

DON MANUEL – TACAMA – ELABORADO Y EMBOTELLADO POR VIÑA TACAMA S.A. – CAMINO REAL S/N – LA TINGUIÑA – ICA – PERÚ 2010 14%

Don Manuel es el resultado de 26 años de investigación sobre la variedad Tannat en los viñedos de Tacama, elaborado con las parcelas de mejor adaptación en nuestro viñedo en Ica y cuyos rendimientos de cosecha han sido reducidos al máximo para obtener la mayor concentración y complejidad en el producto final. Añejado en barrica de roble francés por 12 meses.

VISUAL ANALYSIS: the wine is limpid and the colour is intense ruby with purple 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 cherry, coffee, sweet wood, chocolate, plum, wax, talc, black pepper, grass and violet are easily and pleasantly recognizable.

GUSTATIVE ANALYSIS: we can underline that this wine is almost balanced because there are a low mineral notes, a not dominant alcoholic note, an equalized tannin and the right salivation. No parameter prevails on the other. The final is cherry flavoured, and the gustative aromatic persistence is of 7 seconds.

WINE-FOOD COMBINATION: *lomo saltado* (typical Peruvian recipe)

- The sweet tendency of the tomato and onion is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat and the meat is compensating for the astringency of the tannins and for the alcoholic 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: the gentleman of the Peruvian wines: in the moment of the tasting there is tranquillity on the palate: it's like being expelled from the time and living in a limbo where there are soft and pleasant gustative sensations.