

**ALTAS CUMBRES MALBEC – ELABORADO Y FRACCIONADO POR LAGARDE S.A. – INV-A 74567  
– SAN MARTÍN 1745 – LUYÁN DE CUYO – MENDOZA 2009 14%**

**VISUAL ANALYSIS:** it is limpid, garnet colour and with an interesting body.

**OLFACTORY ANALYSIS:** the range of scents consists of cherry, wild strawberries, figs marmalade, black olive, pink pepper and wild flowers.

**GUSTATIVE ANALYSIS:** on the one hand, it is well identifiable a not very well-structured body while on the other one it is recognizable the dryness generated by the alcohol; the freshness of the wine is stimulating a sufficient salivation and the final gives a bitterish tendency. The gustative aromatic persistence is of 3/4 seconds.

**WINE-FOOD COMBINATION:** stewed meat

- The succulence of the meat is compensating for the dryness of the alcohol
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The fatness of the meat is countervailing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** an honest wine just to share with some friend after a football match.