

CONO SUR – GEWÜRZTRAMINER – VALLE CENTRAL – WINE OF CHILE – ADOLFO HURTADO WINEMAKER 13,5% 2010

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VISUAL ANALYSIS: limpid, straw yellow with greenish reflections and a medium body.

OLFACTORY ANALYSIS: pear, litchi, lemon, white and wet petals of white rose and wet grass.

GUSTATIVE ANALYSIS: elegant and simple at the same time with a prominent flavour of pear and litchi. A well-balanced sensation of salivation and a bitterish final with flavour of grass. The intense aromatic persistence is of 4 seconds.

WINE-FOOD COMBINATION: empanada de macha y queso (typical Chilean fish recipe)

- The sweet tendency of the cheese sea fruits is counterbalancing the bitterish tendency of the wine
- The fatness of the cheese and sea fruits is compensating for 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

PERSONAL OPINION: nice and agreeable wine even for a lovely conversation; a middle course between a green sauvignon blanc and a soft chardonnay.

CONO SUR – CHARDONNAY – VALLE CENTRAL – WINE OF CHILE – ADOLFO HURTADO WINEMAKER 13,5% 2010

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VISUAL ANALYSIS: not so limpid (petillant), straw yellow with silverish reflexes a medium body.

OLFACTORY ANALYSIS: banana, cherimoya, a touch of vanilla and white flowers.

GUSTATIVE ANALYSIS: soft with lot of tropical fruits and the right salivation stopped by a strong but not unpleasant alcoholic note. The aftertaste is a sort of sweet sensation in moderation to let some space for a flower flavour. The intense aromatic persistence is about 3-4 seconds.

WINE-FOOD COMBINATION: reineta a la napolitana (typical Chilean fish recipe)

- The succulence of cheese and tomato is counterbalancing the alcoholic note of the wine
- The fatness of the fish is compensating for 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

PERSONAL OPINION: a wine in keeping with the regulations and in line with the varietal policy wines.

**CONO SUR – CARMENERE – VALLE CENTRAL – WINE OF CHILE – ADOLFO HURTADO
WINEMAKER 13% 2010**

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VISUAL ANALYSIS: limpid, ruby with excellent body.

OLFACTORY ANALYSIS: blackberry, grass, bark tree, red geranium and garnet rose.

GUSTATIVE ANALYSIS: a good mineral note and an acceptable sensation of astringency; the alcoholic dryness is really interesting and the final is blackberry flavoured. The intense aromatic persistence is about 4-5 seconds.

WINE-FOOD COMBINATION: underdone steak

- 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 and the alcoholic dryness 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

PERSONAL OPINION: just a friend to propose with underdone red meat.