

**CATARSIS – SINGLE VINEYARD OF ATLANTIDA – 70% CABERNET SAUVIGNON + 30% TANNAT  
- PRODUCED AND ESTATE BOTTLED BY VIÑEDOS DE LOS VIENTOS – ATALNTIDA – URUGUAY  
13% 2008**

**This wine was aged for 18 months in French oak barrels.**

**Pablo Fallabrino Machado Winemaker**

[www.vinedodelosvientos.com](http://www.vinedodelosvientos.com)

**COLOUR:** ruby red with violet reflections

**FLAVOURS:** rubber, pitch, blackberries, black olives, red lily, green pepper, blue rose and a touch of bitter chocolate

**TASTE:** a dominant alcoholic dryness and a great astringency; no salivation at all and the end is black fruit flavoured; the gustative persistency is about 4/5 seconds

**PAIRING:** t-bone steak in garlic and parsley cream sauce

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- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The succulence of the meat is compensating for 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

**ALCYONE RESERVE – PRODUCED AND ESTATE BOTTLED BY VIÑEDOS DE LOS VIENTOS – INDICACIÓN GEOGRÁFICA TÍPICA – ATLÁNTIDA – URUGUAY 17% 2006**

**TANNAT DESSERT WINE – 100% VINTAGE TANNAT – AGED IN BARRELS FOR 24 MONTHS**

**Pablo Fallabrino Machado Winemaker**

**VISUAL ANALYSIS:** limpid, garnet red with orangish reflexes, quite stick.

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by raisins, cherries, vanilla, sweet chocolate, talc and soap.

**GUSTATIVE ANALYSIS:** we can perceive a great sweet sensation and an interesting alcoholic note. There is a consistent body and the gustative aromatic persistence is about 8 seconds.

**WINE-FOOD COMBINATION:** bitter chocolate

- The bitter tendency of the chocolate is counterbalancing the sweet sensation of the wine
- The structure of the chocolate is matching to the structure of the wine
- The gustative persistence of the chocolate is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** this wine can be admired as a good connoisseur admires a jewel; the subtlety of its olfactory touches and the gustative originality of its values allow highlighting its excellent quality.