

**CABERNET SAUVIGNON – UNDURRAGA – PRODUCIDO Y EMBOTELLADO POR VIÑA  
UNDURRAGA S.A. – KM. 34 – RUTA 78 – CHILE 13,5% 2010**

**VISUAL ANALYSIS:** limpid, garnet red and quite flowing.

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by tree bark, undergrowth, tea leaf, black olives, wax and a touch of nut.

**GUSTATIVE ANALYSIS:** the mineral note is very strong in the central part of the tongue and in the same time the tannic sensation is really interesting. The presence of the salivation is not so important and the gustative aromatic persistence is about 3/4 seconds.

**WINE-FOOD COMBINATION:** underdone red 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 tannic 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:** if your palate is ready to welcome a Chilean red wine, please start the fire and prepare your barbecue.