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Sommelier

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**CABERNET SAUVIGNON – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA 2014 14,5%**

**VISUAL ANALYSIS:** the wine is limpid and the colour is ruby with purple reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity.

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that green pepper, rose, berries and vegetal notes are easily and pleasantly recognizable.

**GUSTATIVE ANALYSIS:** I can underline that this wine is almost balanced because there are a low alcoholic note, a not dominant salivation and an equalized structure; no parameter prevails on the other; the final is bitter flavoured and the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** *anticuchos de corazón* (Peruvian typical recipe – meat kebabs)

Parameters for the wine-food combination:



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

**MY PERSONAL OPINION:** this cabernet sauvignon tends to be well balanced and it is also possible to define it as an easy drinking wine; this statement does not mean that it could be easily appreciated in combination with some kebabs