

**PRIMA DONNA – RIBERAS DEL SANTA LUCIA – CRIANZA EN ROBLE – TANNAT – ANTIGUA
BODEGA STAGNARI S.A. – RUTA 5 – KM 20 – SANTOS LUGARES – CANELONES – I.NA.VI. 663
2007 13,5%**

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VISUAL ANALYSIS: limpid, ruby colour with garnet reflexes and a standard structure.

OLFACTORY ANALYSIS: caramel, goudron, gum, foxi, raisins, sweet tobacco and dry rose.

GUSTATIVE ANALYSIS: everything is good: a right alcoholic percentage, a light astringency given by tannins, some refreshing mineral salts and the final note provides some bitterish touches and flavours of wild fruits and dry red plum. The structure is not so dominant and the gustative aromatic persistency is 5 seconds.

WINE-FOOD COMBINATION: *ojo de bife* (Uruguayan cut of red meat)

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note
- The sweet tendency of the meat is counterweighing the bitterish sensation 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: a simple and balanced wine with particular scents. A wine made with a real focus on the so-called international taste, putting attention on the small details which satisfy the most demanding wine-taster.