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VERREAUX – EAGLES' NEST – WINE OF ORIGIN COASTAL REGION – CONSTANTIA – WINE OF SOUTH AFRICA – MADE AND BOTTLED BY EAGLES' NEST 2009 13,5%

VISUAL ANALYSIS: limpid, ruby red with garnet reflections

OLFACTORY ANALYSIS: melted butter, fish smell, blueberries and indigo violet

GUSTATIVE ANALYSIS: well balanced and well structured with a very equilibrated tannic sensation; the softness is spreading all over the palate, the alcoholic dryness is predominant and there is no salivation; the final is blueberries flavoured and the gustative aromatic persistency is about 7/8 seconds

WINE-FOOD COMBINATION: Pork steak

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating 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 meat is pairing with the aromatic persistence of the wine