

POSTALES DEL FIN DEL MUNDO – CHARDONNAY – ELABORADO Y PUESTO EN BOTELLA POR BODEGA DEL FIN DEL MUNDO – SAN PATRICIO DEL CHAÑAR – NEUQUÉN – ARGENTINA – VINO BLANCO – PRODUCTO DE ARGENTINA 13% 2012

COLOUR: straw yellow with green reflections

FLAVOURS: banana, mango, cherimoya, wet herb, white peach, almonds and white rose

TASTE: alcoholic dryness and softness; nice salivation and the final is lightly bitter with some herb flavours; the gustative aromatic persistency is about 5/6 seconds

PAIRING: *ceviche de pescado* (typical Peruvian fish dish)

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- The sour tendency of the lemon is counterweighing the softness of the wine
- The sweet tendency of the fish is counterbalancing the bitter final of the wine
- The succulence of the recipe 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 recipe is pairing with the aromatic persistence of the wine

POSTALES DEL FIN DEL MUNDO – MALBEC – ELABORADO Y PUESTO EN BOTELLA POR BODEGA DEL FIN DEL MUNDO – SAN PATRICIO DEL CHAÑAR – NEUQUÉN – ARGENTINA – VINO TINTO – PRODUCTO DE ARGENTINA 14% 2012

COLOUR: ruby with violet reflexes

FLAVOURS: cherry, strawberry, wild fruit marmalade, red pepper and violet

TASTE: softness, alcoholic dryness and good salivation; the tannins are not so abundant and the final is cherry flavoured; the gustative aromatic persistency is about 4/5 seconds

PAIRING: appetizers

- The succulence of the appetizers 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 recipe is pairing with the aromatic persistence of the wine