

BODEGA

1. 80.000 botellas por año
2. 60% de humedad y varios tratamientos

VINOS

1. Gramos de azúcar:
 - Levadura comercial - 16 para 1% de alcohol
 - Levadura comercial - 17,5 para 1% de alcohol
 - Levadura indígena - 21 para 1% de alcohol
2. Ausencia de mineralidad
3. Cabernet franc con cáscara más dura para aguantar la lluvia de la segunda mitad de febrero
4. Tannat-Viognier: el tannat fermenta en cuba de acero con cáscaras de viognier; el viognier fermenta en barricas; el corte va en barrica de roble americano durante 9 meses

CABERNET FRANC ROSÉ – ELABORADOR: ALTO DE LA BALLENA – RUTA 12 – KM 16,400 – MALDONADO – URUGUAY 14% 2009

VISUAL ANALYSIS: it is limpid, the colour is dark rosé red, or very similar to a very light ruby red, and as concerns the fluidity, it is quite flowing

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are grass, cherry and red rose.

GUSTATIVE ANALYSIS: we can detect a significant salivation and simultaneously an interesting structure; the final is just a little bit bitter with grass and cherry flavours. The gustative aromatic persistence is about 3/4 seconds.

WINE-FOOD COMBINATION: roast turkey

- The fatness of the roast turkey is compensating for the salivation of the wine
- The sweet tendency of the turkey is counterweighing the bitter final 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: after the wine-food combination, the palate remains totally neutral and ready to another engagement, then follow with the turkey and this surprising rosé wine.

CABERNET FRANC RESERVA – ELABORADOR: ALTO DE LA BALLENA – RUTA 12 – KM 16,400 – MALDONADO – URUGUAY 14% 2007

Este vino es la expresión de clima, suelo y paisaje que conforman un territorio único. Nuestros viñedos crecen en la Sierra de la Ballena, sobre soleadas laderas de suelos pedregosos, con buen drenaje y vetas calcáreas. Por las noches, muy cerca del mar y de la Laguna del Sauce. Las uvas reciben la brisa fresca del Océano.

VISUAL ANALYSIS: limpid, intense ruby red, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by blackberries marmalade, black olives, chocolate which results in a mentholated and a velvety blue rose.

GUSTATIVE ANALYSIS: it is perceivable a very good acidity (salivation) together with an agreeable astringent note; the final is just a little bit sweet. It is a wine almost balanced. The gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: on every occasion with meat dishes

MY PERSONAL OPINION: in real terms, the one thing that captures the taste buds more than any other parameter is the harmonic balance at the palate.

MERLOT – ELABORADOR: ALTO DE LA BALLENA – RUTA 12 – KM 16,400 – MALDONADO – URUGUAY 14% 2007

VISUAL ANALYSIS: it is limpid, ruby red with orange reflexes and with a right body.

OLFACTORY ANALYSIS: the range of scents consists of herbs, grass, tobacco, ripe cherry, wild rose and clove.

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable the astringency sensation of the tannin whereas on the other one it is recognizable the freshness of the wine that is stimulating a good salivation and the final gives a sweet tendency. The gustative aromatic persistence is of 4/5 seconds.

WINE-FOOD COMBINATION: Colonia cheese

- The fatness of the cheese is counterbalancing the salivation of the wine
- The succulence of the cheese is counterweighing the light astringency of the wine
- The bitter tendency of the cheese is compensating for the sweet final of the wine
- The structure of the dish is matching to the structure of the wine
- The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the success of this Uruguayan wine is also based on the desire of achieving a very well-balanced product to propose all over the world.

MERLOT (40%) / CABERNET FRANC (30%) / TANNAT (30%) – ELABORADOR: ALTO DE LA BALLENA – RUTA 12 – KM 16,400 – MALDONADO – URUGUAY 13% 2006

PRODUCCIÓN: 12.000 BOTELLAS

REGIÓN DE ORIGEN: SIERRA DE LA BALLENA

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined; the colour is garnet red and the wine has got a medium body.

OLFACTORY ANALYSIS: the quantity of perfumes is based on sensations as strawberries marmalade, ivy, ripe cherry and violet that can be clearly recognized.

GUSTATIVE ANALYSIS: we can point out that the first impression is given us by an intense salivation (acidity) and a light tannin; it is possible to recognize, at the end, the delicious grass flavour. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: four cheese pasta

- The sweet tendency of the cheese and of the pasta is counterbalancing the bitter final of the wine
- The fatness of the cheese sauce is compensating for the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the relationship between food and wine is an attraction of opposites, like in this case, where the palate is the playground where they neutralize each other, friendly.

SYRAH – ELABORADOR: ALTO DE LA BALLENA – RUTA 12 – KM 16,400 – MALDONADO – URUGUAY 13,5% 2008

VISUAL ANALYSIS: the wine is limpid and the shade is ruby red with purple reflections, quite flowing; the particular fluency of the wine in the glass determines a decent structure.

OLFACTORY ANALYSIS: the groups of aromas of the organoleptic analysis are characterized by blueberries, blackcurrants, chocolate, mentholated and velvety white pepper.

GUSTATIVE ANALYSIS: it is detectable the intense sensation of a good structure; we can also perceive the right salivation, a fair tannin and a sweet final. The gustative aromatic persistence is of 4/5 seconds. It sounds like a well-balanced wine because no sensation prevails on the other.

WINE-FOOD COMBINATION: Fontina cheese

- The fatness of the cheese is counterbalancing the salivation of the wine
- The succulence of the cheese is counterweighing the light astringency of the wine
- The bitter tendency of the cheese is compensating for the sweet final of the wine
- The structure of the dish is matching to the structure of the wine
- The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: it is not surprising that you find stop tasting this wine very difficult, since the high oenological qualities make it hard to do for you.

TANNAT (90%) / VIOGNIER (10%) – ELABORADOR: ALTO DE LA BALLENA – RUTA 12 – KM 16,400 – MALDONADO – URUGUAY 14% 2008

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the colour is intense ruby red and the wine runs heavily into the glass showing a great consistency.

OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting from a blueberries marmalade and some dried figs; following with chocolate, wood, mentholated, rubber and finishing with wild flowers.

GUSTATIVE ANALYSIS: it is perceptible an acceptable tannin note which shares the palate with a sufficient acidity represented by a low salivation; there is a prominent structure and a consistent alcoholic dryness. The final is rubber flavoured with a light tendency to the bitterish note. The gustative aromatic persistency is about 4/5 seconds.

WINE-FOOD COMBINATION: grilled red meat

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The sweet tendency of the meat is counterweighing the bitterish note of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: after tasting this wine, you will realize that this wine is trying to adapt itself to the microclimate and soil which belongs.