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PREFACE

Speaking about Latin American wines, it is not so common making reference to Uruguayan wines, because the general knowledge of South American wine is based on Chilean and Argentinian wines.

This little book has been written to point out, as a small country as Uruguay can produce a very high quality wines.

The visual, olfactory and gustative analysis of the wines will try to find out the typological characteristics of the Uruguayan wines in order to underline the distinguishable parameters given by *terroir*, climate, grapes and enological practices.

In addition, every wine will be combined with a different recipe following the rules of food-and-wine connoisseurship – the modern science of pairing wine and food.

I went to Uruguay twice (2010 and 2011) and I would like to dedicate this brief piece of paper to everybody who is passionately fond of tasting Uruguayan wines and marrying these same wines to Uruguayan typical recipes.

... just to give justice and learning something more about a very respectable wine producing country: Uruguay.

MONTEVIDEO

DISTRICT



www.bodegabouza.com

**BOUZA BODEGA BOUTIQUE - CNO. DE
REDENCIÓN 7568 - MONTEVIDEO**

***EVERY YEAR THE WINERY PRODUCES AN
AVERAGE OF 80.000 BOTTLES OF WINE.***

***THE WINES ARE CHARACTERIZED BY A
PROMINENT ALCOHOLIC DRYNESS, THE ABSENCE
OF MINERAL NOTES AND TANNINS WITH UPS
AND DOWNS.***

THE SPIRITS ARE REALLY WELL DONE.



**BOUZA ALBARIÑO – BOUZA BODEGA BOUTIQUE –
CNO. DE REDENCIÓN 7568 – MONTEVIDEO –
URUGUAY – I.N.A.VI 12,5% 2010**

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

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as a hazelnut, almonds, herbs, yellow flowers, lemon peel and green apple.

GUSTATIVE ANALYSIS: we can identify a pretentious structure which is spreading all over the palate; the salivation is playing a main role in the mouth and the final is slightly bitterish. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: grilled salmon

- The sweet tendency of the fish and is counterbalancing the bitterish final of the wine
- The fatness of the salmon is counterweighing 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: there doesn't seem to be anything new, or better a nice white wine for one of the most common fish.



**BOUZA MERLOT B9 – BOUZA BODEGA BOUTIQUE
– CNO. DE REDENCIÓN 7568 – MONTEVIDEO –
URUGUAY – I.N.A.VI 2587 13,8% 2009**

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

OLFACTORY ANALYSIS: the variety of perfumes is represented by strawberries, redberries, ivy, white pepper and red rose.

GUSTATIVE ANALYSIS: the alcoholic percentage is easily perceivable because the alcoholic dryness is the most interesting sensation. The presence of the tannins is not so important even if the final is bitterish flavoured. The gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *costillar de cordero* (lamb chops)

- The sweet tendency of the meat is counterbalancing the bitterish final of the wine
- The succulence of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a wine with an appreciable alcoholic percentage that, combined with the contribution of the tannic sensation, build up the ideal oenological product for a succulent meat.



BOUZA TEMPRANILLO B15 – PARCELA ÚNICA – LAS VIOLETAS – CANELONES – BOUZA BODEGA BOUTIQUE – CNO. DE REDENCIÓN 7568 – MONTEVIDEO – URUGUAY – I.NA.VI 2857 13,8% 2009

VISUAL ANALYSIS: limpid, ruby red with violet reflexes, quite thick.

OLFACTORY ANALYSIS: the variety of perfumes is represented by wild fruit, blackberries, redcurrants, grass, tobacco, caramel and violet.

GUSTATIVE ANALYSIS: we can perceive interesting tannin in its natural expressions, that's to say an astringent note; the palate is not watering so much due to the fact of the presence of a generous alcoholic note (alcoholic dryness) and the final is little sweet. The gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *costillar de cerdo* (pork chops)

- The succulence of the meat is compensating for the astringency of the tannins and the alcoholic dryness
- 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: it is not pure coincidence trying to marry this wine with some pork chops seeing that there is something magical in this matching that allows you to stay on talking with friends during all the supper time.



**BOUZA TANNAT A8 – PARCELA ÚNICA – BOUZA
BODEGA BOUTIQUE – CNO. DE REDENCIÓN 7568
– MONTEVIDEO – URUGUAY – I.NA.VI 287
14,5% 2008**

VISUAL ANALYSIS: limpid, ruby red garnet reflections, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by wild grass, undergrowth, wild roses, goudron (tar) and blackberries mermelade.

GUSTATIVE ANALYSIS: it is perceivable a very good tannin taste together with an agreeable

astrigent note; the final is just a little bit bitterish. There is a consistent alcoholic note and a good structure. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *ojo de bife*
((Uruguayan cut of meat) with tannat sauce

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The succulence of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: there is nothing definite in the world of food-and-wine connoisseurship unless we are dealing with a wine-food combination consisting in a tannat wine with a red meat with tannat sauce, where this kind of

matching is compulsory to achieve an excellent conjunction. So we can conclude, as we can read in some other articles, that a recipe with a wine sauce is marrying very well with a wine which born from the same vineyard of the wine used for the sauce.



**BOUZA MONTE VIDE EU –
TANNAT/MERLOT/TEMPRANILLO – BOUZA
BODEGA BOUTIQUE – CNO. DE REDENCIÓN 7568
– MONTEVIDEO – URUGUAY – I.N.A.VI 2587
13,8% 2008**

VISUAL ANALYSIS: it is limpid, intense ruby and
with a regular body.

OLFACTORY ANALYSIS: the range of scents consists of wood, tobacco, coffee, chocolate, figs and red plums.

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable the alcoholic sensation while on the other one it is recognizable the tannic note; the final gives a sweet tendency. There is a normal structure and the gustative aromatic persistence is of 4 seconds.

WINE-FOOD COMBINATION: *picaña* (Uruguayan cut of meat)

- The succulence of the meat is compensating for the astringency of the tannins
- The succulence of the meat is countervailing the alcoholic sensation 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 of Montevideo for a Uruguayan typical dish of meat; what's more

if you are going to eat the *picaña* dish at La Perniz, you will be on the point of engrave an unforgettable moment of excellent food-and-wine connoisseurship.



**DESTILADO DE ORUJO – TANNAT – BODEGA
BOUZA – MONTEVIDEO – URUGUAY 40%**

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. What's more, the rays of the light reflex on the spirit.

At the olfactory analysis, I find a good quantity of scents which well accompanies with the quality of the odours. The perfumes, which compose the olfactory *bouquet*, are all clear, neat and limpid. As

the description of the olfactory sensations, it is easy to identify the soap, the talc, the white rose, the vanilla, the pear and the lavender.

At the gustative and retro-olfactory analysis, the spirit invades the palate; the heating sensation justified for the alcoholic percentage of the spirit is excessively dominant because we only detect a hint of rose. When the spirit establishes the contact with the palate, it opens much more and the retro-olfactory sensations are generous and confirm, on general, what we have perceived at the nose (soap, talc and vanilla), partly because the alcohol sensation is particularly descended.

MY PERSONAL OPINION: a coherent spirit which starts with some odours at the nose and finishes with the same perfumes at the retro-olfactory exam; its persistence (35 seconds) is high and so it is in the average of a good spirit. As concerns the typology conformity, I find it in perfectly correspondence to its typology, *destilado de orujo*. I suggest this spirit, for its huge alcoholic percentage, as a digestive a very consistent meal.



**DESTILADO DE ORUJO – TEMPRANILLO – BODEGA
BOUZA – MONTEVIDEO – URUGUAY 40%**

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. What's more, the rays of the light reflex on the spirit.

At the olfactory analysis, the perfumes, which compose the olfactory *bouquet*, are all clear, neat and limpid. As the description of the olfactory sensations, it is easy to identify the jasmine, the chirimoya, the banana, the moss and the willow.

At the gustative and retro-olfactory analysis, the spirit demonstrates its clearness confirming its quality. The balance, formed between the heating sensation justified for the alcoholic percentage of the spirit and the clouds of aroma in the final, is greatly pleasant. The retro-olfactory sensations correspond totally to what we have perceived at the nose (jasmine, banana and willow).

MY PERSONAL OPINION: we can confirm that we are talking about of a well done spirit because the sensations perceived at the nose are confirmed at retro-olfactory level (jasmine, banana and willow); its persistence (28 seconds) is slightly high and so it is in the average of a good spirit. As concerns the typology conformity, I find it in perfectly correspondence to its typology, that's to say a *destilado de orujo*. The final gives you an

interesting sensation of sweetness which allows us to combine this spirit with some chocolate in order to accomplish with the modern theories of the wine-and-food connoisseurship:

- The fatness of the chocolate is counterbalancing the alcoholic sensation of the distillates
- The sweetness of the chocolate is matching sweet final of the spirit
- The gustative-olfactory persistence of the chocolate is pairing with the gustative aromatic persistence of the distillate



www.bodegascarrau.com

**BODEGAS CARRAU - CÉSAR MAYO
GUTIÉRREZ 2556 - MONTEVIDEO**

***EACH YEAR THE WINERY PRODUCES AN AVERAGE
OF 800.000 BOTTLES OF WINE.***

***CERRO CHAPEU REGION, LOCATED IN RIVERA,
WITH SANDY AND DEEP SOILS, AT AN ALTITUDE
OF 350 METERS ABOVE THE SEA, ALLOW THE
DEVELOPMENT OF HIGH QUALITY GRAPES, BUT
ONLY A PART OF WINE IS MADE WITH THESE
GRAPES.***



**SAUVIGNON BLANC – JUAN CARRAY VINOS FINOS
– PRODUCIDO Y EMBOTELLADO POR BODEGAS
CARRAU – CÉSAR MAYO GUTIÉRREZ 2556 –
MONTEVIDEO – URUGUAY – I.N.A.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 limp

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.N.A.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.N.A.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 quantity 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.



www.grupotraversa.com.uy

**GRUPO TRAVERSA S.A. - AV. PEDRO DE
MENDOZA 7966**



TRAVERSA TANNAT ROBLE – VINO FINO TINTO
GRUPO TRAVERSA S.A. – PRODUCTO DE
URUGUAY – ELABORADO Y ENVASADO POR
GRUPO TRAVERSA S.A. – AVDA. DON PEDRO DE
MENDOZA 7966 – MONTEVIDEO – URUGUAY
12,5% 2008

Este elegante vino es el resultado del corte de 80% de vino Tannat y 20% de Merlot. Es estacionado en barricas de roble Americano y Francés durante 10 a 12 meses.

VISUAL ANALYSIS: ruby red with garnet reflections

OLFACTORY ANALYSIS: sweet and harmonic nose with sweet spices, vanilla, red cherry, green wood,

bark, caramel, blackberry jam, and in a second moment, it is also possible to find out a smell of rubber.

GUSTATIVE ANALYSIS: there is enough tannin and a dry final with a taste a wook.

WINE-FOOD COMBINATION: carpaccio of venison with olive oil and parmesan

PERSONAL OPINION: a wine with a lovely nose which is reduced to a half-balanced wine that for tannin and dry final is perfect for a classical pairing with a medium rare meat.



www.bodegaspinoglio.com

**BODEGA SPINOGLIO - CAMINO MENDOZA
8238 - MONTEVIDEO**



**TIERRA ALTA VARIETALES – SAUVIGNON BLANC –
BODEGA SPINOGLIO – CAMINO MENDOZA 8238 –
MONTEVIDEO – I.N.A.VI. 310 2010 13%**

VISUAL ANALYSIS: limpid, straw yellow and good structure.

OLFACTORY ANALYSIS: almonds, yellow apple, lemon and daisy.

GUSTATIVE ANALYSIS: the abundant salivation in the lateral zones of the tongue is accompanied by a well balanced structure. The aftertaste is providing a touch of bitter tendency together with

a camomile flavour. The gustative aromatic persistency is 4 seconds.

WINE-FOOD COMBINATION: *arroz negro ahumado con mariscos* (black smoked rice with seafood)

- The fatness of the seafood is countervailing the salivation of the wine
- The sweet tendency of the seafood and rice 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 gustative aromatic persistence of the wine

MY PERSONAL OPINION: the yellow colour is bright, the freshness is high and the structure is sharp. This wine is pretending to be the ideal product to marry with a sea dish. Try and enjoy!



**TIERRA ALTA VARIETALES – CABERNET FRANC
ROSÉ – BODEGA SPINOGLIO – CAMINO MENDOZA
8238 – MONTEVIDEO – I.NA.VI. 310 2010 13%**

VISUAL ANALYSIS: quite limpid (petillant), soft
rosé and medium structure.

OLFACTORY ANALYSIS: cherry, strawberry, violet,
lavender and celery.

GUSTATIVE ANALYSIS: a great body also
invigorated by a good alcoholic note, even if the
leading lady in this wine is the freshness
represented by the salivation. A hint of bitter
tendency at the end with a red fruit flavoured

final. The gustative aromatic persistency is about $\frac{3}{4}$ seconds.

WINE-FOOD COMBINATION: *lomitos de pollo con salsa de ciruelas y papas* (chicken loins with cherry and potatoes sauce)

- The succulence of the sauce is compensating for the alcoholic dryness of the wine
- The fatness of the meat is countervailing the salivation of the wine
- The sweet tendency of the sauce 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the way of life to be a good rosé is the following: be rosé, afraid of being red and far enough from white wine. Once attained this goal, it is only matter of finding the right wine-food combination.



TIERRA ALTA RESERVA – CABERNET SAUVIGNON
– BODEGA SPINOGLIO – CAMINO MENDOZA 8238
– MONTEVIDEO – I.NA.VI. 310 2010 13%

VISUAL ANALYSIS: limpid, intense ruby and normal body.

OLFACTORY ANALYSIS: it is not totally open at the nose; the scents that it is possible to perceive are the following: red plum, cherry, green pepper, mineral note, bark tree, vegetables and narcissus.

GUSTATIVE ANALYSIS: dry and astringent wine that it is not particularly warm; not very soft and bitterish at the end with also a plum flavour. The

gustative aromatic persistency is about 5/6 seconds. Within 6-12 months, it will arrive at its best evolution moment.

WINE-FOOD COMBINATION: *bife de chorizo*
(Uruguayan cut of meat)

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: at the beginning, it is sharp, clever and frequently impertinent, but at the palate, it is utterly different from the nose: it gives you a likeable kind of sensation when you are sipping it.



**TIERRA ALTA VARIETALES – TANNAT – BODEGA
SPINOGLIO – CAMINO MENDOZA 8238 –
MONTEVIDEO – I.N.A.V.I. 310 2009 13%**

VISUAL ANALYSIS: limpid, ruby with purple red reflections and endowed of a good body.

OLFACTORY ANALYSIS: red fruit, blueberry jam, olives, wild rose, grass and a toasted smell.

GUSTATIVE ANALYSIS: a dry wine with a medium alcoholic dryness; quite soft and quite fresh at the palate; some mineral notes tend to come out but the prominent sensation is the astringency of the young tannats; very well structured with a final

berries flavoured and a touch of bitterish tendency; the gustative aromatic persistency is about 4/5 seconds.

WINE-FOOD COMBINATION: goat cheese (*queso de cabra*)

- The sweet tendency of the cheese is counterbalancing the bitterish sensation of the wine
- The succulence of the cheese is compensating for the astringency of the tannins
- The sweet tendency of the cheese is counterweighing the sapidity (mineral salts) of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: before starting the tasting, I was thinking about a very well structured and tannic wine, while at the first contact with the palate, I have discovered a well round wine, also ideal for a conversation. It sounds like a wine which is inviting you to go ahead with the sipping.



**TIERRA ALTA RESERVA – TANNAT – BODEGA
SPINOGLIO – CAMINO MENDOZA 8238 –
MONTEVIDEO – I.N.A.VI. 310 2008 13%**

VISUAL ANALYSIS: limpid, intense and good structure.

OLFACTORY ANALYSIS: vanilla, mint, berries, morello cherry, soap and moss.

GUSTATIVE ANALYSIS: it is very strong wine in the distinctive red parameters: alcoholic dryness, tannins (astringency and bitterness) and structure. A weak sensation of mineral notes is completing

the gustative analysis. The gustative aromatic persistency is about 5/6 seconds.

WINE-FOOD COMBINATION: *asado de tira* (meat barbecue)

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins and the alcoholic dryness
- The sweet tendency of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: with the typical ingredients of a red wine, this bottle is presented as an excellent option for a barbecue in week-end time.



TIERRA ALTA RESERVA – MERLOT 60% / TANNAT 40% – BODEGA SPINOGLIO – CAMINO MENDOZA 8238 – MONTEVIDEO – I.N.A.VI. 310 2010 13%

VISUAL ANALYSIS: limpid, ruby with garnet reflexes and a strong body.

OLFACTORY ANALYSIS: berries, wild rose, wood, a hint of chocolate, pine and a light mineral note.

GUSTATIVE ANALYSIS: the alcoholic dryness is predominant and the tannins are really prominent. A well balanced structure is merging into the softness. The final is bitter and the last flavour is represented by blackberries jam.

WINE-FOOD COMBINATION: *ojo de bife* ((Uruguayan cut of meat) with peppers sauce

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The succulence of the meat is counterbalancing the alcoholic dryness of the wine
- The spicy sensation (pepper sauce) 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: the wine is speaking gently and politely to you. This fact helps you to comprehend that there are two possible ways. The first one is a shortcut: open the bottle and marry the wine with a rare meat. The second one requires some time: ageing the wine in your cellar and waiting for reliable feelings within 6-12 months.

CANELONES

DISTRICT



www.juanico.com

**ESTABLECIMIENTO JUANICO - 90400
JUANICO - CANELONES**

***EVERY YEAR THE WINERY PRODUCES AN
AVERAGE OF 5.000.000 BOTTLES OF WINE.***

***THE ICON WINE OF ESTABLECIMIENTO JUANICO IS
PRELUDIO. WHEN THE URUGUAYAN DIPLOMATS
WERE TRAVELLING ABROAD, THEY WERE IN THE
HABIT OF GIVING AWAY THIS WINE AND HENCE
IT HAS BEEN KNOWN AS THE URUGUAYAN WINE.***



CUVÉE CASTELAR – BRUT RESERVE – BLANC DE NOIRS – MÉTHODE CHAMPENOISE – ESTABLECIMIENTO JUANICO – 90400 JUANICO – CANELONES – URUGUAY

VINO ESPUMOSO NATURAL INSC 903 12,5%

VISUAL ANALYSIS: a crystal clear sparkling wine which reflects the light passing through it; the colour is intense straw yellow with golden

reflections and as regards the effervescence the bubbles are fine, numerous and persistent

OLFACTORY ANALYSIS: the wine is offering a certain number of odorous sensations with varied characteristics such as crust of bread, yeast, wild strawberries, honey, geranium and pastry cream.

GUSTATIVE ANALYSIS: harmonic and balanced, with a good body; there is a remarkable salivation and the final is strawberry flavoured. The gustative persistence is about 5 seconds.

WINE-FOOD COMBINATION: bondiola (Uruguayan typical cut)

- The spicy tendency of the cold cut is counterbalancing the softness of the wine
- The fatness of the cold cut 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 recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: an amusing sparkling wine.



**SAUVIGNON BLANC – SINGLE VINEYARD –
ATLÁNTICO SUR – ELABORADO PARA FAMILIA
DEICAS POR ESTABLECIMIENTO JUANICO – RUTA
5 – KM 38,200 – CANELONES – URUGUAY REG.
I.NA.VI. 903 – TERROIR JUANICO 12% 2010**

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the colour is straw yellow with silverish reflexes and the wine runs lightly into the glass showing modest consistency.

OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting

from a tomato leaves, grass and some hay; following with some lemon, cherimoya, guayaba and finishing with white lily.

GUSTATIVE ANALYSIS: it is perceptible a consistent acidity represented by a generous salivation; there is not a prominent body and the final is grass and citric flavoured with a light tendency to the bitterish note. The gustative aromatic persistency is about 4 seconds.

WINE-FOOD COMBINATION: steamed swordfish

- The fatness of the dish is compensating for the salivation of the wine
- The sweet tendency of the fish is counterweighing the bitterish note 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 is a sort of product made to develop high demand because it suits to all the palates.



**TANNAT – SINGLE VINEYARD – ATLÁNTICO SUR –
PARALELO 34 – ELABORADO PARA FAMILIA
DEICAS POR ESTABLECIMIENTO JUANICO – RUTA
5 – KM 38,200 – CANELONES – URUGUAY REG.
I.NA.VI. 903 – TERROIR REGIÓN DE PAYSANDÚ
14,5% 2006**

VISUAL ANALYSIS: limpid, garnet red, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by tar(goudron), rubber, blackcurrant marmalade and wet petals of rose.

GUSTATIVE ANALYSIS: it is perceivable an agreeable astringent note together with a good alcoholic percentage in shape of alcoholic dryness. There is a consistent body and a well balanced structure. The gustative aromatic persistence is about 6 seconds.

WINE-FOOD COMBINATION: *colita de cuadril* $\frac{3}{4}$ (typical Uruguayan cut of meat underdone)

- The succulence of the meat is compensating for the astringency of the tannins
- The succulence of the meat is counterweighing 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: taste it simply as an order, with no hint of personal choice, and the wine will invariably invite you to discover its main characteristics.



**PRELUDIO – BARREL SELECT – LOTE N° 81 –
REGIÓN DE JUANICO – CANELONES – URUGUAY
VINOS DE GRAN GUARDA – ELABORADO A
PARTIR DE LA SELECCIÓN DE LAS MEJORES
BARRICAS 12,5% 2005**

VISUAL ANALYSIS: it is limpid, intense garnet red and with a great body.

OLFACTORY ANALYSIS: the range of scents consists of coffee, chocolate, leather, blueberries marmalade, maraschinos, clove and nutmeg. In the meanwhile, the toasted smells are improving.

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable the alcoholic percentage which generates dryness in the palate while on the other

one it is recognizable a little touch of tannic astringency; the freshness of the wine is stimulating a good salivation and the final gives a bitterish tendency coffee flavoured. There is an important structure and the gustative aromatic persistence is of 6/7 seconds.

WINE-FOOD COMBINATION: *bifes a la portuguesa*
(typical Uruguayan soup with meat)

- The succulence of the meat is counterbalancing the alcoholic dryness of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The fatness of the soup 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 dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: in the past time, Uruguayan diplomats tended to present their diplomats colleagues with a bottle of *El Preludio*, so this wine is become a sort of ambassador for the oenological Uruguayan sector. Nowadays, I am sure that after the first tasting, you will be devoted to this wine until the end.



www.castilloviejo.com

**BODEGA CASTILLO VIEJO - RUTA 68 – KM
24 – LAS PEDRAS**

***THE WINERY PRODUCES 88.000 BOXES OF WINE
PER YEAR, THAT'S TO SAY 1.100.000 LITERS
ANNUALLY.***



**ESPUMOSO NATURAL – HASPARREN – BRUT
NATURE – BODEGA CASTILLO VIEJO –
ELABORADO POR CASTILLO VIEJO S.A. – RUTA 68
– KM 24 – LAS PEDRAS – URUGUAY – I.NA.VI. N°
867 – VINTAGE 2009 12,5%**

VISUAL ANALYSIS: brilliant, intense straw yellow
and as regards the effervescence the bubbles are
fine, numerous and persistent

OLFACTORY ANALYSIS: yeasts, herbs, honey,
caramel, yellow apple and lemon.

GUSTATIVE ANALYSIS: the softness is kind and the mineral notes is mixing up with the salivation; the structure is good and we can perceive a bitterish touch at the end. The aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *mortadela* (bologna sausage)

- The salivation and the bubbles cut through the fatness of the cold cut
- The sweet tendency of the bologna sausage is counterbalancing the mineral notes of the wine
- The sweet tendency of the cold cut is counterweighing the bitterish tendency of the sparkling wine
- The gustative persistence of the recipe is matching the intense aromatic persistence of the wine
- The structure of the recipe is agreeing with the structure of the sparkling wine

MY PERSONAL OPINION: it is a courteous wine because it conveys genuine warmth and pleasure at tasting.



SAUVIGNON BLANC – CATAMAYOR – RESERVA DE LA FAMILIA – PRODUCIDO Y EMBOTELLADO POR BODEGAS CASTILLO VIEJO – LAS PIEDRAS – I.NA.VI. N° 867 REGIÓN DE ORIGEN SAN JOSÉ – WINE OF URUGUAY 12,5% 2010

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined not so limpid (*petillant*); the shade is intense straw yellow with silverfish reflexes and there is a medium body.

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents

as a tomato leaf, lemon, daisy, almond and white peach.

GUSTATIVE ANALYSIS: we can identify a light-weight body, the salivation is playing a major role in the mouth and the final is bitterish with lemon flavours. The gustative aromatic persistence is of 4 seconds.

WINE-FOOD COMBINATION: cooked ham

- The sweet tendency of the ham and is counterbalancing the bitterish final of the wine
- The fatness of the ham is counterweighing 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: in reality, this is a generous wine but its generosity should be accepted with caution, because it is only thank to a very well done combination with food that we can exalt the wine characteristics.



**CABERNET FRANC – VIEJA PARCELA – PRODUCIDO
Y EMBOTELLADO POR BODEGAS CASTILLO VIEJO
– LAS PIEDRAS – I.NA.VI. N° 867 13% 2007**

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

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to cherry, grass, red lily and celery.

GUSTATIVE ANALYSIS: it is discernible a regular percentage of salivation and the tannin is almost imperceptible even if the final is bitter flavoured. According to the degree of pseudo-warmth we perceive, this wine can be defined of light alcohol content. The gustative aromatic persistence is about 4 seconds. I would venture to declare this wine almost harmonic and balanced.

WINE-FOOD COMBINATION: *brochetas de pollo* (kebabs of chicken)

- The fatness of the meat is compensating for the salivation of the wine
- The sweet tendency of the meat 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: perhaps the most successful element of this wine is the harmonic balance at the mouth that grant you permission to suggest it as a wine for a conversation.



TANNAT – CATAMAYOR – RESERVA DE LA FAMILIA – PRODUCIDO Y EMBOTELLADO POR BODEGAS CASTILLO VIEJO – LAS PIEDRAS – I.NA.VI. N° 867 12,5% 2007

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

OLFACTORY ANALYSIS: the variety of perfumes is represented by undergrowth, blueberries, blackcurrants, vanilla and toasted smells.

GUSTATIVE ANALYSIS: the tannic note is really strong in the representation of astringency and of the bitter tendency; the alcoholic sensation is very

interesting in its dryness. The presence of the acidity(salivation) is not so important and the final is something bitter with a flavour of rubber. The gustative aromatic persistence is about 3/4 seconds.

WINE-FOOD COMBINATION: *brochetas de cordero*
(kebabs of lamb)

- The sweet tendency of the meat is counterbalancing the bitter final of the wine
- The succulence of the meat is compensating for the alcoholic dryness of the wine and the astringency of the tannin
- The fatness of the meat is counterweighing the salivation 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: the tannin is far and away the most important parameter of the wine even if the olfactory bouquet is something that you cannot easily forget.



GRAND TANNAT – CATAMAYOR – RESERVA DE LA FAMILIA – PRODUCIDO Y EMBOTELLADO POR BODEGAS CASTILLO VIEJO – LAS PIEDRAS – I.NA.VI. N° 867 13,5% 2006

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

OLFACTORY ANALYSIS: the variety of perfumes is represented by strawberries, raspberries, vanilla, sweet chocolate, violet and geranium.

GUSTATIVE ANALYSIS: we can perceive an interesting alcoholic percentage with generous astringent touches given by tannins; the palate is not watering so much and the final is bitter

flavoured with rubber. There is a medium structure and the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *brochetas de vacuno*
(kebabs of veal)

- The sweet tendency of the meat is counterbalancing the bitter final of the wine
- The succulence of the meat is compensating for the alcoholic dryness of the wine and the astringency of the tannin
- 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: on the whole, the wine is really appreciable when we eat, but this does not mean that the wine cannot be drunk during a conversation. Make your choice, it suits all tastes.



EL PRECIADO – GRAN RESERVA – PRODUCIDO Y EMBOTELLADO POR BODEGAS CASTILLO VIEJO – LAS PIEDRAS – I.N.A.VI. N° 867 13% 2005

Grape Blend: cabernet franc 48% / tannat 25% / merlot 20% / cabernet sauvignon 7%

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 ivy, geranium,

olives, sweet wood, tobacco, cherry and strawberry are easily and pleasantly recognizable.

GUSTATIVE ANALYSIS: we can underline that this wine is almost balanced because there are a low acidity (salivation), a not dominant alcoholic note and an equalized tannin. No parameter prevails on the other. There is a good structure and the wine is harmonic and balanced. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: on every occasion of meat recipes

MY PERSONAL OPINION: the secret behind this wine lies not only in the fact that the grapes are of great qualities, but also that the oenological team is very professional in its own way of making wine.



www.varelazarranz.com

**VIÑA VARELA ZARRANZ - RUTA 74 – KM 29
– SUÁREZ - CANELONES**

***THE WINERY PRODUCES 3.000.000 LITERS PER
YEAR, AND 200.000 BOTTLES ARE FINE WINES.***

***THE MOST CULTIVATED GRAPES ARE TANNT,
MERLOT AND CABERNET FRANC. THE HARD SKIN
OF CABERNET FRANC IS VERY USEFUL TO DEAL
WITH THE RAIN OF THE SECOND HALF OF
FEBRUARY.***



**BRUT NATURE – VARELA ZARRANZ – MÉTHODE
CHAMPENOISE – ESPUMOSO NATURAL –
CHARDONNAY (50%) / VIOGNIER (50%) –
CRIANZA SOBRE LIAS 09/07/2007 – 18/07/2009
12%**

VISUAL ANALYSIS: a crystal clear sparkling wine;
the colour is intense straw yellow and as regards
the effervescence the bubbles are fine, numerous
and persistent

OLFACTORY ANALYSIS: the wine is offering a
certain number of odorous sensations with varied

characteristics such as yeast, banana, yellow apple, honey and yellow jasmine.

GUSTATIVE ANALYSIS: harmonic with softness and balanced with a good body; there is a remarkable salivation and a touch of mineral note. The final is slightly bitter and the gustative persistence is about 4 seconds.

WINE-FOOD COMBINATION: *leonesa* (Uruguayan typical cold cut)

- The spicy tendency of the cold cut is counterbalancing the softness of the wine
- The fatness of the cold cut is compensating for the salivation of the wine
- The sweet tendency of the *leonesa* is counterweighing the mineral note 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: an agreeable sparkling wine to taste and drink after the daily walk I along the sea promenade of Montevideo.



**PETIT GRAIN MUSCAT – ELABORADO POR CIRLON
S.A. – VIÑA VARELA ZARRANZ – RUTA 74 – KM 29
– SUÁREZ – CANELONES – URUGUAY I.NA.VI.
605 12,5% 2009**

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

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents

as green apple, yellow plum, aromatic muscat scent and white rose.

GUSTATIVE ANALYSIS: we can identify a confident body which is spreading all over the palate; the salivation is playing a major role in the mouth and the final is plum and rose flavoured with touches of sweetness. The gustative aromatic persistence is of $\frac{3}{4}$ seconds.

WINE-FOOD COMBINATION: *caprese* (salad made of tomatoes, mozzarella and basil)

- The bitterish tendency of the mozzarella is counterbalancing the sweet final of the wine
- The fatness of mozzarella 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 *caprese* is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: basically, it may be said that everybody likes this wine, especially in the first stages of a summer dinner.



**CABERNET SAUVIGNON – VIÑA VARELA ZARRANZ
– RUTA 74 – KM 29 – SUÁREZ – CANELONES –
URUGUAY I.NA.VI. 605 12,5% 2009**

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

OLFACTORY ANALYSIS: the variety of perfumes is represented by blueberries, blackcurrants, herbs, vegetal notes, white pepper and red sword-lily.

GUSTATIVE ANALYSIS: the softness is very interesting and in the same time the acidity (salivation) is surprising in a positive way. The presence of the tannins is not so important and the gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *carré de cerdo*
(baked pork loin)

- The sweet tendency of the meat is counterbalancing the tannins of the wine
- The fatness and the dryness of the baked meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: you are tasting the wine and you find difficult to resist the temptation of tasting it again and eventually you will arrange the wine to be combined with a baked meat.



**CABERNET FRANC – VIÑA VARELA ZARRANZ –
RUTA 74 – KM 29 – SUÁREZ – CANELONES –
URUGUAY I.NA.VI. 605 13% 2009**

PASAJE DE BARRICA: 10 meses

VISUAL ANALYSIS: limpid, ruby red, quite thick.

OLFACTORY ANALYSIS: the variety of perfumes is represented by sweet tobacco, chocolate which results in mentholated, strawberries, raspberries and red lily.

GUSTATIVE ANALYSIS: we can perceive interesting alcoholic percentages together with several

astringent touches given by tannins; the palate is not watering so much and the final is bitterish flavoured as a consequence of the tannic presence. There is a consistent body and the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: grilled and underdone red meat

- The sweet tendency of the meat is counterbalancing the bitterish final of the wine
- The succulence of the meat is compensating for the astringency of 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 cheese is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: there are some oenological sensation, whose aim is to help a barbecued red meat to marry this wine and make a happy couple in the world of food-and-wine connoisseurship.



**TANNAT CRIANZA – VIÑA VARELA ZARRANZ –
RUTA 74 – KM 29 – SUÁREZ – CANELONES –
URUGUAY I.NA.VI. 605 13,5% 2007**

**CRIANZA: 12 meses en barrica de roble francés y
americano**

VISUAL ANALYSIS: this wine is free from any
suspended particles or sediment; the colour is a
ruby red and there is a great structure.

OLFACTORY ANALYSIS: the complex of odours
coming from the glass is referring to figs
marmalade, blackberries, leather, caramel, rubber
and dried red figs

GUSTATIVE ANALYSIS: it is discernible a good tannin with astringency and bitter tendency; 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. There is a very important structure and the gustative aromatic persistence is about 5 seconds.

WINE-FOOD COMBINATION: *cordero a la parrilla (grilled lamb)*

- The sweet tendency of the meat is counterbalancing the bitter tendency of the tannins
- The succulence of the meat is compensating for the alcoholic dryness of the wine and the astringency of the tannins
- 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: important red wines are generally interested in this kind of wine-food pairing and the grilled lamb has adequate sensations to cope with this goal.



www.gimenezmendez.com

**GIMÉNEZ MÉNDEZ LTDA. - BATLLE Y
ORDOÑEZ 165**



**LICOR DE TANNAT – GIMÉNEZ MÉNDEZ –
EXCLUSIVE WINES OF THE FAMILY –
URUGUAY ESTATE BOTTLED 2007 16,5%**

VISUAL ANALYSIS: limpid, garnet red with orange reflections and furnished with great body.

OLFACTORY ANALYSIS: clove, wet grass, nuts, almonds, sweet chocolate and green olives.

GUSTATIVE ANALYSIS: it is very sweet but in the same time it is also very alcoholic; so, after the extreme sweetness and the important alcoholic note, the aftertaste is chocolate flavoured. The gustative aromatic persistence is 7 seconds.

WINE-FOOD COMBINATION: sipping wine

MY PERSONAL OPINION: good wine for conversation at the end of the supper and even nice wine to meditate.



www.marichalwines.com

**BODEGA MARICHAL E HIJO LTDA. - RUTA
64 – KM. 48,5 – ECHEVERRÍA -
CANELONES**



**CHARDONNAY PREMIUM VARIETAL –
PRODUCIDO Y EMBOTELLADO POR BODEGA
MARICHAL E HIJO LTDA. – I.N.A.VI. 554 – RUTA 64
– KM. 48,5 – ECHEVERRÍA – CANELONES –
URUGUAY – SOUTH AMERICA 2010 13%**

VISUAL ANALYSIS: limpid, straw yellow with greenish reflexes and with a good body.

OLFACTORY ANALYSIS: pineapple, banana, lemon, grapefruit, wet grass and wild white flowers.

GUSTATIVE ANALYSIS: dry as regards the presence of sugars residue and medium warm as concerns the alcoholic dryness; an intense salivation gives lot of freshness at this well structured wine; no presence of mineral notes and the gustative aromatic persistency is about 5 seconds.

WINE-FOOD COMBINATION: *pinchos de langostino con salsa agridulce de tomate* (typical Uruguayan sea dish)

- The fatness of the little lobsters is countervailing the salivation of the wine
- The succulence of the sweet-and-sour sauce 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 dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: this wine has the key that opens the door to the taste buds, so once entered, enjoy to the full the whole sensations and save the best one for your aftertaste.



**MARICHAL RESERVE COLLECTION – PINOT NOIR /
CHARDONNAY – BLANC DE NOIR – PRODUCIDO Y
EMBOTELLADO POR BODEGA MARICHAL E HIJO
LTDA. – I.NA.VI. 554 – RUTA 64 – KM. 48,5 –
ECHEVERRÍA – CANELONES – URUGUAY – SOUTH
AMERICA 2010 13%**

VISUAL ANALYSIS: limpid, cherry red and the consistency is quite flowing.

OLFACTORY ANALYSIS: rose, cherry, nuts, almonds, tangerine and narcissus.

GUSTATIVE ANALYSIS: a genuine wine with a gentle alcoholic sensation; at the beginning, the salivation is playing the lord and master while at the end, the softness is throwing its weight about and is gaining its own space.

WINE-FOOD COMBINATION: fingers food

MY PERSONAL OPINION: it is a good wine because everything is right: the salivation is stimulating the other parameters to offer new sensations just to arrive at the final softness.

An acceptable price for an unknown wine, but once you have tasted it, you realise that you are talking about a very competitive price-quality relation wine.



MERLOT PREMIUM VARIETAL – PRODUCIDO Y EMBOTELLADO POR BODEGA MARICHAL E HIJO LTDA. – I.NA.VI. 554 – RUTA 64 – KM. 48,5 – ECHEVERRÍA – CANELONES – URUGUAY – SOUTH AMERICA 2009 13%

VISUAL ANALYSIS: limpid, ruby and with a good body.

OLFACTORY ANALYSIS: blueberries, morello cherry, blackberries jam, undergrowth, wild grass, orange blossom, juniper and wet petals of rose.

GUSTATIVE ANALYSIS: it is a soft wine from the beginning until the end. The alcohol is drying the mouth in the right way and tannins are perceivable

in a pleasant astringent sensation and with a fair bitter tendency in the final. The structure is almost vigorous and the gustative aromatic persistency is about 4/5 seconds.

WINE-FOOD COMBINATION: *colita de cuadril*
(Uruguayan cut of meat)

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- 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: I was trying to translate the sensations of this wine into my own language, but I consider that the best thing to do is to gathering around a fireside and sharing the distinct points of view to build up an enological fairytale.



**MARICHAL RESERVA COLLECTION - TANNAT –
PRODUCIDO Y EMBOTELLADO POR BODEGA
MARICHAL E HIJO LTDA. – I.NA.VI. 554 – RUTA 64
– KM. 48,5 – ECHEVERRÍA – CANELONES –
URUGUAY – SOUTH AMERICA 2009 13%**

VISUAL ANALYSIS: limpid, ruby and great body.

OLFACTORY ANALYSIS: cherry, blueberry, raisins,
olives, truffle, rose pepper, chocolate, wood and
hyacinth.

GUSTATIVE ANALYSIS: a tannat not dominated by
tannins and alcohols. The appearance of the

mineral notes and the presence of some salivation tend to amortize the tannin. The structure is good and the final is cherry flavoured. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *milanesita de lomo con crema de trufa* (loin with truffle sauce)

- The aromatic quality given by the presence of truffle is counterbalancing the aroma of the olfactory bouquet
- The sweet tendency of the meat is counterbalancing the sapidity (mineral notes) 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 good wine to appreciate or better said: a wine for which you are keen of spending positive words.



**MARICHAL RESERVE COLLECTION – PINOT NOIR
70% / TANNAT 70% – PRODUCIDO Y
EMBOTELLADO POR BODEGA MARICHAL E HIJO
LTDA. – I.NA.VI. 554 – RUTA 64 – KM. 48,5 –
ECHEVERRÍA – CANELONES – URUGUAY – SOUTH
AMERICA 2010 14%**

VISUAL ANALYSIS: limpid, ruby with garnet
reflections and furnished with good structure.

OLFACTORY ANALYSIS: strawberries, goudron,
wood, figs jam, pomegranate, black olive, mint,
liquorice, cacao, caramel and violet.

GUSTATIVE ANALYSIS: at the olfactory exam, the wine is respecting the literature about pinot noir (strawberries) and tannat (goudron); the same is happening at the gustative exam in the sense that tannat is represented by a vigorous structure supported by an important alcoholic dryness whilst pinot noir is characterised with salivation and softness. Some mineral notes and a bitterish final are completing the analysis. The gustative aromatic persistency is 6 seconds.

WINE-FOOD COMBINATION: *empanada casera uruguaya* (typical Uruguayan dish)

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the dough 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: we are talking about of one of the greatest contrast imaginable: the wolf (tannat) with the lamb (pinot noir). In spite of everything, everyone is gaining its own space at the nose and in the mouth. All in all, this is a well done wine.



www.stagnari.com

**VINOS FINOS H. STAGNARI - RUTA 5 – KM
20 – LA PUEBLA - CANELONES**



**DINASTÍA H. STAGNARI – CHARDONNAY – VINOS
FINOS H. STAGNARI – RUTA 5 – KM 20 – LA
PUEBLA – CANELONES – URUGUAY – I.NA.VI. 527
2009 14%**

VISUAL ANALYSIS: limpid, intense straw yellow,
medium structure.

OLFACTORY ANALYSIS: almonds, banana,
maracuya, pear, apple, wet grass, thyme and white
flowers.

GUSTATIVE ANALYSIS: this is a light wine as
concerns the alcohol. There is an interesting
salivation and the aftertaste is mango-pineapple

flavoured. The structure is well balanced and the gustative aromatic persistency is 5 seconds.

WINE-FOOD COMBINATION: *salmon rosado grillé*
(grilled salmon)

- The fatness of the fish 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 dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: based on the experience of improving the quality of the wine, this white allows to identify some parameters very good not only to taste but even to pair with food.



CABERNET SAUVIGNON PRIMER VIÑEDO 1×1 – H. STAGNARI VINOS DE AUTOR– RUTA 5 – KM 20 – LA PUEBLA – CANELONES – URUGUAY – I.NA.VI. 527 2008 14%

VISUAL ANALYSIS: limpid, intense red ruby and as concerns the consistency, it is quite flowing.

OLFACTORY ANALYSIS: undergrowth, wood, smoked, plum, dried fig, thyme and roses.

GUSTATIVE ANALYSIS: a dry wine in which the alcoholic dryness is medium warm and the softness is sufficient matured. There is a little salivation and tannins are so balanced that provide a touch of astringency and just a bitterish final. The structure is perfectly balanced and the

gustative aromatic persistency is about 5/6 seconds.

WINE-FOOD COMBINATION: *entrecot con verduras grilladas* (entrecôte with grilled vegetables)

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the vegetables is counterweighing the bitterish sensation of the wine
- The succulence of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: it is the best wine of the winery probably because it is the cleverest. The inventive powers of the olfactory bouquet are echoing in the glass and at the palate, there is a breathless silence just to appreciate the high quality of the wine.



**DAYMAN TANNAT – VIÑEDOS LA CABALLADA –
SALTO – VINOS FINOS H. STAGNARI – RUTA 5 –
KM 20 – LA PUEBLA – CANELONES – URUGUAY –
I.NA.VI. 527 2009 13,5%**

**RECONOCIDO EN EUROPA POR LA O.I.V.
(FRANCIA) COMO: CAMPEÓN MUNDIAL EN
CATEGORIA VINOS TINTOS**

VISUAL ANALYSIS: limpid, ruby with garnet
reflections and quite thick.

OLFACTORY ANALYSIS: undergrowth, carob,
stewed fruit, plum, mugwort, coffee and foxy.

GUSTATIVE ANALYSIS: a tannic wine with a
structured and matured softness; the
pseudowarmth sensation for the alcoholic

presence is medium high but the astringency is gradually dry and pleasantly rough. There is a light appearance of mineral notes and a well balanced structure. The aftertaste is red plum flavoured and the gustative aromatic persistency is 6 seconds.

WINE-FOOD COMBINATION: *bife de vacío*
((Uruguayan cut of meat))

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the mineral notes of the wine
- The succulence of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: to drink quickly is positive feelings; to stop and sipping is almost a pleasure, but if you intent to pair with the right recipe, it is a sort of truly noble cause.



**TANNAT VIEJO – CASTEL LA PUEBLA – VIÑEDOS
LA CABALLADA – SALTO – VINOS FINOS H.
STAGNARI – RUTA 5 – KM 20 – LA PUEBLA –
CANELONES – URUGUAY – I.NA.VI. 527 2008
14,2%**

RECONOCIDO EN EUROPA COMO:

- **UNO DE LOS 6 MEJORES VINOS TINTOS
DEL MUNDO**
- **CHAMPION DE L'HÉMIPHÈRE SUD**

VISUAL ANALYSIS: limpid, intense ruby colour and with good body.

OLFACTORY ANALYSIS: figs, blackberries jam, stewed fruit, carob, truffle, majoram, green pepper, chrysanthemum and hyacinth.

GUSTATIVE ANALYSIS: the equilibrium is spreading all over the mouth. The softness is getting along with alcoholic dryness and even tannins and salivation are very good friends. The aftertaste is characterised by a bitterish tendency, the structure is on the average and the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *picaña de novillo* ((Uruguayan cut of meat)

- The sweet tendency of the meat is counterbalancing the bitterish final of the wine
- The succulence of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the tasting does not give only statements and comparisons over the wine, even it hands on a practical advice and show you how peculiar characteristics can be perceived.



www.antiguabodegastagnari.com.uy

**ANTIGUA BODEGA STAGNARI S.A. - RUTA
5 – KM 20 – SANTOS LUGARES -
CANELONES**



**PRIMA DONNA – RIBERAS DEL SANTA LUCIA –
CRIANZA EN ROBLE – TANNAT – ANTIGUA
BODEGA STAGNARI S.A. – RUTA 5 – KM 20 –
SANTOS LUGARES – CANELONES – I.NA.VI. 663
2007 13,5%**

VISUAL ANALYSIS: limpid, ruby colour with garnet reflexes and a standard structure.

OLFACTORY ANALYSIS: caramel, goudron, gum, foxi, raisins, sweet tobacco and dry rose.

GUSTATIVE ANALYSIS: everything is good: a right alcoholic percentage, a light astringency given by tannins, some refreshing mineral salts and the

final note provides some bitterish touches and flavours of wild fruits and dry red plum. The structure is not so dominant and the gustative aromatic persistency is 5 seconds.

WINE-FOOD COMBINATION: *ojo de bife*
(Uruguayan cut of red meat)

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note
- The sweet tendency of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a simple and balanced wine with particular scents. A wine made with a real focus on the so-called international taste, putting attention on the small details which satisfy the most demanding wine-taster.



www.pizzornowines.com

PIZZORNO 1910 FAMILY ESTATES

PIZZORNO WINERY – RUTA 32 – KM 23

CANELÓN CHICO



VINO ESPUMOSO NATURAL BRUT CHARDONNAY
– PIZZORNO 1910 FAMILY ESTATES – PIZZORNO
WINERY – RUTA 32 – KM 23 – CANELÓN CHICO –
I.NA.VI. 963 13,5%

VISUAL ANALYSIS: brilliant, straw yellow colour
and as for the bubbles, they are fine, numerous
and persistent.

OLFACTORY ANALYSIS: yeast, soap, white
chocolate, tangerine, orange, yellow peach,
vanilla, majoram and daisies.

GUSTATIVE ANALYSIS: the softness is pleasantly
dominant followed by salivation and a weak

sensation of mineral notes. The final is bitterish (yeast) and apple flavoured. An interesting oenological melting pot with two main ingredients: yeast and fruits.

WINE-FOOD COMBINATION: *salsichón, longaniza, salame* (Uruguayan cold cuts)

- The sweet tendency of the cold cuts is counterbalancing the sapidity (mineral notes) of the wine
- The fatness of the cold cuts is countervailing the salivation of the wine
- The sweet tendency of the cold cuts 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 cold cuts is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: I think many winemakers have dreamt to produce something special like this sparkling wine (without liqueur de expedition), but it is not so easy to combine all the elements in order to achieve great intensity, structure and balance.



**PIZZORNO RESERVA – VINO ESPUMOSO NATURAL
BRUT NATURE – PIZZORNO 1910 FAMILY ESTATES
– PIZZORNO WINERY – RUTA 32 – KM 23 –
CANELÓN CHICO – I.NA.VI. 963 13%**

VISUAL ANALYSIS: brilliant, straw yellow with golden reflexes and the bubbles are quite fine, numerous and persistent.

OLFACTORY ANALYSIS: yeast, bread crust, flour, butter, lemon orange blossom and curry.

GUSTATIVE ANALYSIS: the softness is characterising the first impact at the palate, later the freshness given by an abundant salivation is pushing towards a well balanced structure passing

through a light sensation of mineral notes. The gustative aromatic persistency is 4 seconds.

WINE-FOOD COMBINATION: *bocadito de merluza rebozada con salsa de ostras* (codfish chop with oysters sauce)

- The bubbles (carbon dioxide) are cutting through the fatness of the fish
- The sweet tendency of the fish is counterbalancing the sapidity (mineral notes) of the wine
- The fatness of the fish 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 dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: an iconic sparkling wine which can be compared to a very structured *blanc de noirs*. Another important example of *dosage zero / pas dose* capable of being adapted to a double combination with fish food: before with starters and later with main course.



**DON PRÓSPERO SAUVIGNON BLANC – PIZZORNO
1910 FAMILY ESTATES – PIZZORNO WINERY –
RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI.
963 2010 13%**

VISUAL ANALYSIS: crystal clear, straw yellow with silverfish reflections and a nice body.

OLFACTORY ANALYSIS: tomato leaf, lemon, cat's pee and daisy.

GUSTATIVE ANALYSIS: the wine is dry and the alcoholic sensation is medium warm; the salivation is abundant and the structure is well balanced; the aftertaste is just a little bit bitterish but in the

same time is green apple flavoured. The gustative aromatic persistency is of 4 seconds.

WINE-FOOD COMBINATION: *croquetitas de camarones con salsa de soya* (typical Uruguayan sea dish)

- The fatness of the prawns is countervailing the salivation of the wine
- The succulence of the soya sauce is compensating for the alcoholic dryness of the wine
- The sweet tendency of the prawns is counterbalancing the bitterish sensation 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: without any doubt, it is a well balanced wine; you can taste it with admiration plainly depicted upon your face because you are drinking a very special wine.



**SAUVIGNON BLANC RESERVA – PIZZORNO 1910
FAMILY ESTATES – PIZZORNO WINERY – RUTA 32
– KM 23 – CANELÓN CHICO – I.N.A.VI. 963 2009
13%**

VISUAL ANALYSIS: limpid, intense straw yellow
and as concerns the structure, it is quite thick.

OLFACTORY ANALYSIS: herbs, almonds, yellow
plum and elder.

GUSTATIVE ANALYSIS: the alcoholic sensation is
light warm, the softness can be defined quite
structured and the salivation is pretty good. Some
mineral notes before the ending with wood and

yellow plum flavour. The gustative aromatic persistency is 4 seconds.

WINE-FOOD COMBINATION: *abadejo en salsa de cítricos* (seafood with citrus sauce)

- The sweet tendency of the seafood is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the sauce is compensating for the alcoholic sensation
- The fatness of the seafood 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 dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: with the most advanced practices, it is realised a wine which is challenging the normal rules of making white wines (fermentation: 70% stainless steel tanks and 30% new French oak barrels). An attractive product full of softness, salivation and structure.



**DON PRÓSPERO – TANNAT MACERACIÓN
CARBÓNICA – PIZZORNO 1910 FAMILY ESTATES –
PIZZORNO WINERY – RUTA 32 – KM 23 –
CANELÓN CHICO – I.NA.VI. 963 2010 13%**

VISUAL ANALYSIS: limpid, purple red and weak structure.

OLFACTORY ANALYSIS: grape, strawberry and violet.

GUSTATIVE ANALYSIS: everything is light and weak. Salivation is the prominent element and the gustative aromatic persistency is only 3 seconds.

WINE-FOOD COMBINATION: *brochette de pollo*
(chicken kebabs)

- The fatness of the meat 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: more than a Beaujoulais from Bourgogne (France) but very close to Vino Novello (Italy), partly because it is a wine proposable for the afternoon snack.



**PIZZORNO TANNAT RESERVA – PIZZORNO 1910
FAMILY ESTATES – PIZZORNO WINERY – RUTA 32
– KM 23 – CANELÓN CHICO – I.NA.VI. 963 2008
13%**

VISUAL ANALYSIS: limpid, ruby with purple reflexes and an important body.

OLFACTORY ANALYSIS: green wood, green pepper, unripe cherry, olives, wax, pomegranate, carob, mushroom, cacao and acacia wood.

GUSTATIVE ANALYSIS: as regards the alcoholic sensation, it is warm; as for the softness, it is scarcely soft; as concerns the salivation, it is scarcely fresh. The mineral notes give a weak sensation whereas tannins are very drying and rough. The final is bitter and blueberries flavoured. The structure is vigorous and the gustative aromatic persistency is about 5/6 seconds.

WINE-FOOD COMBINATION: *lomo en salsa de puerros* (loin with leeks sauce)

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The succulence of the sauce is counterbalancing the alcoholic dryness of the wine
- The sweet tendency of the sauce is countervailing the mineral notes sensation 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: tannin is the only parameter in a position to exercise any authority over the palate. You can age this bottle in your wine-cellar or marry with an underdone red meat. It's up to you...nothing more, nothing less.



**DON PRÓSPERO TANNAT 50% / MALBEC 50% –
PIZZORNO 1910 FAMILY ESTATES – PIZZORNO
WINERY – RUTA 32 – KM 23 – CANELÓN CHICO –
I.NA.VI. 963 2009 13,5%**

VISUAL ANALYSIS: limpid, intense ruby with violet reflections and standard body.

OLFACTORY ANALYSIS: wild cherries, blackberries, undergrowth and wild red rose.

GUSTATIVE ANALYSIS: the salivation provided by malbec is encountering the astringency given by tannat, and the result is an enjoyable softness. The alcoholic sensation is medium warm, the mineral notes are composing a well balanced sensation and the structure is vigorous. The aftertaste is

endowed with bitter tendency and berries flavoured. The gustative aromatic persistency is 5 seconds.

WINE-FOOD COMBINATION: *bife de lomo con pimienta negra* (Uruguayan cut of meat with black pepper)

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The spicy sensation (black pepper) 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: if you have been in Uruguay and you have stumbled upon a bottle of this wine, you might have caught a glimpse of soft

tannin sitting on your tongue and waiting for the succulence or the sweet tendency of beef steak, just to practise the not so old exercise of marrying wine with food.



TINTO RESERVA – TANNAT 60% / CABERNET SAUVIGNON 30% / MERLOT 10% – PIZZORNO 1910 FAMILY ESTATES – PIZZORNO WINERY – RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI. 963 2010 13%

VISUAL ANALYSIS: limpid, ruby with purple reflections and as for consistency, it is quite thick.

OLFACTORY ANALYSIS: green pepper, grass, olive, black cherry, stewed fruit, liquorice, medicine and wax.

GUSTATIVE ANALYSIS: a very powerful wine in evolution. Alcohols, tannins and structure are prevailing over everything. It is very interesting analysing the aftertaste in which the bitterish

tendency of the tannin is almost disappearing in the wild fruit flavour. The gustative aromatic persistency is 6 seconds.

WINE-FOOD COMBINATION: *bife a la parrilla*
(steak on barbecue)

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

MY PERSONAL OPINION: it is a strong and vigorous wine that it is asking to be aged for 12-18 months to provide you nice surprises. If you decide to open the bottle right now, please drink this wine during a red meat barbecue.



www.pisanowines.com

**CÉSAR PISANO E HIJOS S.A. - RUTA 68 KM.
29 CNO. DE LOS INGLESES - PROGRESO**



PISANO – ARTESANIA EN VINOS FINOS – RESERVA PERSONAL DE LA FAMILIA – TANNAT - CÉSAR PISANO E HIJOS S.A. – PROGRESO – URUGUAY 2007 14%

VISUAL ANALYSIS: limpid, ruby colour and good body.

OLFACTORY ANALYSIS: wood, gum, herbs, mint, red fruits and red flowers; as a matter of fact, it is not totally open.

GUSTATIVE ANALYSIS: the wine is astringent, the alcoholic dryness is ample and the aftertaste is

underlining a bitter tendency; the gustative aromatic persistency is about 3/4 seconds.

WINE-FOOD COMBINATION: *brochette de lomo*
(loin kebabs)

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

MY PERSONAL OPINION: it is possible to taste and drink the wine in this precise moment, but the astringency and the bitterish final (tannin parameters) could convert this bottle in a wine to be aged in the wine cellar for 12 months. Once the tannins will be diminished, the wine will demonstrate to be a very good product of the Uruguayan enology.

MALDONADO

DISTRICT



www.altodelaballena.com

**ALTO DE LA BALLENA - RUTA 12 – KM
16,400 - MALDONADO**

***EVERY YEAR THE WINERY PRODUCES AN
AVERAGE OF 80.000 BOTTLES OF WINE.***

***IT IS VERY INTERESTING THE WAY OF PRODUCING
THE TANNAT-VIOGNIER WINE: TANNAT IS
FERMENTING IN STEEL TANK TOGETHER WITH
VIOGNIER SKINS, WHILE THE VIOGNIER IS
FERMENTING IN BARRELS; THEN THEY SPEND 9
MONTHS IN AMERICAN OAK BARRELS.***



CABERNET FRANC ROSÉ – ELABORADOR: ALTO DE LA BALLENA – RUTA 12 – KM 16,400 – MALDONADO – URUGUAY 14% 2009

VISUAL ANALYSIS: it is limpid, the colour is dark rosé red, or very similar to a very light ruby red, and as concerns the fluidity, it is quite flowing

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are grass, cherry and red rose.

GUSTATIVE ANALYSIS: we can detect a significant salivation and simultaneously an interesting structure; the final is just a little bit bitter with grass and cherry flavours. The gustative aromatic persistence is about 3/4 seconds.

WINE-FOOD COMBINATION: roast turkey

- The fatness of the roast turkey is compensating for the salivation of the wine
- The sweet tendency of the turkey 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: after the wine-food combination, the palate remains totally neutral and ready to another engagement, then follow with the turkey and this surprising rosé wine.



**MERLOT – ELABORADOR: ALTO DE LA BALLENA –
RUTA 12 – KM 16,400 – MALDONADO –
URUGUAY 14% 2007**

VISUAL ANALYSIS: it is limpid, ruby red with orange reflexes and with a right body.

OLFACTORY ANALYSIS: the range of scents consists of herbs, grass, tobacco, ripe cherry, wild rose and clove.

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable the astringency sensation of the tannin whereas on the other one it is recognizable the freshness of the wine that is stimulating a good salivation and the final gives a sweet tendency. The gustative aromatic persistence is of 4/5 seconds.

WINE-FOOD COMBINATION: Colonia cheese

- The fatness of the cheese is counterbalancing the salivation of the wine
- The succulence of the cheese is counterweighing the light astringency of the wine
- The bitter tendency of the cheese is compensating for the sweet final of the wine
- The structure of the dish is matching to the structure of the wine
- The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the success of this Uruguayan wine is also based on the desire of achieving a very well-balanced product to propose all over the world.



**MERLOT (40%) / CABERNET FRANC (30%) /
TANNAT (30%) – ELABORADOR: ALTO DE LA
BALLENA – RUTA 12 – KM 16,400 – MALDONADO
– URUGUAY 13% 2006**

PRODUCCIÓN: 12.000 BOTELLAS

REGIÓN DE ORIGEN: SIERRA DE LA BALLENA

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined; the colour is garnet red and the wine has got a medium body.

OLFACTORY ANALYSIS: the quantity of perfumes is based on sensations as strawberries marmalade, ivy, ripe cherry and violet that can be clearly recognized.

GUSTATIVE ANALYSIS: we can point out that the first impression is given us by an intense salivation (acidity) and a light tannin; it is possible to recognize, at the end, the delicious grass flavour. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: four cheese pasta

- The sweet tendency of the cheese and of the pasta is counterbalancing the bitter final of the wine
- The fatness of the cheese sauce 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 relationship between food and wine is an attraction of opposites, like in this case, where the palate is the playground where they neutralize each other, friendly.



**CABERNET FRANC RESERVA – ELABORADOR:
ALTO DE LA BALLENA – RUTA 12 – KM 16,400 –
MALDONADO – URUGUAY 14% 2007**

*Este vino es la expresión de clima, suelo y paisaje
que conforman un territorio único. Nuestros*

viñedos crecen en la Sierra de la Ballena, sobre soleadas laderas de suelos pedregosos, con buen drenaje y vetas calcáreas. Por las noches, muy cerca del mar y de la Laguna del Sauce. Las uvas reciben la brisa fresca del Océano.

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

OLFACTORY ANALYSIS: the olfactory bouquet is composed by blackberries marmalade, black olives, chocolate which results in a mentholated and a velvety blue rose.

GUSTATIVE ANALYSIS: it is perceivable a very good acidity (salivation) together with an agreeable astringent note; the final is just a little bit sweet. It is a wine almost balanced. The gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: on every occasion with meat dishes

MY PERSONAL OPINION: in real terms, the one thing that captures the taste buds more than any other parameter is the harmonic balance at the palate.



**SYRAH – ELABORADOR: ALTO DE LA BALLENA –
RUTA 12 – KM 16,400 – MALDONADO –
URUGUAY 13,5% 2008**

VISUAL ANALYSIS: the wine is limpid and the shade is ruby red with purple reflections, quite flowing; the particular fluency of the wine in the glass determines a decent structure.

OLFACTORY ANALYSIS: the groups of aromas of the organoleptic analysis are characterized by blueberries, blackcurrants, chocolate, mentholated and velvety white pepper.

GUSTATIVE ANALYSIS: it is detectable the intense sensation of a good structure; we can also perceive the right salivation, a fair tannin and a sweet final. The gustative aromatic persistence is of 4/5 seconds. It sounds like a well-balanced wine because no sensation prevails on the other.

WINE-FOOD COMBINATION: Fontina cheese

- The fatness of the cheese is counterbalancing the salivation of the wine
- The succulence of the cheese is counterweighing the light astringency of the wine
- The bitter tendency of the cheese is compensating for the sweet final of the wine
- The structure of the dish is matching to the structure of the wine
- The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: it is not surprising that you find stop tasting this wine very difficult, since the high oenological qualities make it hard to do for you.



**TANNAT (90%) / VIOGNIER (10%) – ELABORADOR:
ALTO DE LA BALLENA – RUTA 12 – KM 16,400 –
MALDONADO – URUGUAY 14% 2008**

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the

colour is intense ruby red and the wine runs heavily into the glass showing a great consistency.

OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting from a blueberries marmalade and some dried figs; following with chocolate, wood, mentholated, rubber and finishing with wild flowers.

GUSTATIVE ANALYSIS: it is perceptible an acceptable tannin note which shares the palate with a sufficient acidity represented by a low salivation; there is a prominent structure and a consistent alcoholic dryness. The final is rubber flavoured with a light tendency to the bitterish note. The gustative aromatic persistency is about 4/5 seconds.

WINE-FOOD COMBINATION: grilled red meat

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The sweet tendency of the meat is counterweighing the bitterish note 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: after tasting this wine, you will realize that this wine is trying to adapt itself to the microclimate and soil which belongs.

THE AUTHOR

Guglielmo Rocchiccioli was born in Tuscany (Italy) and studied at the University of Pisa where he took his Bachelor of Arts in Foreign Languages and Literatures (Spanish, English and French) and his Master of Arts in Euro-American Modern Languages and Literatures (Spanish and English).

Contemporaneously, he follows Sommelier studies at the Italian Sommeliers Association (A.I.S.) where he took his Sommelier Diploma.

After having taught languages and literatures in High Schools and Universities for several years, he decided to devote himself primarily to teaching Oenology and Sommellerie.

This book has been preceded by a series of other books devoted to deepening the concept of tasting and wine-food pairings; the highlights of this series are "*Vinos y Pisos Chilenos*" (2009), "*Latin American Spirits*" (2010) and "*33 Grandes Vinos de Burdeos*" (2016).

Professor Sommelier Guglielmo Rocchiccioli is giving the following courses: "*Enología y Sommelier*" at **Universidad Ricardo Palma** since 2012, "*El Mundo del Vino: conocimientos básicos*" at **Cenfotur** since 2014, "*Protocolo y Habilidades Sociales Sociales para los*

Negocios” at **Universidad Peruana de Ciencias Aplicadas** since 2015, *“Etiqueta y Protocolo”* en **Centrum – Católica** and *“Enología y Maridaje”* en **ISIL** since 2016.

He lives in the district of Miraflores in Lima and his articles and tastings are published on his personal website:

www.sommeliereguglielmorocchiccioli.com/blog/