

**CHARDONNAY ROBLE – FINCA FLICHMAN – MENDOZA – ARGENTINA 2011 13%**

**PRODUCIDO Y EMBOTELLADO POR FINCA FLICHMAN S.A. – MUNIVES 800 – BARRANCAS – MAIPU – MENDOZA**

**CRIANZA: tres meses en barrica de roble**

**VISUAL ANALYSIS:** the wine is limpid and the shade is a very pale yellow with silverish reflections, quite flowing.

**OLFACTORY ANALYSIS:** the groups of aromas of the organoleptic analysis are characterized by banana, pineapple, almond, vanilla touches and dandelion.

**GUSTATIVE ANALYSIS:** it is detectable the sensation of the softness, a good structure and we can also perceive a strong salivation and a bitter final lemon flavoured. The gustative aromatic persistence is about 4/5 seconds.

**WINE-FOOD COMBINATION:** *ají de gallina* (typical dish of Peru)

- The fatness of the recipe is counterbalancing the salivation of the wine
- The sweet tendency of the chicken is compensating for the bitter 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

**MI PERSONAL OPINION:** if you want a good pairing between wine and food, you get a really good combination by matching this recipe with this wine.

**CABALLERO DE LA CEPA – MALBEC – CRIADO EN BARRICA DE ROBLE – FINCA FLICHMAN – MENDOZA – ARGENTINA 2010 14%**

**PRODUCIDO Y EMBOTELLADO POR FINCA FLICHMAN S.A. – MUNIVES 800 – BARRANCAS – MAIPU – MENDOZA**

**CRIANZA: seis meses en barrica de roble y estiba en botella**

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

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by vanilla, strawberries, red plum, chocolate, wood, herbs and violet.

**GUSTATIVE ANALYSIS:** we can perceive interesting mineral notes together with some astringent touches given by tannins; the palate is not watering so much because there is a strong alcoholic dryness and the final is bitterish and wood flavoured. There is a consistent body and the gustative aromatic persistence is about 5/6 seconds.

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

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the vegetables is compensating for the astringency of the tannins
- The oiliness of the recipe is counterbalancing the tannins and the alcoholic dryness of the wine
- The sweet tendency of the recipe is counterweighing the bitterish 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:** young, strong and kind to all possible pairing with meat recipe.

**MALBEC ROBLE – PRODUCIDO Y EMBOTELLADO POR FINCA FLICHMAN S.A. – MAIPU – MENDOZA – ARGENTINA 13% 2010**

**VISUAL ANALYSIS:** it is limpid, ruby red with purple reflexes and with a regular body.

**OLFACTORY ANALYSIS:** the range of scents consists of red plum, figs, toasted wood and violet.

**GUSTATIVE ANALYSIS:** on the one hand, it is well identifiable a little mineral sensation while on the other one it is recognizable a touch of alcoholic dryness together with a small sign of salivation; the final gives a bitterish tendency. The gustative aromatic persistence is of 4 seconds.

**WINE-FOOD COMBINATION:** rabbit stew

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the alcoholic dryness
- The fatness of the meat is countervailing the salivation of the wine
- 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:** in the minutes that this wine is appreciated, we can think about a hearty and rustic meal.