

VIÑA VARELA ZARRANZ

BODEGA

1. 3.000.000 litros por año de los cuales 200.000 botellas constituyen vinos finos
2. Método de cultivo denominado LIRA y un plástico blanco al pie de la planta para protegerla del hielo
3. 60% de humedad y varios tratamientos

VINOS

1. Los vitiños más cultivado son tannat, merlot y cabernet franc; el cabernet sauvignon brota después y evita las heladas, pero madura tarde y hay el problema de la lluvia
2. Ausencia de mineralidad
3. Cabernet franc con cáscara más dura para aguantar la lluvia de la segunda mitad de febrero

BRUT NATURE – VARELA ZARRANZ – MÉTHODE CHAMPENOISE – ESPUMOSO NATURAL – CHARDONNAY (50%) / VIOGNIER (50%) – CRIANZA SOBRE LIAS 09/07/2007 – 18/07/2009 12%

VISUAL ANALYSIS: a crystal clear sparkling wine; the colour is intense straw yellow and as regards the effervescence the bubbles are fine, numerous and persistent

OLFACTORY ANALYSIS: the wine is offering a certain number of odorous sensations with varied characteristics such as yeast, banana, yellow apple, honey and yellow jasmine.

GUSTATIVE ANALYSIS: harmonic with softness and balanced with a good body; there is a remarkable salivation and a touch of mineral note. The final is slightly bitter and the gustative persistence is about 4 seconds.

WINE-FOOD COMBINATION: *leonesa* (Uruguayan typical cold cut)

- The spicy tendency of the cold cut is counterbalancing the softness of the wine
- The fatness of the cold cut is compensating for the salivation of the wine
- The sweet tendency of the *leonesa* is counterweighing the mineral note of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: an agreeable sparkling wine to taste and drink after the daily walk I along the sea promenade of Montevideo.

PETIT GRAIN MUSCAT – ELABORADO POR CIRLON S.A. – VIÑA VARELA ZARRANZ – RUTA 74 – KM 29 – SUÁREZ – CANELONES – URUGUAY I.NA.VI. 605 12,5% 2009

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined; the shade is intense straw yellow and there is a medium body.

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as green apple, yellow plum, aromatic muscat scent and white rose.

GUSTATIVE ANALYSIS: we can identify a confident body which is spreading all over the palate; the salivation is playing a major role in the mouth and the final is plum and rose flavoured with touches of sweetness. The gustative aromatic persistence is of $\frac{3}{4}$ seconds.

WINE-FOOD COMBINATION: *caprese* (salad made of tomatoes, mozzarella and basil)

- The bitterish tendency of the mozzarella is counterbalancing the sweet final of the wine
- The fatness of mozzarella is compensating for the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the *caprese* is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: basically, it may be said that everybody likes this wine, especially in the first stages of a summer dinner.

CABERNET FRANC – VIÑA VARELA ZARRANZ – RUTA 74 – KM 29 – SUÁREZ – CANELONES – URUGUAY I.NA.VI. 605 13% 2009

PASAJE DE BARRICA: 10 meses

VISUAL ANALYSIS: limpid, ruby red, quite thick.

OLFACTORY ANALYSIS: the variety of perfumes is represented by sweet tobacco, chocolate which results in mentholated, strawberries, raspberries and red lily.

GUSTATIVE ANALYSIS: we can perceive interesting alcoholic percentages together with several astringent touches given by tannins; the palate is not watering so much and the final is bitterish flavoured as a consequence of the tannic presence. There is a consistent body and the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: grilled and underdone red meat

- The sweet tendency of the meat is counterbalancing the bitterish final of the wine
- The succulence of the meat is compensating for the astringency of the tannins and the alcoholic dryness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: there are some oenological sensation, whose aim is to help a barbecued red meat to marry this wine and make a happy couple in the world of food-and-wine connoisseurship.

CABERNET SAUVIGNON – VIÑA VARELA ZARRANZ – RUTA 74 – KM 29 – SUÁREZ – CANELONES – URUGUAY I.NA.VI. 605 12,5% 2009

VISUAL ANALYSIS: limpid, intense ruby red, quite flowing.

OLFACTORY ANALYSIS: the variety of perfumes is represented by blueberries, blackcurrants, herbs, vegetal notes, white pepper and red sword-lily.

GUSTATIVE ANALYSIS: the softness is very interesting and in the same time the acidity (salivation) is surprising in a positive way. The presence of the tannins is not so important and the gustative aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: *carré de cerdo* (baked pork loin)

- The sweet tendency of the meat is counterbalancing the tannins of the wine
- The fatness and the dryness of the baked meat is compensating for 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: you are tasting the wine and you find difficult to resist the temptation of tasting it again and eventually you will arrange the wine to be combined with a baked meat.

TANNAT CRIANZA – VIÑA VARELA ZARRANZ – RUTA 74 – KM 29 – SUÁREZ – CANELONES – URUGUAY I.NA.VI. 605 13,5% 2007

CRIANZA: 12 meses en barrica de roble francés y americano

VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is a ruby red and there is a great structure.

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to figs marmalade, blackberries, leather, caramel, rubber and dried red figs

GUSTATIVE ANALYSIS: it is discernible a good tannin with astringency and bitter tendency; according to the degree of pseudo-warmth we perceive, this wine can be defined of high alcohol content in the sense that generates an alcoholic dryness. There is a very important structure and the gustative aromatic persistence is about 5 seconds.

WINE-FOOD COMBINATION: *cordero a la parrilla (grilled lamb)*

- The sweet tendency of the meat is counterbalancing the bitter tendency of the tannins
- The succulence of the meat is compensating for the alcoholic dryness of the wine and 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: important red wines are generally interested in this kind of wine-food pairing and the grilled lamb has adequate sensations to cope with this goal.