

**VIÑAS DE DÁVALOS – BODEGA TACUIL – ELABORADO Y FRACCIONADO EN ORIGEN
POR RAÚL DÁVALOS – FINCA TACUIL – DEPARTAMENTO MOLINOS – VALLES
CALCHAQUÍES – SALTA – ARGENTINA 2010 15%**

Grape Blend: malbec 60%, cabernet 40%

Tacuil está ubicada en la precordillera de los Andes, Departamento de Molinos, Salta, Argentina. A 2597 msnm. es el viñedo más alto del mundo en producción.

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VISUAL ANALYSIS: limpid, ruby red with purple reflexes, quite flowing.

OLFACTORY ANALYSIS: the variety of perfumes is represented by wild strawberries, wet grass, blackcurrants, sweet chocolate, humus and undergrowth.

GUSTATIVE ANALYSIS: we can perceive interesting mineral notes together with some astringent touches given by tannins; the palate is not watering so much and the final is little sweet. There is a consistent body and the gustative aromatic persistence is about 6 seconds.

WINE-FOOD COMBINATION: Cheddar cheese

- The sweet tendency of the cheese is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the cheese is compensating for the astringency of the tannins
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: this wine is still a rebel wine which needs ageing 6-12 months in order to improve its sensations and make the right gustative progresses. At the moment, it is just appreciable to share and match with cheese.