

TRAPICHE TORRONTÉS – BROQUEL – MENDOZA – ARGENTINA 13,5% 2009

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the colour is an intense straw yellow and the wine slides heavily to the bottom of the glass making no sound, like a syrup.

OLFACTORY ANALYSIS: the quantity of perfumes is based on sensations as yellow plum, camomile leaves, almonds and daisies that can be clearly recognized.

GUSTATIVE ANALYSIS: we can point out that the first impression is given us by an expressive body; it is possible to recognize a consistent mineral note with a good acidity (salivation in the lateral zones of the palate) and at the end the flavour is a little bit bitterish. The gustative aromatic persistence is of 4 seconds.

WINE-FOOD COMBINATION: salmon trout

- The sweet tendency of the fish is counterbalancing the bitterish final of the wine
- The fatness of the fish 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: the right wine to seduce a nice woman...