

**TANNAT – SANTIAGO QUEIROLO DESDE 1880 EL SABOR DEL BUEN VINO – ELABORADO POR SANTIAGO QUEIROLO9 S.A.C. – AV. SAN MARTÍN 1062 – PUEBLO LIBRE – LIMA – PERÚ 2010 14%**

**VISUAL ANALYSIS:** limpid, ruby red with violet reflexes, quite flowing.

**OLFACTORY ANALYSIS:** the different fragrances which create the olfactory bouquet are smoked wood, coffee, blueberries, wood fruit, black olives and wild rose.

**GUSTATIVE ANALYSIS:** we can detect some salivation and simultaneously an interesting crisping sensation (mineral notes); the tannin (astringency) is really appreciable and the alcoholic dryness is nicely relevant. The gustative aromatic persistence is about 5 seconds.

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

- The sweet tendency of the meat is compensating for the mineral notes of the wine
- The fatness of the sauce is counterbalancing the salivation of the wine
- The sweet tendency of the recipe is counterweighing the astringency of the tannins
- 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 good quality of this wine is due not only to its enological principles but also to the fact of being warmed by gustative emotions that are inviting you to be part of the largest food and wine community.