

<http://www.tuscanwineschool.com/albatro.htm> (foto)

[http://www.arthursellers.com/BulletinDetail.asp?em\\_key=178&s\\_em\\_body=&s\\_em\\_title=&](http://www.arthursellers.com/BulletinDetail.asp?em_key=178&s_em_body=&s_em_title=&)



## MÁTÉ ALBATRO IGT TOSCANA 2008

This vibrant powerhouse is made from equal parts Merlot and Sangiovese that was aged nineteen months in one, two and three year old Allier oak. It is a strong, clear ruby red. At first there is a slight musk on the nose that is followed by pronounced aromas of red fruit, licorice, cedar and prunes with a hint of dark chocolate. In the mouth the prunes and red fruit persist with well integrated tannins, good acidity and pleasing length. There is wonderful depth of flavour and complexity here. Like all Máté wines, it should be decanted a couple of hours before serving a little below room temperature. It will go well with a wide range of foods, from roasted vegetables and grilled meats to medium cheeses and dark chocolate cake.

Here's what Bruce Sanderson of the **'Wine Spectator'** (September 2011) has to say about it, "Though elegant, with floral, raspberry and wild berry aromas and flavors, this red has a firm, iron-clad structure. Perfume and fruit elements linger on the finish. Sangiovese and Merlot. Best from 2012 through 2020. 350 cases made. **90/100**

The Mátés have given us a special price on the 2008 Albatro which makes it less expensive than the first time we offered it. Order your terrific, tasty Tuscan now.

*Prova na Vinícola Máté em Montalcino, promovida por Candace esposa de Ferenc Máté, em 13/09/2011 com a Turma da Toscana. Preço de tabela € 14,00*