

**TORRI TA' QALET MARKU – MARSOVIN FOUNDED 1919 – LA TORRE –  
MALTESE ISLANDS IGT – CABERNET SAUVIGNON 2008 12,5 %**

**VISUAL ANALYSIS:** limpid, ruby red and quite thick.

**OLFACTORY ANALYSIS:** humus, red fruit, wet rose and vegetal notes.

**GUSTATIVE ANALYSIS:** dry with a lightly bitterish final touch; good sensation of sapidity. The gustative persistence is about 5 seconds.

**WINE-FOOD COMBINATION:** meat carpaccio (thinly sliced raw meat dressed with oil and parmesan cheese)

- The sweet tendency of the meat is counterbalancing the mineral salts of the wine
- The sweet tendency of the meat is counting the bitterish tendency of the tannin
- The structure of the recipe is neutralizing the structure of the wine

**MY PERSONAL OPINION:** a red wine with all the gustative sensations which are not linked and go alone without any connections, but in spite of everything, it is very ideal for an appetizer with meat.