

TRUMPETER

RUTINI WINES

Mendoza, Argentina



Malbec 2010

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 9 year old vineyards in the Vistalba region, in the Lujan district of Mendoza about 3,000 feet above sea-level. Hand-tended and hand-harvested, the Rutini family's high altitude vineyards provide the foundation for Trumpeter. Destemmed for a 15 day fermentation and maceration. Ageing takes place for 7 months in 20% new American oak and 20% in new French oak, 60% second and third use American oak. 100% malolactic fermentation.

WINEMAKER'S NOTES

Inky and dense with attractive berry aromas and a touch of cinnamon and sweet spice. A fully, fruity wine, with excellent body, intense tannins, flavors of cherry, blackberry, boysenberry and plum intermingled with hints of cardamom and pepper, and a long, full finish.

Grape Varieties: 100% Malbec

Finished Alcohol: 13.5%

Acidity/pH: 4.92/3.8

