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TORRONTÉS – ELABORADO Y ENVASADO EN ORIGEN POR GRUPO PEÑAFLORES S.A. (BODEGAS SANTA ANA) – MENDOZA – ARGENTINA 2013 13%

“Chakana was the Inca name for the Southern Cross constellation which ruled their agricultural calendar. Our wines are inspired by the Inca’s understanding of and respect for nature’s forces”

VISUAL ANALYSIS: straw yellow with grey reflexes

OLFACTORY ANALYSIS: pear, vanilla, almonds, aromatic herbs and wisteria

GUSTATIVE ANALYSIS: alcohol and softness; sapidity and salivation; light bitter final and the gustative aromatic persistency is about 4/5 seconds

WINE-FOOD COMBINATION: *tortellini con panna e prosciutto* (Italian recipe)

- The acidity (salivation) of the wine is cutting through the fatness of the cream



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- The sapidity (mineral salts) of the wine is counterbalancing by the sweet tendency of the pasta
 - The alcoholic dryness of the wine is counterweighing the succulence of the sauce
 - The bitter final of the wine is counterbalancing the sweet tendency of the ham
 - The structure of the wine is pairing the structure of the recipe
 - The gustative-aromatic persistence of the wine is matching the gustative-olfactory persistence of the recipe