

**EL MOLINO DE CACHI BY ALBERTO DURAND – VALLES CALCHAQUÍES 2500 m.a.s.l. – SALTA – ARGENTINA – MALBEC UNOAKED – ESTATE GROWN AND BOTTLED BY ALBERTO DURAND IN BODEGA EL MOLINO – CACHI – VALLE CALCHAQUÍES – SALTA – ARGENTINA 2009 14,8%**

**TOTAL PRODUCTION: 2000 BOTTLES**

[www.bodegaelmolino.com.ar](http://www.bodegaelmolino.com.ar)

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**VISUAL ANALYSIS:** limpid, ruby red, quite flowing.

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by redcurrant, red berries, wild rose, grass and musk.

**GUSTATIVE ANALYSIS:** it is perceivable a very good mineral taste together with an agreeable astringent note; the final is grass flavoured and just a little bit bitterish. There is a consistent body and a well balanced structure. The gustative aromatic persistence is about 5 seconds.

**WINE-FOOD COMBINATION:** empanada salteña (typical Salta dish)

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the dough is counterweighing the bitterish sensation 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:** it is worth reaching Cachi and tasting this wine with the Durands.

**EL MOLINO DE CACHI BY ALBERTO DURAND – VALLES CALCHAQUÍES 2500 m.a.s.l. – SALTA – ARGENTINA – MERLOT OAK AGED – ESTATE GROWN AND BOTTLED BY ALBERTO DURAND IN BODEGA EL MOLINO – CACHI – VALLE CALCHAQUÍES – SALTA – ARGENTINA 2009 15%**

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**VISUAL ANALYSIS:** it is limpid, ruby red with purple reflexes and with a great body.

**OLFACTORY ANALYSIS:** the range of scents consists of vegetal note, cherry, strawberry, wet rose petals and a vanilla-flavoured perfume. In the meanwhile, the scents of fruits are improving.

**GUSTATIVE ANALYSIS:** on the one hand, it is well identifiable the mineral sensation while on the other one it is recognizable the astringency of the tannin; the freshness of the wine is stimulating a good salivation and the final gives a bitterish tendency. There is an important structure and the gustative aromatic persistence is of 5 seconds.

**WINE-FOOD COMBINATION:** baked lamb with onions and Andean potatoes

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The fatness of the meat 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 meat is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the matching of this wine with this recipe should be something very entertaining, in the sense that it would be a sort of never-ending mix of pleasant food-and-wine sensations.