

EMILIA – NIETO SENETINER DESDE 1888 – CHARDONNAY Y VIOGNIER – ELABORADO Y ENVASADO EN ORIGEN POR BODEGAS NIETO SENETINERBGA. INV A-71577 – LUJÁN DE CUYO – MENDOZA 2010 13%

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the shade is intense straw yellow with greenish reflexes and there is a medium body.

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as a green apple, mango fruit, almonds, herbs and sunflower.

GUSTATIVE ANALYSIS: the salivation is playing a major role in the mouth and the final is bitterish with herbaceous flavours. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: cold cuts

- The sweet tendency of the cold cut is counterbalancing the bitterish final of the wine
- The fatness of the cold cut is countervailing the salivation 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

MY PERSONAL OPINION: this wine is like a sun in a dark sky, really appreciable.

EMILIA – NIETO SENETINER DESDE 1888 –MALBEC – ELABORADO Y ENVASADO EN ORIGEN POR BODEGAS NIETO SENETINER BGA. INV A-71577 – LUJÁN DE CUYO – MENDOZA 2011 12,5%

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

OLFACTORY ANALYSIS: the olfactory bouquet is composed by chocolate, coffee, berries, cherry and violet.

GUSTATIVE ANALYSIS: it is perceivable a very good equilibrium between alcoholic dryness and salivation, astringency and softness; the final is cherry flavoured and just a little bit bitterish. The gustative aromatic persistence is about 5 seconds.

WINE-FOOD COMBINATION: wine for a conversation

MY PERSONAL OPINON: it is cute like a flower in springtime...

**NIETO SENETINER DESDE 1888 – MALBEC D.O.C. – LUJÁN DE CUJO – MENDOZA – ARGENTINA
2010 14%**

La distinción D.O.C. Luján de Cuyo (Denominación de Origen Controlada) garantiza un malbec de calidad superior, elaborado y supervisado bajo estrictas normas reglamentadas por un consejo de especialistas.

CRIANZA: 12 meses en roble francés y 6 meses en botella

POTENCIAL DE GUARDA: 7 años

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

OLFACTORY ANALYSIS: the variety of perfumes is represented by blueberries, soap, wax, herbs and red lily.

GUSTATIVE ANALYSIS: the astringency of the tannin is important and the alcoholic dryness is interesting. The structure is strong, the final is lightly sweet and blueberries flavoured. The gustative aromatic persistence is about 6/7 seconds.

WINE-FOOD COMBINATION: beef steak – well done (with some olive oil)

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The oiliness of the recipe is counterbalancing the tannins and the alcoholic dryness 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: this malbec is very soft at the tongue, astringent at the gums and with an abundant alcoholic dryness; a combination with some red meat is really mandatory.

NIETO SENETINER – MALBEC RESERVA – ELABORADO Y ENVASADO EN ORIGEN POR BODEGAS NIETO SENETINER BGA. INV A-71577 – LUJÁN DE CUYO – MENDOZA 2011 14,5%

VISUAL ANALYSIS: it is limpid, ruby red with purple reflexes and with a great body.

OLFACTORY ANALYSIS: the range of scents consists of vanilla, strawberry, and violet. In the meanwhile, the same scents are improving in order to confirm the wine character.

GUSTATIVE ANALYSIS: on the one hand, structure and body are well identifiable, while on the other one it is recognizable the softness of a wine aged in barrique. Some touch of tannin and a final strawberry flavoured complete the gustative analysis. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: on every occasion

MY PERSONAL OPINION: a good wine which is prepared just thinking about the international taste.

NIETO SENETEINER – RESERVA MALBEC – BODEGAS NIETO SENETEINER – MENDOZA ARGENTINA 13,5% 2006

VISUAL ANALYSIS: it is limpid, ruby red and with a normal body.

OLFACTORY ANALYSIS: the range of scents consists of wet petals of roses, cherry marmalade, pink pepper and wet grass.

GUSTATIVE ANALYSIS: a very slow mineral sensation, a little salivation, not so astringent and at the end the flavour is bitterish. There is a good structure and the gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: stewed vegetable

- The sweet tendency of the vegetables is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the recipe is compensating for the astringency of the tannins
- The sweet tendency of the vegetables 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 aromatic persistence of the wine

MY PERSONAL OPINION: a wine that acts according to their abilities and does not force things to match situations but soon adapts to the moment in which it is uncorked.