

VINO ESPUMOSO NATURAL BRUT CHARDONNAY – PIZZORNO 1910 FAMILY ESTATES – PIZZORNO WINERY – RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI. 963 13,5%

VISUAL ANALYSIS: brilliant, straw yellow colour and as for the bubbles, they are fine, numerous and persistent.

OLFACTORY ANALYSIS: yeast, soap, white chocolate, tangerine, orange, yellow peach, vanilla, majoram and daisies.

GUSTATIVE ANALYSIS: the softness is pleasantly dominant followed by salivation and a weak sensation of mineral notes. The final is bitterish (yeast) and apple flavoured. An interesting oenological melting pot with two main ingredients: yeast and fruits.

WINE-FOOD COMBINATION: *salsichón, longaniza, salame* (Uruguayan cold cuts)

- The sweet tendency of the cold cuts is counterbalancing the sapidity (mineral notes) of the wine
- The fatness of the cold cuts is countervailing the salivation of the wine
- The sweet tendency of the cold cuts 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 cold cuts is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: I think many winemakers have dreamt to produce something special like this sparkling wine (without liqueur de expedition), but it is not so easy to combine all the elements in order to achieve great intensity, structure and balance.

PIZZORNO RESERVA – VINO ESPUMOSO NATURAL BRUT NATURE – PIZZORNO 1910 FAMILY ESTATES – PIZZORNO WINERY – RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI. 963 13%

VISUAL ANALYSIS: brilliant, straw yellow with golden reflexes and the bubbles are quite fine, numerous and persistent.

OLFACTORY ANALYSIS: yeast, bread crust, flour, butter, lemon orange blossom and curry.

GUSTATIVE ANALYSIS: the softness is characterising the first impact at the palate, later the freshness given by an abundant salivation is pushing towards a well balanced structure passing through a light sensation of mineral notes. The gustative aromatic persistency is 4 seconds.

WINE-FOOD COMBINATION: *bocadito de merluza rebozada con salsa de ostras* (codfish chop with oysters sauce)

- The bubbles (carbon dioxide) are cutting through the fatness of the fish
- The sweet tendency of the fish is counterbalancing the sapidity (mineral notes) of the wine
- The fatness of the fish is countervailing the salivation 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: an iconic sparkling wine which can be compared to a very structured *blanc de noirs*. Another important example of *dosage zero / pas dose* capable of being adapted to a double combination with fish food: before with starters and later with main course.

DON PRÓSPERO SAUVIGNON BLANC – PIZZORNO 1910 FAMILY ESTATES – PIZZORNO WINERY – RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI. 963 2010 13%

VISUAL ANALYSIS: crystal clear, straw yellow with silverfish reflections and a nice body.

OLFACTORY ANALYSIS: tomato leaf, lemon, cat's pee and daisy.

GUSTATIVE ANALYSIS: the wine is dry and the alcoholic sensation is medium warm; the salivation is abundant and the structure is well balanced; the aftertaste is just a little bit bitterish but in the same time is green apple flavoured. The gustative aromatic persistency is of 4 seconds.

WINE-FOOD COMBINATION: *croquetitas de camarones con salsa de soya* (typical Uruguayan sea dish)

- The fatness of the prawns is countervailing the salivation of the wine
- The succulence of the soya sauce is compensating for the alcoholic dryness of the wine
- The sweet tendency of the prawns is counterbalancing the bitterish sensation 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: without any doubt, it is a well balanced wine; you can taste it with admiration plainly depicted upon your face because you are drinking a very special wine.

SAUVIGNON BLANC RESERVA – PIZZORNO 1910 FAMILY ESTATES – PIZZORNO WINERY – RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI. 963 2009 13%

VISUAL ANALYSIS: limpid, intense straw yellow and as concerns the structure, it is quite thick.

OLFACTORY ANALYSIS: herbs, almonds, yellow plum and elder.

GUSTATIVE ANALYSIS: the alcoholic sensation is light warm, the softness can be defined quite structured and the salivation is pretty good. Some mineral notes before the ending with wood and yellow plum flavour. The gustative aromatic persistency is 4 seconds.

WINE-FOOD COMBINATION: *abadejo en salsa de cítricos* (seafood with citrus sauce)

- The sweet tendency of the seafood is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the sauce is compensating for the alcoholic sensation
- The fatness of the seafood is countervailing the salivation 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: with the most advanced practices, it is realised a wine which is challenging the normal rules of making white wines (fermentation: 70% stainless steel tanks and 30% new French oak barrels). An attractive product full of softness, salivation and structure.

DON PRÓSPERO – TANNAT MACERACIÓN CARBÓNICA – PIZZORNO 1910 FAMILY ESTATES – PIZZORNO WINERY – RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI. 963 2010 13%

VISUAL ANALYSIS: limpid, purple red and weak structure.

OLFACTORY ANALYSIS: grape, strawberry and violet.

GUSTATIVE ANALYSIS: everything is light and weak. Salivation is the prominent element and the gustative aromatic persistency is only 3 seconds.

WINE-FOOD COMBINATION: *brochette de pollo* (chicken kebabs)

- The fatness of the meat is countervailing the salivation 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: more than a Beaujolais from Bourgogne (France) but very close to Vino Novello (Italy), partly because it is a wine proposable for the afternoon snack.

**PIZZORNO TANNAT RESERVA – PIZZORNO 1910 FAMILY ESTATES – PIZZORNO WINERY –
RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI. 963 2008 13%**

VISUAL ANALYSIS: limpid, ruby with purple reflexes and an important body.

OLFACTORY ANALYSIS: green wood, green pepper, unripe cherry, olives, wax, pomegranate, carob, mushroom, cacao and acacia wood.

GUSTATIVE ANALYSIS: as regards the alcoholic sensation, it is warm; as for the softness, it is scarcely soft; as concerns the salivation, it is scarcely fresh. The mineral notes give a weak sensation whereas tannins are very drying and rough. The final is bitter and blueberries flavoured. The structure is vigorous and the gustative aromatic persistency is about 5/6 seconds.

WINE-FOOD COMBINATION: *lomo en salsa de puerros* (loin with leeks sauce)

- 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 succulence of the sauce is counterbalancing the alcoholic dryness of the wine
- The sweet tendency of the sauce is countervailing the mineral notes 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: tannin is the only parameter in a position to exercise any authority over the palate. You can age this bottle in your wine-cellar or marry with an underdone red meat. It's up to you...nothing more, nothing less.

DON PRÓSPERO TANNAT 50% / MALBEC 50% – PIZZORNO 1910 FAMILY ESTATES – PIZZORNO WINERY – RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI. 963 2009 13,5%

VISUAL ANALYSIS: limpid, intense ruby with violet reflections and standard body.

OLFACTORY ANALYSIS: wild cherries, blackberries, undergrowth and wild red rose.

GUSTATIVE ANALYSIS: the salivation provided by malbec is encountering the astringency given by tannat, and the result is an enjoyable softness. The alcoholic sensation is medium warm, the mineral notes are composing a well balanced sensation and the structure is vigorous. The aftertaste is endowed with bitter tendency and berries flavoured. The gustative aromatic persistency is 5 seconds.

WINE-FOOD COMBINATION: *bife de lomo con pimienta negra* (Uruguayan cut of meat with black pepper)

- 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 meat is counterweighing the bitterish sensation of the wine
- The spicy sensation (black pepper) 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 meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: if you have been in Uruguay and you have stumbled upon a bottle of this wine, you might have caught a glimpse of soft tannin sitting on your tongue and waiting for the succulence or the sweet tendency of beef steak, just to practise the not so old exercise of marrying wine with food.

**TINTO RESERVA – TANNAT 60% / CABERNET SAUVIGNON 30% / MERLOT 10% – PIZZORNO
1910 FAMILY ESTATES – PIZZORNO WINERY – RUTA 32 – KM 23 – CANELÓN CHICO – I.NA.VI.
963 2010 13%**

VISUAL ANALYSIS: limpid, ruby with purple reflections and as for consistency, it is quite thick.

OLFACTORY ANALYSIS: green pepper, grass, olive, black cherry, stewed fruit, liquorice, medicine and wax.

GUSTATIVE ANALYSIS: a very powerful wine in evolution. Alcohols, tannins and structure are prevailing over everything. It is very interesting analysing the aftertaste in which the bitterish tendency of the tannin is almost disappearing in the wild fruit flavour. The gustative aromatic persistency is 6 seconds.

WINE-FOOD COMBINATION: *bife a la parrilla* (steak on barbecue)

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the steak 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 strong and vigorous wine that it is asking to be aged for 12-18 months to provide you nice surprises. If you decide to open the bottle right now, please drink this wine during a red meat barbecue.