

DINASTÍA H. STAGNARI – CHARDONNAY – VINOS FINOS H. STAGNARI – RUTA 5 – KM 20 – LA PUEBLA – CANELONES – URUGUAY – I.NA.VI. 527 2009 14%

VISUAL ANALYSIS: limpid, intense straw yellow, medium structure.

OLFACTORY ANALYSIS: almonds, banana, maracuya, pear, apple, wet grass, thyme and white flowers.

GUSTATIVE ANALYSIS: this is a light wine as concerns the alcohol. There is an interesting salivation and the aftertaste is mango-pineapple flavoured. The structure is well balanced and the gustative aromatic persistency is 5 seconds.

WINE-FOOD COMBINATION: *salmón rosado grillé* (grilled salmon)

- 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: based on the experience of improving the quality of the wine, this white allows to identify some parameters very good not only to taste but even to pair with food.

DAYMAN TANNAT – VIÑEDOS LA CABALLADA – SALTO – VINOS FINOS H. STAGNARI – RUTA 5 – KM 20 – LA PUEBLA – CANELONES – URUGUAY – I.NA.VI. 527 2009 13,5%

RECONOCIDO EN EUROPA POR LA O.I.V. (FRANCIA) COMO: CAMPEÓN MUNDIAL EN CATEGORIA VINOS TINTOS

VISUAL ANALYSIS: limpid, ruby with garnet reflections and quite thick.

OLFACTORY ANALYSIS: undergrowth, carob, stewed fruit, plum, mugwort, coffee and foxy.

GUSTATIVE ANALYSIS: a tannic wine with a structured and matured softness; the pseudowarmth sensation for the alcoholic presence is medium high but the astringency is gradually dry and pleasantly rough. There is a light appearance of mineral notes and a well balanced structure. The aftertaste is red plum flavoured and the gustative aromatic persistency is 6 seconds.

WINE-FOOD COMBINATION: *bife de vacío* ((Uruguayan cut of meat)

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the mineral notes of the wine
- The succulence of the meat is counterbalancing the alcoholic dryness 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: to drink quickly is positive feelings; to stop and sipping is almost a pleasure, but if you intent to pair with the right recipe, it is a sort of truly noble cause.

CABERNET SAUVIGNON PRIMER VIÑEDO 1×1 – H. STAGNARI VINOS DE AUTOR– RUTA 5 – KM 20 – LA PUEBLA – CANELONES – URUGUAY – I.NA.VI. 527 2008 14%

VISUAL ANALYSIS: limpid, intense red ruby and as concerns the consistency, it is quite flowing.

OLFACTORY ANALYSIS: undergrowth, wood, smoked, plum, dried fig, thyme and roses.

GUSTATIVE ANALYSIS: a dry wine in which the alcoholic dryness is medium warm and the softness is sufficient matured. There is a little salivation and tannins are so balanced that provide a touch of astringency and just a bitterish final. The structure is perfectly balanced and the gustative aromatic persistency is about 5/6 seconds.

WINE-FOOD COMBINATION: *entrecot con verduras grilladas* (entrecôte with grilled vegetables)

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the vegetables is counterweighing the bitterish sensation of the wine
- The succulence of the meat is compensating for the alcoholic dryness 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 the best wine of the winery probably because it is the cleverest. The inventive powers of the olfactory bouquet are echoing in the glass and at the palate, there is a breathless silence just to appreciate the high quality of the wine.

TANNAT VIEJO – CASTEL LA PUEBLA – VIÑEDOS LA CABALLADA – SALTO – VINOS FINOS H. STAGNARI – RUTA 5 – KM 20 – LA PUEBLA – CANELONES – URUGUAY – I.NA.VI. 527 2008 14,2%

RECONOCIDO EN EUROPA COMO:

- **UNO DE LOS 6 MEJORES VINOS TINTOS DEL MUNDO**
- **CHAMPION DE L'HÉMIPHÈRE SUD**

VISUAL ANALYSIS: limpid, intense ruby colour and with good body.

OLFACTORY ANALYSIS: figs, blackberries jam, stewed fruit, carob, truffle, majoram, green pepper, chrysanthemum and hyacinth.

GUSTATIVE ANALYSIS: the equilibrium is spreading all over the mouth. The softness is getting along with alcoholic dryness and even tannins and salivation are very good friends. The aftertaste is characterised by a bitterish tendency, the structure is on the average and the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *picaña de novillo* ((Uruguayan cut of meat)

- The sweet tendency of the meat is counterbalancing the bitterish final of the wine
- The succulence of the meat is compensating for the alcoholic dryness 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 tasting does not give only statements and comparisons over the wine, even it hands on a practical advice and show you how peculiar characteristics can be perceived.