

**CHARDONNAY PREMIUM VARIETAL – PRODUCIDO Y EMBOTELLADO POR BODEGA MARICHAL E HIJO LTDA. – I.NA.VI. 554 – RUTA 64 – KM. 48,5 – ECHEVERRÍA – CANELONES – URUGUAY – SOUTH AMERICA 2010 13%**

**VISUAL ANALYSIS:** limpid, straw yellow with greenish reflexes and with a good body.

**OLFACTORY ANALYSIS:** pineapple, banana, lemon, grapefruit, wet grass and wild white flowers.

**GUSTATIVE ANALYSIS:** dry as regards the presence of sugars residue and medium warm as concerns the alcoholic dryness; an intense salivation gives lot of freshness at this well structured wine; no presence of mineral notes and the gustative aromatic persistency is about 5 seconds.

**WINE-FOOD COMBINATION:** *pinchos de langostino con salsa agridulce de tomate* (typical Uruguayan sea dish)

- The fatness of the little lobsters is countervailing the salivation of the wine
- The succulence of the sweet-and-sour sauce 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 dish is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** this wine has the key that opens the door to the taste buds, so once entered, enjoy to the full the whole sensations and save the best one for your aftertaste.

**MERLOT PREMIUM VARIETAL – PRODUCIDO Y EMBOTELLADO POR BODEGA MARICHAL E HIJO LTDA. – I.NA.VI. 554 – RUTA 64 – KM. 48,5 – ECHEVERRÍA – CANELONES – URUGUAY – SOUTH AMERICA 2009 13%**

**VISUAL ANALYSIS:** limpid, ruby and with a good body.

**OLFACTORY ANALYSIS:** blueberries, morello cherry, blackberries jam, undergrowth, wild grass, orange blossom, juniper and wet petals of rose.

**GUSTATIVE ANALYSIS:** it is a soft wine from the beginning until the end. The alcohol is drying the mouth in the right way and tannins are perceivable in a pleasant astringent sensation and with a fair bitter tendency in the final. The structure is almost vigorous and the gustative aromatic persistency is about 4/5 seconds.

**WINE-FOOD COMBINATION:** *colita de cuadril* (Uruguayan cut of 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 sensation of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- 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:** I was trying to translate the sensations of this wine into my own language, but I consider that the best thing to do is to gathering around a fireside and sharing the distinct points of view to build up an enological fairytale.

**MARICHAL RESERVE COLLECTION – PINOT NOIR / CHARDONNAY – BLANC DE NOIR –  
PRODUCIDO Y EMBOTELLADO POR BODEGA MARICHAL E HIJO LTDA. – I.NA.VI. 554 – RUTA  
64 – KM. 48,5 – ECHEVERRÍA – CANELONES – URUGUAY – SOUTH AMERICA 2010 13%**

**VISUAL ANALYSIS:** limpid, cherry red and the consistency is quite flowing.

**OLFACTORY ANALYSIS:** rose, cherry, nuts, almonds, tangerine and narcissus.

**GUSTATIVE ANALYSIS:** a genuine wine with a gentle alcoholic sensation; at the beginning, the salivation is playing the lord and master while at the end, the softness is throwing its weight about and is gaining its own space.

**WINE-FOOD COMBINATION:** fingers food

**MY PERSONAL OPINION:** it is a good wine because everything is right: the salivation is stimulating the other parameters to offer new sensations just to arrive at the final softness.

An acceptable price for an unknown wine, but once you have tasted it, you realise that you are talking about a very competitive price-quality relation wine.

**MARICHAL RESERVE COLLECTION – PINOT NOIR 70% / TANNAT 30% – PRODUCIDO Y EMBOTELLADO POR BODEGA MARICHAL E HIJO LTDA. – I.NA.VI. 554 – RUTA 64 – KM. 48,5 – ECHEVERRÍA – CANELONES – URUGUAY – SOUTH AMERICA 2010 14%**

**VISUAL ANALYSIS:** limpid, ruby with garnet reflections and furnished with good structure.

**OLFACTORY ANALYSIS:** strawberries, goudron, wood, figs jam, pomegranate, black olive, mint, liquorice, cacao, caramel and violet.

**GUSTATIVE ANALYSIS:** at the olfactory exam, the wine is respecting the literature about pinot noir (strawberries) and tannat (goudron); the same is happening at the gustative exam in the sense that tannat is represented by a vigorous structure supported by an important alcoholic dryness whilst pinot noir is characterised with salivation and softness. Some mineral notes and a bitterish final are completing the analysis. The gustative aromatic persistency is 6 seconds.

**WINE-FOOD COMBINATION:** *empanada casera uruguaya* (typical Uruguayan dish)

- 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
- The sweet tendency of the dough 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:** we are talking about of one of the greatest contrast imaginable: the wolf (tannat) with the lamb (pinot noir). In spite of everything, everyone is gaining its own space at the nose and in the mouth. All in all, this is a well done wine.

**MARICHAL RESERVA COLLECTION - TANNAT – PRODUCIDO Y EMBOTELLADO POR BODEGA MARICHAL E HIJO LTDA. – I.NA.VI. 554 – RUTA 64 – KM. 48,5 – ECHEVERRÍA – CANELONES – URUGUAY – SOUTH AMERICA 2009 13%**

**VISUAL ANALYSIS:** limpid, ruby and great body.

**OLFACTORY ANALYSIS:** cherry, blueberry, raisins, olives, truffle, rose pepper, chocolate, wood and hyacinth.

**GUSTATIVE ANALYSIS:** a tannat not dominated by tannins and alcohols. The appearance of the mineral notes and the presence of some salivation tend to amortize the tannin. The structure is good and the final is cherry flavoured. The gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** *milanesita de lomo con crema de trufa* (loin with truffle sauce)

- The aromatic quality given by the presence of truffle is counterbalancing the aroma of the olfactory bouquet
- The sweet tendency of the meat is counterbalancing the sapidity (mineral notes) 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 good wine to appreciate or better said: a wine for which you are keen of spending positive words.