

**COLOMÉ DESDE 1831 – TORRONTÉS – VINO TINTO DE GRAN ALTURA – ELABORADO Y
FRACCIONADO POR BODEGA COLOMÉ S.A. – RUTA PROVINCIAL 53 – KM 20 – 4419
MOLINOS – SALTA – ARGENTINA I.N.V.S.-72007 2010 13,5%**

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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 pear, vanilla, pastry cream, lavender, cherimoya, banana and jasmine.

GUSTATIVE ANALYSIS: we can identify a pretentious body which is spreading all over the palate; the salivation is not playing a major role in the mouth and the final is bitterish with herbaceous flavours. The gustative aromatic persistence is of $\frac{3}{4}$ seconds.

WINE-FOOD COMBINATION: *empanada de quinoa* (typical dish of Salta)

- The sweet tendency of the dough and the quinoa is counterbalancing the bitterish final of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the *empanada* is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the olfactory bouquet is drawing the wine-taster attention to the delicacy of the scents, but at the mouth we can only talk about a good body and a final bitter flavoured.

COLOMÉ DESDE 1831 – ESTATE MALBEC – VINO TINTO DE GRAN ALTURA – PRODUCED AND BOTTLED BY BODEGA COLOMÉ S.A. – INVS – 72007 – RUTA PROVINCIAL 53 – KM 20 – 4419 MOLINOS – SALTA – ARGENTINA 2008 14,9%

Grape Blend: malbec 85%, tannat 8%, cabernet sauvignon 3%, syrah 2%

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VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is an intense ruby and there is a nice structure.

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to cherry, vanilla, strawberry, moss and violet.

GUSTATIVE ANALYSIS: it is discernible a good percentage of salivation in the lateral zones of the tongue; the sapidity (mineral notes) is really important while the tannin is almost imperceptible even if the final is bitter flavoured. According to the degree of pseudo-warmth we perceive, this wine can be defined of high alcohol content in the sense that generates an alcoholic dryness. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *pinchos de lomo* (kebabs of meat)

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The sweet tendency of the meat is counterweighing the bitter final of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: we can consider this wine-food combination a pleasant occupation consisting in matching meat and wine.