 1.585 million gallons (6 million liters), of which we have 1.056 million gallons (4 million) complete and functioning presently.

The brand new "traditional

-style" concrete tanks, were a special request from the winemaker team. These small tanks have 15000 liters of capacity and their cubical shape allows for a larger extraction of tannins.

Today, the winery has 2000 oak barrels, and is set to have 5000 upon completion of the project.

Mariano Di Paola has developed a new technology involving conical fermentation tanks which allows the finest Malbecs to become even finer.

Unlike fermentation processes in conventional cylindrical tanks, conical tank technology permits separating from the crushed skins, the thin layer of liquid that surrounds the grain. This small quantity of liquid contains exquisite color, flavor, aromas and soft desirable tannins. In a traditional fermentation process this is very difficult to obtain.



An Astonishing Landscape, an Outstanding Project

Although the Tourism and Hospitality area is not yet complete, the building expresses from the beginning a special design in which the illuminated areas, wide-open spaces and beautiful views from the inside and balconies creates an element of surprise from the vineyard

horizon. The snow-capped mountain of Cordon del Plata, has a beautiful year round white dress and it frames the building from every corner.

The impressive stairway that leads to the main entrance in the middle of the building will be sur-

rounded by vines and olive trees, inviting our guests to begin the Rutini Experience.



Mariano Di Paola's words

"This is a Winery designed to elaborate on ultra Premium Wines, in which the wine makes its way under gravitational effect, and no pumping is required.

There are special conical shape tanks that have a pneumatic press inside that transmit low pressures, so the grape is treated very gently", Mariano explains, leader of the project and Oenologist for Rutini Wines.

"This is a special project for me and my team, in a moment where every one was worried about recession, we decided to go ahead with this inversion, plus this is a 100% Argentine investment".

"THE PROJECT IS 70% FINISHED, AND THE 2009 NEW VINTAGE IS AGEING IN THE OAK BARRELS. WE ARE READY TO START THE BOTTLING AREA"

MARIANO DI PAOLA