

TANNAT-MALBEC – VIÑAS DE PAYOGASTA – ALTO VALLE DE CALCHAQUÍ 2500 m.s.n.m. – ELABORADO POR VIÑA DE PAYOGASTA – BODEGA N° SVC 025 – RUTA 40 – KM 4510 – PAYOGASTA – SALTA – VINO TINTO – PRODUCTO DE ARGENTINA 2009 14%

www.saladepayogasta.com

saladepayogasta@gmail.com

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

OLFACTORY ANALYSIS: the variety of perfumes is represented by blueberries, blackcurrants, caramel, red pepper and grass.

GUSTATIVE ANALYSIS: the mineral note is very strong in the central part of the tongue and in the same time the acidity (salivation) is really interesting. The presence of the tannins is not so important and the gustative aromatic persistence is about 5 seconds.

WINE-FOOD COMBINATION: goat cheese from Salta (Argentina)

- The sweet tendency of the cheese is counterbalancing the sapidity (mineral salts) of the wine
- The fatness of the cheese 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

MY PERSONAL OPINION: it is like talking about modern food-and-wine connoisseurship: scientifically demonstrated, one more time, that a wine is getting along with a food of the same zone without any kind of doubt.