

ACHAVAL FERRER – MALBEC – ELABORADO Y ENVASADO EN ORIGEN POR ACHAVAL FERRER WINERY – COBOS 2601 – PERDRIEL (5509) – LUJÁN DE CUYO – MENDOZA – ARGENTINA 14% 2010

COLOUR: ruby with purple reflexes

FLAVOURS: cherry, pink pepper, blackberries marmalade, maraschino, wax, red rose and violet

TASTE: the mineral notes are dominant with a relaxing softness which tends to accompany salivation and astringency; the final is cherries flavoured with a touch of bitterness; the gustative aromatic persistency is about 5/6 seconds

PAIRING: tender loin with green pepper

- The sweet tendency of the meat is counterbalancing the sapidity (mineral notes) of the wine
- The succulence of the sauce is compensating for the astringency of the wine
- The spicy sensation of the green pepper is neutralizing the softness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine