

TRAPICHE BROQUEL – MALBEC – VINO TINTO ELABORADO Y ENVASADO POR BODEGAS TRAPICHE – EN EST. A-71058. EXP. N 87923 – MENDOZA – ARGENTINA – 2009 14%

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

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to berries, cherry, wood, coffee, soap, talc and wild roses.

GUSTATIVE ANALYSIS: it is discernible a good structure with an intense softness; the alcoholic dryness is not in excess and tannins are easily and pleasantly perceivable; the final is bitterish and coffee flavoured. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *tacu-tacu de frijoles* (typical Peruvian dish: rice with beans)

- The succulence of the recipe is compensating for the alcoholic dryness of the wine
- The sweet tendency of the beans 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a wine which is looking for justice over its gustative parameters: no-one prevails on the other but everyone is gaining its own space.