

MALBEC LUIGI BOSCA – ELABORADO Y EMBOTELLADO POR BODEGA LEONCIO ARIZU S.A. – SAN MARTÍN 2044 – MAYOR DRUMMOND – LUJÁN DE CUYO – MENDOZA 2009 14%

VISUAL ANALYSIS: limpid, ruby red with, quite flowing

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are berries, stewed fruit, caramel, chocolate, herbs and red rose.

GUSTATIVE ANALYSIS: we can detect a significant alcoholic dryness and simultaneously some touch of tannins; the salivation is not so relevant, there is a good softness and the final is berries flavoured. The gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *tacu-tacu de lentejas* (typical Peruvian dish: rice with lentils)

- The fatness of the lentils is compensating for the salivation of the wine
- The succulence of the rice 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 dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: born to be well balanced and it is great for large conversations; anyway it is possible to marry the wine to some Peruvian typical recipes.