

ALBARIÑO PACO & LOLA – RÍAS BAIXAS – DENOMINACIÓN DE ORIGEN – ELABORADO Y EMBOTELLADO POR SOC. COOP. VITIVINÍCOLA AROUSANA SCG – XIL MEAÑO 36968 PONTEVEDRA – GALICIA – ESPAÑA – R.E.N. 41069 PO 13,5% 2010

VISUAL ANALYSIS: the wine is limpid and the shade is intense straw yellow almost golden; the particular fluency of the wine in the glass does not determine a strong structure.

OLFACTORY ANALYSIS: the groups of aromas of the organoleptic analysis are characterized by yellow apple, peach, apricot, apricot jam, yellow flowers, tea leaves and melted butter.

GUSTATIVE ANALYSIS: it is detectable the intense sensation of softness all over the palate; we can also perceive a quite good salivation and a well balanced structure. The ending is a little bitterish with a flavour of apricot. The gustative aromatic persistence is 6 seconds.

WINE-FOOD COMBINATION: Trout Fillets Sailor Style

- The sour tendency of the lemon juice is counterweighing the softness of the wine
- The sweet tendency of the trout is compensating for the bitter final of the wine
- The fatness of the bacon is countervailing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a wine brilliantly conceived and well prepared; this powerful evocation of Galicia is giving you the ideal interpretation of making wines in the north-west of Spain.