

NAVARRO CORREAS MALBEC – COLECCIÓN PRIVADA – ELABORADO Y FRACCIONADO POR NAVARRO CORREAS – MENDOZA – ARGENTINA 13,9% 2009

VISUAL ANALYSIS: limpid, ruby red, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by pomegranate, fig, tobacco, red lily and stewed fruit.

GUSTATIVE ANALYSIS: it is perceivable a good mineral taste together with an agreeable astringent note; the final is just a little bit bitterish. There is a consistent alcoholic dryness. The gustative aromatic persistence is about 6 seconds.

WINE-FOOD COMBINATION: stewed meat

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the sauce 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: it is a wine that occupies only this time of food-and-wine connoisseurship without making plans for the future; its objectives are achieved at the table where it has been served and tasted.

COLECCIÓN PRIVADA – MALBEC – ELABORADO Y FRACCIONADO POR BODEGA NAVARRO CORREAS – INV N° 8-70583 RUCIP 245 – RODRÍGUEZ PEÑA 1550 – GODOY CRUZ – MENDOZA – ARGENTINA 2010 13,9%

VISUAL ANALYSIS: limpid, ruby red with purple reflections, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by red plum, cherry, chocolate, coffee, raspberry wine and violet.

GUSTATIVE ANALYSIS: it is perceivable an astringent note and the final is bitterish. There is also a dryness justified by the alcoholic note and the mineral notes are not so important. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: barbecue

- The succulence of the meat is compensating for the astringency of the tannins
- 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: the bitter tendency and the slight astringency are escorting the mineral sensations such as fish to vessels offshore defining wine as ideal for a classic Argentinian grilled meat.