

TORRONTÉS – VINO BLANCO – FINCA HUMANAO – ELABORADO EN ARGENTINA – ELABORADO Y EMBOTELLADO EN ORIGEN POR BODEGAS N° S-70223 – PRODECENCIA VALLES CALCHAQUÍES – DEP. DE MOLINOS – PROV. DE SALTA 2009 13,9%

Vino de cepas típicas del Valle de Molinos, cultivadas a 2230 mts. de altura sobre el nivel del mar, lo que dan un sabor y aroma característico.

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VISUAL ANALYSIS: the wine is limpid and the shade is a very pale yellow with strong green reflections, quite flowing; 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 banana, yellow apple, wild yellow flowers, almond touches, yellow plum and camomile.

GUSTATIVE ANALYSIS: it is detectable the intense sensation of the mineral notes in the dorsal part of the tongue; we can also perceive a limited salivation and a bitter final. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: *humitas en chalas* (typical dish of Salta)

- The sweet tendency of the corn is counterbalancing the sapidity (mineral salts) of the wine
- The fatness of the recipe is counterweighing the salivation of the wine
- The sweet tendency of the corn is compensating for the bitter final 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: we are talking about a very agreeable wine even only to talk.

HUMANAO RESERVA – VINO FINO TINTO – ELABORADO EN ARGENTINA – ELABORADO Y EMBOTELLADO EN ORIGEN POR BODEGAS N° S-70223 – N° DE BOTELLA 5584 – PROCEDENCIA VALLES CALCHAQUÍES – DEPTO. DE MOLINOS- PROVINCIA DE SALTA 2007 14,8%

Vino de cepas típicas del Valle de Molinos, cultivadas a 2230 mts. de altura sobre el nivel del mar, lo que le transfiere una elevada concentración en sus sabores, color y aroma característico. Crianza en barricas de roble francés nuevas, durante 12 meses.

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VISUAL ANALYSIS: the wine is limpid and the colour is ruby with garnet reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity.

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that cherry, ivy, undergrowth, green pepper, sweet chocolate and wild rose are easily and pleasantly recognizable.

GUSTATIVE ANALYSIS: we can underline that this wine is almost balanced because there are a low mineral notes, a not dominant alcoholic note and an equalized tannin. No parameter prevails on the other. The final is undergrowth and fruity flavoured, and the gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: *cazuela andina* (typical Andean recipe)

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the soap and the meat is compensating for the astringency of the tannins and for the alcoholic note 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: none of my friends will be willing to refuse a glass of this well balanced wine, in particular during a summer barbecue in the extreme north of Argentina.