

# BODEGAS CARRAU

## BODEGA

1. 800.000 botellas por año
2. Plantas de rosa no sólo para detectar la peronospora sino también para descubrir el ataque de hormigas
3. 60% de humedad y varios tratamientos
4. Familia catalana con tradición e historia

## VINOS

1. Nitrógeno a propósito en el vino rosado
2. Nitrógeno por necesidad en el vino blanco
3. La región Cerro Chapeu, ubicada en Rivera, con suelos arenosos y profundos, a una altitud de 350 metros sobre el mar, permite el desarrollo de uva de alta calidad (sólo una parte de vino se hace con esta uva)

**SAUVIGNON BLANC – JUAN CARRAY VINOS FINOS – PRODUCIDO Y EMBOTELLADO POR BODEGAS CARRAU – CÉSAR MAYO GUTIÉRREZ 2556 – MONTEVIDEO – URUGUAY – I.NA.VI 118 A 13% 2010**

**VISUAL ANALYSIS:** the wine is not so limpid (petillant) and the shade is a very pale yellow with strong green reflections; the particular fluency of the wine in the glass does not determine a strong structure.

**OLFACTORY ANALYSIS:** the groups of aromas of the organoleptic analysis are characterized by grapefruit, citric notes, yellow plums, candied almonds and jasmine.

**GUSTATIVE ANALYSIS:** it is detectable the intense sensation of the acidity in the shape of generous salivation; we can also perceive a bitter final grapefruit flavoured. There is a light structure and the gustative aromatic persistence is of 4 seconds.

**WINE-FOOD COMBINATION:** *mejillones a la provenzal* (typical Uruguayan dish of mussels)

- The sweet tendency of the mussels is counterbalancing the bitter final of the wine
- The fatness of the mussels is compensating for 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:** a depth-knowledge of the wine market advises you to buy this wine for your enjoyable moments at the table.

**CASTEL PUYOL ROSÉ – VINO ROSADO – MERLOT/TANNAT/CABERNET SAUVIGNON –  
BODEGAS CARRAU DESDE 1752 – C. MAYO GUTIÉRREZ 2556 – MONTEVIDEO – URUGUAY –  
I.NA.VI 118 A 12% 2010**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined not so limpid for the presence of *petillant*; the shade is similar to the colour of some varieties of cherries and the wine flows with easy and slow fluidity.

**OLFACTORY ANALYSIS:** the different fragrances which creates the olfactory bouquet are cherry, strawberries, candied cherry and wild flowers.

**GUSTATIVE ANALYSIS:** we can detect a significant salivation and simultaneously an interesting softness; the harmony is relevant and the final is sweet and strawberry flavoured. The gustative aromatic persistence is about 3/4 seconds.

**WINE-FOOD COMBINATION:** grilled spicy chicken

- The spicy sensation 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:** do not hesitate to offer some more wine to your guest, surely he/she will be very pleased to take advantage of this rosé wine.

**AMAT – TRADICIÓN CARRAU DESDE 1752 – CERRO CHAPEU – BODEGAS CARRAU DESDE 1752  
– C. MAYO GUTIÉRREZ 2556 – MONTEVIDEO – URUGUAY – I.NA.VI 118 A 13,5% 2005**

**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, undergrowth, dried leaves, tobacco, sweet chocolate, leather, vanilla, dried figs, dried blackcurrant and liquorice which results in a mentholated sensation, are easily and pleasantly recognizable.

**GUSTATIVE ANALYSIS:** we can underline that this wine is almost balanced because there are a low tannic astringency and a not dominant alcoholic note. The structure is interesting and is accompanied by touches of salivation. No parameter prevails on the other. The final is just a little bit sweet and the gustative aromatic persistence is of 7 seconds.

**WINE-FOOD COMBINATION:** on every occasion of meat dishes

**MY PERSONAL OPINION:** from the very beginning this wine has aimed at reviving the grace of tasting a very well done wine. Then, go ahead with this tasting pleasure.

**YSERN – BLEND OF REGIONS – TANNAT – BODEGAS CARRAU DESDE 1752 – C. MAYO GUTIÉRREZ 2556 – MONTEVIDEO – URUGUAY – I.NA.VI 118 A 14% 2005**

**Grape Blend:** tannat 75% Cerro Chapeu / tannat 25% Las Violetas

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

**OLFACTORY ANALYSIS:** the complex of odours coming from the glass is referring to blackberry marmalade, vanilla, red rose and clove.

**GUSTATIVE ANALYSIS:** it is discernible a good structure; the tannin is real important whilst the acidity is almost imperceptible. According to the degree of pseudo-warmth we perceive, this wine can be defined of high alcohol content in the sense that generates an alcoholic dryness. The final is bitter flavoured and the gustative aromatic persistence is about 6 seconds.

**WINE-FOOD COMBINATION:** *Canadiense con fritas* (typical Uruguayan sandwich with lamb and French fries)

- The succulence of the meat is compensating for the alcoholic dryness of the wine and the astringency of the tannins
- The sweet tendency of the meat and the potatoes 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 sandwich is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the wine has the pleasure of showing you its better characteristics when the olfactory exam becomes more passionate and the gustative one gets more complicated. Do not keep your distance but carry on your tasting, especially if you are matching the wine to this typical Uruguayan sandwich.

**VIVENT DE TANNAT – 10 BARRELS – CERRO CHAPEU – BODEGAS CARRAU DESDE 1752 – C. MAYO GUTIÉRREZ 2556 – MONTEVIDEO – URUGUAY – I.NA.VI 118 A 17,5% 2006**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined limpid; the colour is red garnet and the wine slides heavily to the bottom of the glass making no sound, like a syrup. This characteristic is found in some dessert wines obtained with particular methods.

**OLFACTORY ANALYSIS:** the quality of perfumes is based on sensations as dehydrated figs, walnuts, hazelnuts, orange peel, sweet chocolate, maraschino cherry and wet petals of rose, that can be clearly recognized.

**GUSTATIVE ANALYSIS:** we can point out that the first impression is given us by an expressive body and an eloquent structure; it is possible to recognize a little touch of chocolate flavour with the right acidity (salivation in the lateral zones of the palate) and at the end the sweet flavour is really delicious. The gustative aromatic persistence is of 7 seconds.

**WINE-FOOD COMBINATION:** biscuits with chocolate

- The fatness of the biscuits and the chocolate is compensating for the salivation of the wine
- The sweetness of the chocolate is reconciling the sweet final 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:** if you are interested in an attractive proposal for a bottle of wine, insist to find out and achieve this sweet wine coming from the New World Wine Frontier.