



## TASTING MENU

*The pairing you will enjoy is a practice going on since ancient times. In wine producing regions, the local culinary traditions were combined with the local wines. This menu intends an approach to our origins, our noble products, our labor and land. The selection of dishes and recipes highlights our kitchen and their flavors; the legacy of the immigrants who paired and fused their dreams in our soil. We hope this experience will lead you to our roots, to the warmth of the homemade food in winter or to our grandmother's kitchen.*

### RUCA MALEN TERROIR SERIES CHARDONNAY 2017

*Spinach Cylinder with goat Cheese and Seasonal Vegetables*

### RUCA MALEN EXTRA BRUT CUVÉE PRESTIGE

*Vinaigrette beef with potatoes and yolk  
Vegetarian option: Eggplant with potato and yolk*

### RUCA MALEN TERROIR SERIES PETIT VERDOT 2016

*Pork belly cooked on a low heat on "Locro" bed  
Vegetarian option: Chickpea pie in pumpkin soup*

### KINIEN CABERNET 2015

*Mushroom cream and season colors*

### MALBEC "VISTA FLORES" 2013 Y MALBEC "LAS COMPUERTAS" 2013

*Filet Mignon and "Asado" flavours  
Vegetarian option: crispy and sauteed vegetables*

### SORBET

*Chardonnay and oranges*

### DEGUSTACIÓN DE POSTRES PARA EL MATE

*Yerba mate macaron with raisin and fruit pudding  
and kumquats in syrup with yogurt cream*

### NESPRESSO RISTRETTO ORIGEN INDIA

*Petit Fours*

### • CURIOSITY NOTES •



Service temperatures:  
White and Pink:  
between 10 and 12°C  
Sparkling: between 6 and 8°C  
Reds: 15 and 18 °C



San Martin was governor  
of Cuyo, he encourage  
actively the viticulture  
in Argentina.



Wine and mate are by  
Presidential decree  
national drinks  
from Argentina.



Deformation of  
the phrase  
"Bring me curry"



Many of the ditches  
for irrigation were originally  
built by huarpes. Skilful  
farmers managed to give to  
Mendoza desert abundance  
in products of the earth.



#BodegaRucaMalen / #Rucamalenwinery