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**AIDAN (Shiraz + Petit Verdot + Malbec + Merlot) – BEAU CONSTANTIA – CONSTANTIA SOUTH AFRICA – WINE OF ORIGIN CONSTANTIA – WINE OF SOUTH AFRICA 2013 14%**

**VISUAL ANALYSIS:** limpid and ruby red with violet reflections

**OLFACTORY ANALYSIS:** strawberries, cream, vanilla, green pepper, vegetal notes and blue rose

**GUSTATIVE ANALYSIS:** I can detect the alcoholic sensation (dryness all over the palate) and simultaneously an interesting salivation; the tannin is not so abundant and the final is strawberries flavoured; the gustative aromatic persistence is about 5/6 seconds

**WINE-FOOD COMBINATION:** cheese platter

Parameters for the wine-food combination:

1. The succulence of the cheese is compensating for the astringency of the tannins and for the alcoholic dryness of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine