

FUZION CHENIN/CHARDONNAY – ELABORADO Y EMBOTELLADO POR FUZION WINES – MAIPÚ – MENDOZA – ARGENTINA 2011 13%

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the colour is straw and as concerns the consistence is quite flowing.

OLFACTORY ANALYSIS: the quality of perfumes is based on sensations as maracuya, caramelized banana, lemon marmalade and dandelion.

GUSTATIVE ANALYSIS: we can point out that the first impression is given us by an expressive structure; it is possible to recognize a good softness with the right salivation; there is an excellent alcoholic dryness and at the end the lemon flavour is really delicious even if just a little bit bitter. The gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *cebiche de pescado* (typical Peruvian dish: raw fish with lemon, pepper and herbs)

- The succulence of the recipe is counterbalancing the alcoholic dryness of the wine
- The sweet tendency of the fish is compensating for the bitterish final of the wine
- The spicy sensation (pepper in the fish) 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 dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: when in Lima do as the Peruvians do: eat a great *cebiche*, but please marry this fantastic dish to this wine just to complete your mission of exalting the wine-food combination.