

**TIERRA ALTA VARIETALES – SAUVIGNON BLANC – BODEGA SPINOGLIO – CAMINO MENDOZA  
8238 – MONTEVIDEO – I.NA.VI. 310 2010 13%**

**VISUAL ANALYSIS:** limpid, straw yellow and good structure.

**OLFACTORY ANALYSIS:** almonds, yellow apple, lemon and daisy.

**GUSTATIVE ANALYSIS:** the abundant salivation in the lateral zones of the tongue is accompanied by a well balanced structure. The aftertaste is providing a touch of bitter tendency together with a camomile flavour. The gustative aromatic persistency is 4 seconds.

**WINE-FOOD COMBINATION:** *arroz negro ahumado con mariscos* (black smoked rice with seafood)

- The fatness of the seafood is countervailing the salivation of the wine
- The sweet tendency of the seafood and rice 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 recipe is pairing with the gustative aromatic persistence of the wine

**MY PERSONAL OPINION:** the yellow colour is bright, the freshness is high and the structure is sharp. This wine is pretending to be the ideal product to marry with a sea dish. Try and enjoy!

**TIERRA ALTA VARIETALES – CABERNET FRANC ROSÉ – BODEGA SPINOGLIO – CAMINO MENDOZA 8238 – MONTEVIDEO – I.NA.VI. 310 2010 13%**

**VISUAL ANALYSIS:** quite limpid (petillant), soft rosé and medium structure.

**OLFACTORY ANALYSIS:** cherry, strawberry, violet, lavender and celery.

**GUSTATIVE ANALYSIS:** a great body also invigorated by a good alcoholic note, even if the leading lady in this wine is the freshness represented by the salivation. A hint of bitter tendency at the end with a red fruit flavoured final. The gustative aromatic persistency is about  $\frac{3}{4}$  seconds.

**WINE-FOOD COMBINATION:** *lomitos de pollo con salsa de ciruelas y papas* (chicken loins with cherry and potatoes sauce)

- The succulence of the sauce is compensating for the alcoholic dryness of the wine
- The fatness of the meat is countervailing the salivation of the wine
- The sweet tendency of the sauce 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:** the way of life to be a good rosé is the following: be rosé, afraid of being red and far enough from white wine. Once attained this goal, it is only matter of finding the right wine-food combination.

**TIERRA ALTA RESERVA – CABERNET SAUVIGNON – BODEGA SPINOGLIO – CAMINO  
MENDOZA 8238 – MONTEVIDEO – I.NA.VI. 310 2010 13%**

**VISUAL ANALYSIS:** limpid, intense ruby and normal body.

**OLFACTORY ANALYSIS:** it is not totally open at the nose; the scents that it is possible to perceive are the following: red plum, cherry, green pepper, mineral note, bark tree, vegetables and narcissus.

**GUSTATIVE ANALYSIS:** dry and astringent wine that it is not particularly warm; not very soft and bitterish at the end with also a plum flavour. The gustative aromatic persistency is about 5/6 seconds. Within 6-12 months, it will arrive at its best evolution moment.

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

- 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 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:** at the beginning, it is sharp, clever and frequently impertinent, but at the palate, it is utterly different from the nose: it gives you a likeable kind of sensation when you are sipping it.

**TIERRA ALTA RESERVA – MERLOT 60% / TANNAT 40% – BODEGA SPINOGLIO – CAMINO MENDOZA 8238 – MONTEVIDEO – I.NA.VI. 310 2010 13%**

**VISUAL ANALYSIS:** limpid, ruby with garnet reflexes and a strong body.

**OLFACTORY ANALYSIS:** berries, wild rose, wood, a hint of chocolate, pine and a light mineral note.

**GUSTATIVE ANALYSIS:** the alcoholic dryness is predominant and the tannins are really prominent. A well balanced structure is merging into the softness. The final is bitter and the last flavour is represented by blackberries jam.

**WINE-FOOD COMBINATION:** *ojo de bife* ((Uruguayan cut of meat) with peppers 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 spicy sensation (pepper sauce) is neutralizing the softness 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 wine is speaking gently and politely to you. This fact helps you to comprehend that there are two possible ways. The first one is a shortcut: open the bottle and marry the wine with a rare meat. The second one requires some time: ageing the wine in your cellar and waiting for reliable feelings within 6-12 months.

**TIERRA ALTA VARIETALES – TANNAT – BODEGA SPINOGLIO – CAMINO MENDOZA 8238 – MONTEVIDEO – I.N.A.VI. 310 2009 13%**

**VISUAL ANALYSIS:** limpid, ruby with purple red reflections and endowed of a good body.

**OLFACTORY ANALYSIS:** red fruit, blueberry jam, olives, wild rose, grass and a toasted smell.

**GUSTATIVE ANALYSIS:** a dry wine with a medium alcoholic dryness; quite soft and quite fresh at the palate; some mineral notes tend to come out but the prominent sensation is the astringency of the young tannats; very well structured with a final berries flavoured and a touch of bitterish tendency; the gustative aromatic persistency is about 4/5 seconds.

**WINE-FOOD COMBINATION:** goat cheese (*queso de cabra*)

- The sweet tendency of the cheese is counterbalancing the bitterish sensation of the wine
- The succulence of the cheese is compensating for the astringency of the tannins
- The sweet tendency of the cheese is counterweighing the sapidity (mineral salts) of the wine
- The structure of the recipe 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:** before starting the tasting, I was thinking about a very well structured and tannic wine, while at the first contact with the palate, I have discovered a well round wine, also ideal for a conversation. It sounds like a wine which is inviting you to go ahead with the sipping.

**TIERRA ALTA RESERVA – TANNAT – BODEGA SPINOGLIO – CAMINO MENDOZA 8238 – MONTEVIDEO – I.NA.VI. 310 2008 13%**

**VISUAL ANALYSIS:** limpid, intense and good structure.

**OLFACTORY ANALYSIS:** vanilla, mint, berries, morello cherry, soap and moss.

**GUSTATIVE ANALYSIS:** it is very strong wine in the distinctive red parameters: alcoholic dryness, tannins (astringency and bitterness) and structure. A weak sensation of mineral notes is completing the gustative analysis. The gustative aromatic persistency is about 5/6 seconds.

**WINE-FOOD COMBINATION:** *asado de tira* (meat barbecue)

- 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 the alcoholic dryness
- 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:** with the typical ingredients of a red wine, this bottle is presented as an excellent option for a barbecue in week-end time.