

**TRUMPETER – RUTINI WINES – MALBEC RESERVA – MENDOZA –ARGENTINA –
EMBOTELLADO EN ORIGEN Y EXPORTADO POR RUTINI WINES 2011 13,5%**

Una historia vitivinícola que data de principios del siglo 19, Rutini Wines es reconocido como uno de los productores más prestigioso y exitoso en Argentina. La exquisita colección Trumpeter proviene de nuestros viñedos situados en la precordillera de los Andes, donde las altitudes y condiciones climáticas favorables estimulan el cultivo de uvas de sabores ricos y de gran carácter.

VISUAL ANALYSIS: the wine is limpid and the colour is ruby; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity.

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that blueberry syrup, wild blackberries, wood, undergrowth and wild rose are easily and pleasantly recognizable.

GUSTATIVE ANALYSIS: there are a good mineral notes, a dominant alcoholic note and a considerable tannin. The final is wood flavoured and lightly bitter. The gustative aromatic persistence is of 6 seconds.

WINE-FOOD COMBINATION: *seco de res* (typical Peruvian recipe)

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the sauce is compensating for the astringency of the tannins and for the alcoholic note 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: a very good wine-food combination.