

BOUZA BODEGA BOUTIQUE

BODEGA

1. 80.000 botellas por año
2. Piedras que reflejan sol en el día y lo devuelven en la noche
3. 60% de humedad y varios tratamientos
4. Familia española que tiene la bodega por hobby

VINOS

1. Sequedad alcohólica
2. Ausencia de mineralidad
3. Tanino con altibajos

DESTILADOS

1. Bien hechos

**BOUZA ALBARIÑO – BOUZA BODEGA BOUTIQUE – CNO. DE REDENCIÓN 7568 –
MONTEVIDEO – URUGUAY – I.NA.VI 12,5% 2010**

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the shade is intense straw yellow and there is a medium body.

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as a hazelnut, almonds, herbs, yellow flowers, lemon peel and green apple.

GUSTATIVE ANALYSIS: we can identify a pretentious structure which is spreading all over the palate; the salivation is playing a main role in the mouth and the final is slightly bitterish. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: grilled salmon

- The sweet tendency of the fish and is counterbalancing the bitterish final of the wine
- The fatness of the salmon is counterweighing 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: there doesn't seem to be anything new, or better a nice white wine for one of the most common fish.

BOUZA MERLOT B9 – BOUZA BODEGA BOUTIQUE – CNO. DE REDENCIÓN 7568 – MONTEVIDEO – URUGUAY – I.NA.VI 2587 13,8% 2009

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

OLFACTORY ANALYSIS: the variety of perfumes is represented by strawberries, redberries, ivy, white pepper and red rose.

GUSTATIVE ANALYSIS: the alcoholic percentage is easily perceivable because the alcoholic dryness is the most interesting sensation. The presence of the tannins is not so important even if the final is bitterish flavoured. The gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *costillar de cordero* (lamb chops)

- The sweet tendency of the meat is counterbalancing the bitterish final of the wine
- The succulence of the meat is compensating for the alcoholic dryness 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 wine with an appreciable alcoholic percentage that, combined with the contribution of the tannic sensation, build up the ideal oenological product for a succulent meat.

**BOUZA TANNAT A8 – PARCELA ÚNICA – BOUZA BODEGA BOUTIQUE – CNO. DE REDENCIÓN
7568 – MONTEVIDEO – URUGUAY – I.NA.VI 287 14,5% 2008**

VISUAL ANALYSIS: limpid, ruby red garnet reflections, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by wild grass, undergrowth, wild roses, goudron (tar) and blackberries mermelade.

GUSTATIVE ANALYSIS: it is perceivable a very good tannin taste together with an agreeable astringent note; the final is just a little bit bitterish. There is a consistent alcoholic note and a good structure. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *ojo de bife* ((Uruguayan cut of meat) with tannat sauce

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The succulence of the meat is counterbalancing the alcoholic dryness 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: there is nothing definite in the world of food-and-wine connoisseurship unless we are dealing with a wine-food combination consisting in a tannat wine with a red meat with tannat sauce, where this kind of matching is compulsory to achieve an excellent conjunction. So we can conclude, as we can read in some other articles, that a recipe with a wine sauce is marrying very well with a wine which born from the same vineyard of the wine used for the sauce.

BOUZA TANNAT MONTEVIDEO URUGUAY – BOUZA BODEGA BOUTIQUE CON. DE LA REDENCIÓN 7658 BIS – INAVI 287 – PRODUCTO DE URUGUAY 13,8% 2008

VISUAL: color rojo púrpura con reflejos violeta.

NARIZ: leño, goma, arándanos, pimienta verde y rosa roja.

BOCA: discretamente tánico, con pequeños toques de astringencia y un cierre amargo con sabor a leño y goma; se destaca hasta la presencia de un poco de sequedad alcohólica; la persistencia pivotea alrededor de 4/5 segundos.

MARIDAJE: lomo vetado con salsa de champiñones

OPINIÓN PERSONAL: un vino de color joven que llega a ser medianamente adulto en la boca; es interesante y placentera la correspondencia nariz-boca por leño y goma.

Este vino a la nariz es como una esperanza fundada sobre la certeza de una futura gloria en el paladar como fruto del buen trabajo en la viña y de buenas obras cumplidas durante el proceso de vinificación. La armonía lograda entre tanino y sequedad alcohólica se identifica totalmente en la concepción de un equilibrio insertado en un sendero que conduce al reconocido concepto de gusto internacional.

BOUZA MONTE VIDE EU – TANNAT/MERLOT/TEMPRANILLO – BOUZA BODEGA BOUTIQUE – CNO. DE REDENCIÓN 7568 – MONTEVIDEO – URUGUAY – I.NA.VI 2587 13,8% 2008

VISUAL ANALYSIS: it is limpid, intense ruby and with a regular body.

OLFACTORY ANALYSIS: the range of scents consists of wood, tobacco, coffee, chocolate, figs and red plums.

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable the alcoholic sensation while on the other one it is recognizable the tannic note; the final gives a sweet tendency. There is a normal structure and the gustative aromatic persistence is of 4 seconds.

WINE-FOOD COMBINATION: *picaña* (Uruguayan cut of meat)

- The succulence of the meat is compensating for the astringency of the tannins
- The succulence of the meat is countervailing the alcoholic 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 wine of Montevideo for a Uruguayan typical dish of meat; what's more if you are going to eat the *picaña* dish at La Perniz, you will be on the point of engrave an unforgettable moment of excellent food-and-wine connoisseurship

BOUZA TEMPRANILLO B15 – PARCELA ÚNICA – LAS VIOLETAS – CANELONES – BOUZA BODEGA BOUTIQUE – CNO. DE REDENCIÓN 7568 – MONTEVIDEO – URUGUAY – I.NA.VI 2857 13,8% 2009

VISUAL ANALYSIS: limpid, ruby red with violet reflexes, quite thick.

OLFACTORY ANALYSIS: the variety of perfumes is represented by wild wild fruit, blackberries, redcurrants, grass, tobacco, caramel and violet.

GUSTATIVE ANALYSIS: we can perceive interesting tannin in its natural expressions, that's to say an astringent note; the palate is not watering so much due to the fact of the presence of a generous alcoholic note (alcoholic dryness) and the final is little sweet. The gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *costillar de cerdo* (pork chops)

- The succulence of the meat is compensating for the astringency of the tannins and the alcoholic dryness
- 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: it is not pure coincidence trying to marry this wine with some pork chops seeing that there is something magical in this matching that allows you to stay on talking with friends during all the supper time.