

**CHENIN BLANC – VIÑA VIEJA – PRODUCTO ELABORADO POR AGRÍCOLA VIÑA VIEJA VIÑA SANTA ISABEL S.A.C. – CASERÍO SAN IGNACIO S/N – SUNAMPE – CHINCHA – ICA – PERÚ 2009 11%**

**VISUAL ANALYSIS:** the wine is limpid and the shade is light golden yellow with silverfish reflections, quite flowing; 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 almonds, quince, sweet grass and wild flowers.

**GUSTATIVE ANALYSIS:** it is detectable a good portion of salivation; there is neither mineral sensation nor alcoholic dryness; the final is lemon flavoured. The gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** aperitif

**MY PERSONAL OPINION:** the wine is not specifically for one person, but it is to be appreciated all together; it is virtually impossible for a person to be exonerated of checking values and principles of this wine at the time of the aperitif.