

**PISANO – ARTESANIA EN VINOS FINOS – RESERVA PERSONAL DE LA FAMILIA – TANNAT -  
CÉSAR PISANO E HIJOS S.A. – PROGRESO – URUGUAY 2007 14%**

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**VISUAL ANALYSIS:** limpid, ruby colour and good body.

**OLFACTORY ANALYSIS:** wood, gum, herbs, mint, red fruits and red flowers; as a matter of fact, it is not totally open.

**GUSTATIVE ANALYSIS:** the wine is astringent, the alcoholic dryness is ample and the aftertaste is underlining a bitter tendency; the gustative aromatic persistency is about 3/4 seconds.

**WINE-FOOD COMBINATION:** *brochette de lomo* (loin kebabs)

- The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic dryness of the wine
- The sweet tendency of the dough is counterweighing the bitterish sensation 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 possible to taste and drink the wine in this precise moment, but the astringency and the bitterish final (tannin parameters) could convert this bottle in a wine to be aged in the wine cellar for 12 months. Once the tannins will be diminished, the wine will demonstrate to be a very good product of the Uruguayan enology.

**PISANO URUGUAY – CISPLATINO PEQUEÑA RESERVA – TANNAT & MERLOT – COSECHADO A MANO Y EMBOTELLADO EN LA PROPIEDAD VIÑEDOS FAMILIA PISANO 13,5% 2009**

**VINO TINTO PRODUCIDO Y ENVASADO POR: CÉSAR PISANO E HIJOS S.A. – PROGRESO – URUGUAY**

**VISUAL ANALYSIS:** limpid, intense ruby red with garnet reflections, quite flowing.

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by blueberries, blackcurrants, mentholated, paprika and leather.

**GUSTATIVE ANALYSIS:** the alcoholic note is really well appreciable and the tannins are giving a pleasant bitterish flavour in the final. There is an important structure and the gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** *entrecote uruguayo* (typical Uruguayan meat dish)

- The sweet tendency of the meat is counterbalancing the bitterish flavour of the tannins
- 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:** each parameter is a small masterpiece gifted by the skill with which the winemaker has prepared the wine. It is as if it were a perfect job where gustative sensations are the winners during all the time.