

SANTIAGO RUIZ – RIAS BAIXAS - DENOMINACIÓN DE ORIGEN – EMBOTELLADO POR SANTIAGO RUIZ S.A. – R.E. 5387 PO – TABORDA – TAMIÑO – PONTEVEDRA - ESPAÑA 13% 2010

www.bodegasantiagoruiz.com

info@bodegasantiagoruiz.com

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined not so limpid (petillant); the shade is intense straw yellow with silverfish reflexes and there is a medium body.

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as a lemon, almond, white flowers, iris, jasmine, vanilla and cream bun.

GUSTATIVE ANALYSIS: we can identify a pretentious body which is spreading all over the palate; the salivation is playing a major role in the mouth, the alcoholic dryness is getting along with the softness of the wine and the final is just sweet and with lemon flavours. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: Oysters Florentine

- The succulence of the onions is counterbalancing the alcoholic dryness of the wine
- The fatness of the oyster is counterweighing the salivation of the wine
- The bitterish tendency of the parmesan is compensating the softness 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 good wine at a reasonable price: it must be considered a very interesting product, full of surprise at the nose and very agreeable in the moment of the aftertaste.