



Guglielmo Rocchiccioli

Sommelier

guglielmo.rocchiccioli@gmail.com
www.sommelierguglielmorocchiccioli.com/blog/



<http://eaglesnestwines.com/>

MERLOT – EAGLES' NEST – WINE OF ORIGIN COASTAL REGION – CONSTANTIA – WINE OF SOUTH AFRICA – MADE AND BOTTLED BY EAGLES' NEST 2012 14%

VISUAL ANALYSIS: limpid, ruby red with purple reflexes

OLFACTORY ANALYSIS: vanilla, strawberries, toasted smell and wild rose

GUSTATIVE ANALYSIS: I can perceive an intense alcoholic dryness together with some mineral notes (crisping sensation in the dorsal part of the tongue); there is a bitter tendency, given by tannins, at the end of the mouth and the gustative aromatic persistency is about 4/5 seconds

WINE-FOOD COMBINATION: red meat underdone

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the meat is counterweighing the bitter final of the wine (tannins) and the mineral notes
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the meat is pairing with the aromatic persistence of the wine