

BODEGA CASTILLO VIEJO

BODEGA

1. 88.000 cajas por año, es decir 1.100.000 litros por año
2. 60% de humedad y varios tratamientos

VINOS

1. 6 meses con las borras
2. Ausencia de mineralidad
3. Gas carbónico en el sauvignon blanc
4. 13,5%, máximo grado alcohólico de la Bodega
5. Cabernet franc con cáscara más dura para aguantar la lluvia de la segunda mitad de febrero

ESPUMOSO NATURAL – HASPARREN – BRUT NATURE – BODEGA CASTILLO VIEJO – ELABORADO POR CASTILLO VIEJO S.A. – RUTA 68 – KM 24 – LAS PEDRAS – URUGUAY – I.NA.VI. N° 867 – VINTAGE 2009 12,5%

VISUAL ANALYSIS: brilliant, intense straw yellow and as regards the effervescence the bubbles are fine, numerous and persistent

OLFACTORY ANALYSIS: yeasts, herbs, honey, caramel, yellow apple and lemon.

GUSTATIVE ANALYSIS: the softness is kind and the mineral notes is mixing up with the salivation; the structure is good and we can perceive a bitterish touch at the end. The aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *mortadela* (bologna sausage)

- The salivation and the bubbles cut through the fatness of the cold cut
- The sweet tendency of the bologna sausage is counterbalancing the mineral notes of the wine
- The sweet tendency of the cold cut is counterweighing the bitterish tendency of the sparkling wine
- The gustative persistence of the recipe is matching the intense aromatic persistence of the wine
- The structure of the recipe is agreeing with the structure of the sparkling wine

MY PERSONAL OPINION: it is a courteous wine because it conveys genuine warmth and pleasure at tasting.

SAUVIGNON BLANC – CATAMAYOR – RESERVA DE LA FAMILIA – PRODUCIDO Y EMBOTELLADO POR BODEGAS CASTILLO VIEJO – LAS PIEDRAS – I.NA.VI. N° 867

REGIÓN DE ORIGEN SAN JOSÉ – WINE OF URUGUAY 12,5% 2010

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined not so limpid (*petillant*); the shade is intense straw yellow with silverfish reflexes and there is a medium body.

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as a tomato leaf, lemon, daisy, almond and white peach.

GUSTATIVE ANALYSIS: we can identify a light-weight body, the salivation is playing a major role in the mouth and the final is bitterish with lemon flavours. The gustative aromatic persistence is of 4 seconds.

WINE-FOOD COMBINATION: cooked ham

- The sweet tendency of the ham and is counterbalancing the bitterish final of the wine
- The fatness of the ham 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: in reality, this is a generous wine but its generosity should be accepted with caution, because it is only thank to a very well done combination with food that we can exalt the wine characteristics.

CABERNET FRANC – VIEJA PARCELA – PRODUCIDO Y EMBOTELLADO POR BODEGAS CASTILLO VIEJO – LAS PIEDRAS – I.NA.VI. N° 867 13% 2007

VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is an intense ruby with orange reflections and there is a nice structure.

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to cherry, grass, red lily and celery.

GUSTATIVE ANALYSIS: it is discernible a regular percentage of salivation and the tannin is almost imperceptible even if the final is bitter flavoured. According to the degree of pseudo-warmth we perceive, this wine can be defined of light alcohol content. The gustative aromatic persistence is about 4 seconds. I would venture to declare this wine almost harmonic and balanced.

WINE-FOOD COMBINATION: *brochetas de pollo* (kebabs of chicken)

- The fatness of the meat is compensating for the salivation of the wine
- The sweet tendency of the meat 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: perhaps the most successful element of this wine is the harmonic balance at the mouth that grant you permission to suggest it as a wine for a conversation.

**EL PRECIADO – GRAN RESERVA – PRODUCIDO Y EMBOTELLADO POR BODEGAS CASTILLO
VIEJO – LAS PIEDRAS – I.NA.VI. N° 867 13% 2005**

Grape Blend: cabernet franc 48% / tannat 25% / merlot 20% / cabernet sauvignon 7%

VISUAL ANALYSIS: the wine is limpid and the colour is ruby with garnet reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity.

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that ivy, geranium, olives, sweet wood, tobacco, cherry and strawberry are easily and pleasantly recognizable.

GUSTATIVE ANALYSIS: we can underline that this wine is almost balanced because there are a low acidity (salivation), a not dominant alcoholic note and an equalized tannin. No parameter prevails on the other. There is a good structure and the wine is harmonic and balanced. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: on every occasion of meat recipes

MY PERSONAL OPINION: the secret behind this wine lies not only in the fact that the grapes are of great qualities, but also that the oenological team is very professional in its own way of making wine.

GRAND TANNAT – CATAMAYOR – RESERVA DE LA FAMILIA – PRODUCIDO Y EMBOTELLADO POR BODEGAS CASTILLO VIEJO – LAS PIEDRAS – I.NA.VI. N° 867 13,5% 2006

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

OLFACTORY ANALYSIS: the variety of perfumes is represented by strawberries, raspberries, vanilla, sweet chocolate, violet and geranium.

GUSTATIVE ANALYSIS: we can perceive an interesting alcoholic percentage with generous astringent touches given by tannins; the palate is not watering so much and the final is bitter flavoured with rubber. There is a medium structure and the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *brochetas de vacuno* (kebabs of veal)

- The sweet tendency of the meat is counterbalancing the bitter final of the wine
- The succulence of the meat is compensating for the alcoholic dryness of the wine and the astringency of the tannin
- 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: on the whole, the wine is really appreciable when we eat, but this does not mean that the wine cannot be drunk during a conversation. Make your choice, it suits all tastes.

TANNAT – CATAMAYOR – RESERVA DE LA FAMILIA – PRODUCIDO Y EMBOTELLADO POR BODEGAS CASTILLO VIEJO – LAS PIEDRAS – I.NA.VI. N° 867 12,5% 2007

VISUAL ANALYSIS: limpid, intense ruby red with violet reflections, quite flowing.

OLFACTORY ANALYSIS: the variety of perfumes is represented by undergrowth, blueberries, blackcurrants, vanilla and toasted smells.

GUSTATIVE ANALYSIS: the tannic note is really strong in the representation of astringency and of the bitter tendency; the alcoholic sensation is very interesting in its dryness. The presence of the acidity (salivation) is not so important and the final is something bitter with a flavour of rubber. The gustative aromatic persistence is about 3/4 seconds.

WINE-FOOD COMBINATION: *brochetas de cordero* (kebabs of lamb)

- The sweet tendency of the meat is counterbalancing the bitter final of the wine
- The succulence of the meat is compensating for the alcoholic dryness of the wine and the astringency of the tannin
- The fatness of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the tannin is far and away the most important parameter of the wine even if the olfactory bouquet is something that you cannot easily forget.