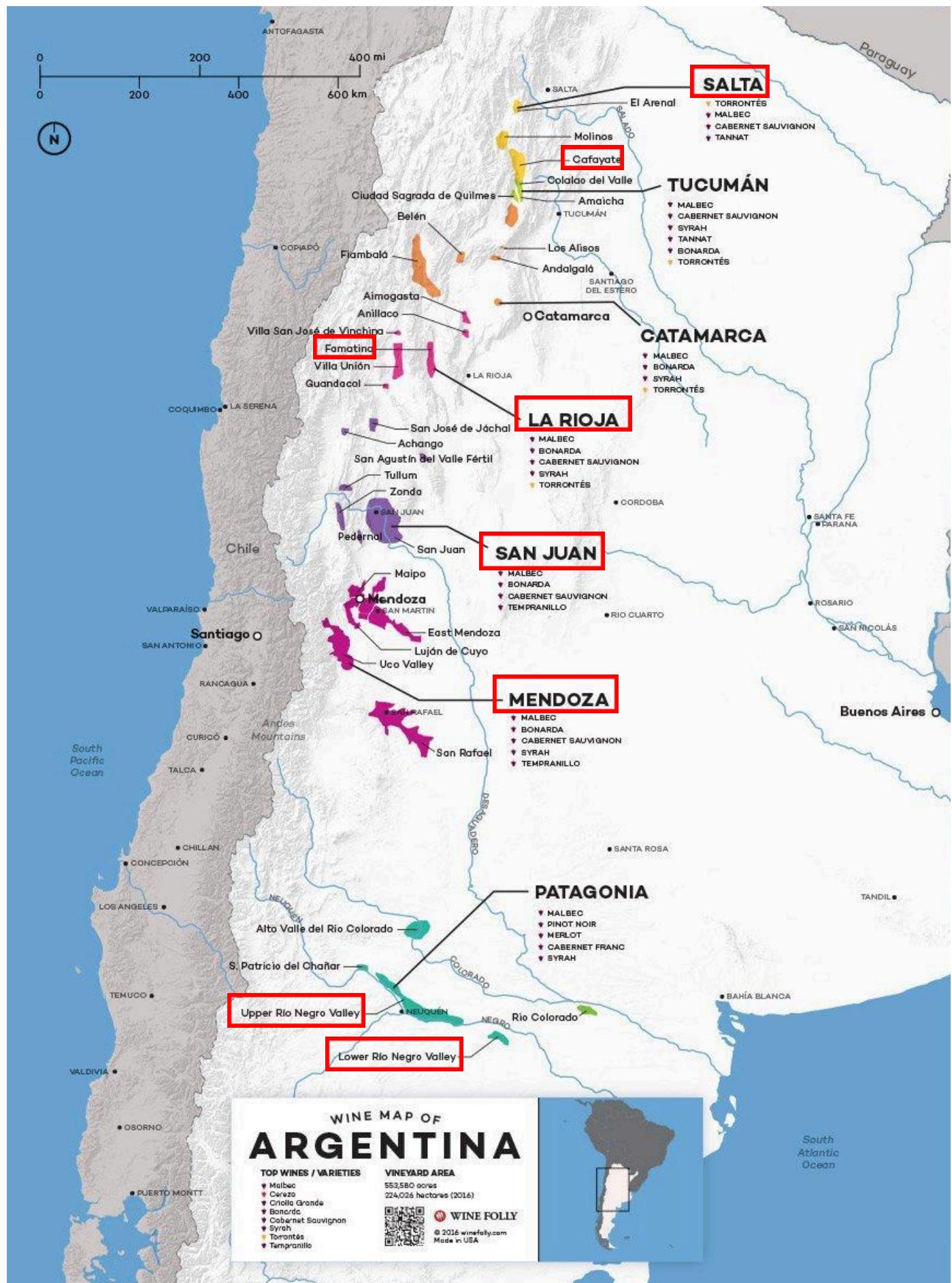


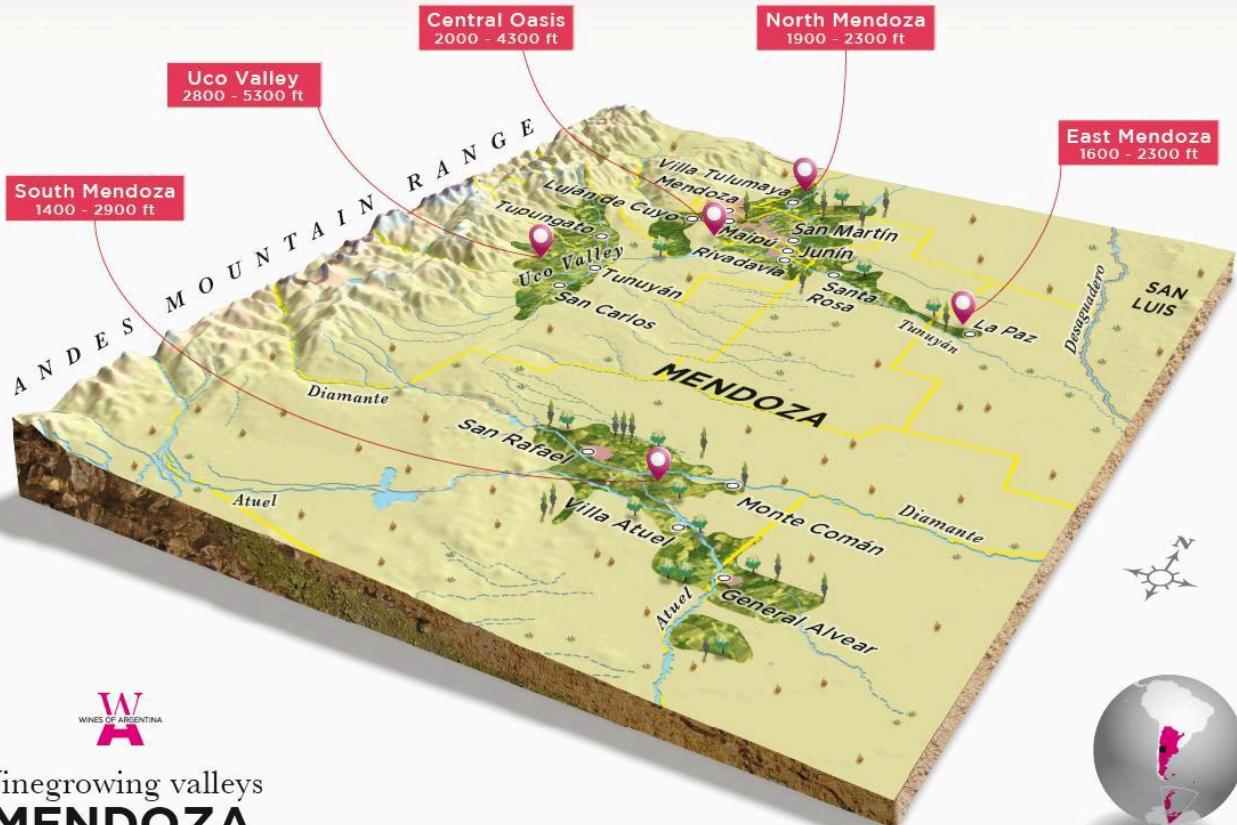
ARGENTINA (●●●)

<p>SPECIFICATIONS (What you have to know)</p>	<p>COUNTRIES, REGIONS, DISTRICTS Salta: (Cafayate) La Rioja: (Famatina) San Juan Mendoza: (Uco Valley, Luján de Cuyo, Maipú) Neuquén Río Negro</p> <p>KEY LIGHT WINES Red Cabernet Sauvignon Malbec White Torrontés</p> <p>KEY FACTORS Grape varieties: Cab sv, Merlot, Malbec, Bonarda, Tempranillo, Chardonnay, Sv blc, Torrontès Climate & Weather : Hail Viticulture: Altitude, irrigation</p> <p>OXFORD COMPANION TO WINE ENTRIES Trade+Producers: South America, Argentina, Joint Ventures Factors: Cab Sv, Merlot, Malbec, Bonarda, Tempranillo, Chardonnay, Sv bc, Torrontés, Hail, Altitude, Irrigation</p>		
VIDEO PLAYLIST	https://www.youtube.com/playlist?list=PLCx_IQt-zSFNHA7S34T5lpKod2EdfZCNO		
HISTORY	<p>1557: 1st recorded vineyard planted at Santiago del Estero at the foothills of the Andes by Jesuit missionaries. 1561: Mendoza city founded 1569-89: development of vineyards in the province of San Juan (north of Mendoza) 17-19th: Use of dams & irrigation to make wines in growing quantity and more resistant to long transportation 1852: French Pouget brings Malbec from France to Argentina. 19th: European immigrants incl. Italy, Spain, France w new vine varieties + development of transport network (Mendoza-Buenos Aires railway) -> foundations of modern Argentinean wine industry 1930s: global recession 1943-1955: General Perón -> relative prosperity Mid50s-80s: political unrest. Low quality table wines for high local consumption (90l/pers/yr). 1980-90s: Drop of local consumption + massive vine pull scheme + vineyard modernization + export strategies but overvalued Peso hampered any chance to sell abroad 90's: Winemaking technology & expertise 2000s: Peso devaluation > both exports and foreign investment soared</p>		
CLIMATE & WEATHER	<p>Viticulture possible due to cooling effect of altitude. Highest vineyards in the world (900m avg). Semi-desert w rainfall <250mm/yr, mainly in the summer (hail risk) High diurnal temperature range: from 10C at night to 40C in the day. Dry unpolluted air but hot, dry, very strong wind Zonda during flowering, low disease pressure.</p>		
SOILS & TOPOGRAPHY	<p>High proportion of sand Maipú + Río Negro: more gravelly soils</p>		
GRAPE VARIETIES	<p>Pink: Historic grape varieties (still 25% of all vines planted) Cereza ('cherry' in Spanish): Large berries; juice paler vs. Criolla; brought in by Spanish settlers Mainly in eastern Mendoza + San Juan => Rosé of mediocre quality for local consumption or grape concentrate Criolla Grande: Pink-skinned grapes; low quality vinifera variety; amongst 1st vines cultivated in the Americas Most planted variety in Mendoza (>Malbec) Can make white or pink wine. Cheap and sold in litre bottles or cartons. Criolla Chica (// País in Chile) Imported by Spanish conquistadores in 16th. Less common vs. Cereza & Grand. Paler & slightly better quality</p> <table border="1" data-bbox="367 1680 1453 2102"> <tr> <td data-bbox="367 1680 907 2102"> <p>Reds (47% of plantings)</p> <ol style="list-style-type: none"> 1. Malbec (36% of plantings) Introduced to Mendoza in 19th century from Bordeaux, potentially via Chile Smaller, tighter bunches vs. Bdx Malbec Best grown at slightly higher altitude Argentina's USP: can benefit from oak ageing 2. Bonarda (17%) More Bonarda in Argentina vs. Italy Actually linked to Savoie's Charbono or 'Corbeau' 3. Cabernet Sauvignon (13%) Plantings nearly x3 since '90 Often blended w Merlot or Syrah 4. Syrah (11%) 5. Tempranillo (10%) </td><td data-bbox="907 1680 1453 2102"> <p>Whites (20% of plantings)</p> <ol style="list-style-type: none"> 1. Pedro Giménez (28.2%) Light skinned Alcoholic full bodied wine for blending or grape concentrate (for export to Japan) 2. Torrontes (26%) Argentine's only native grape Riojano (best) SanJuanino (bigger berries, less aromatic) or Mendocino (Río Negro, lacks Muscat aromatics) First 2 believed to be a crossing between Muscat of Alexandria Criolla chica Produces hi acidity, aromatic Adapts well to hi sandy soils of Cafayate 3. Chardonnay (16%) </td></tr> </table>	<p>Reds (47% of plantings)</p> <ol style="list-style-type: none"> 1. Malbec (36% of plantings) Introduced to Mendoza in 19th century from Bordeaux, potentially via Chile Smaller, tighter bunches vs. Bdx Malbec Best grown at slightly higher altitude Argentina's USP: can benefit from oak ageing 2. Bonarda (17%) More Bonarda in Argentina vs. Italy Actually linked to Savoie's Charbono or 'Corbeau' 3. Cabernet Sauvignon (13%) Plantings nearly x3 since '90 Often blended w Merlot or Syrah 4. Syrah (11%) 5. Tempranillo (10%) 	<p>Whites (20% of plantings)</p> <ol style="list-style-type: none"> 1. Pedro Giménez (28.2%) Light skinned Alcoholic full bodied wine for blending or grape concentrate (for export to Japan) 2. Torrontes (26%) Argentine's only native grape Riojano (best) SanJuanino (bigger berries, less aromatic) or Mendocino (Río Negro, lacks Muscat aromatics) First 2 believed to be a crossing between Muscat of Alexandria Criolla chica Produces hi acidity, aromatic Adapts well to hi sandy soils of Cafayate 3. Chardonnay (16%)
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	<p>For light fruity reds via carbonic maceration</p> <p>6. Sangiovese (6%)</p> <p>7. Merlot (5%)</p> <p>8. Barbera (2%)</p>	<p>Specific Mendoza clone developed in the US Successful in Tupungato (1,200m)</p> <p>4. Sauvignon Blanc (5.3%) – tends to be flabby</p> <p>5. Viognier (1%) – increasing</p>
VITICULTURE	<p>High pergolas to raise grapes away from heat. Newer plantings on cordon training systems.</p> <p>Irrigation with mountain water drawn via complex man-made systems.</p> <p>90% of vineyards flood irrigated (> hi yields) but also furrow irrigations or drip irrigation since late 90s.</p> <p>Use of netting vs. hail.</p> <p>Dry sunny conditions > Low incidence of vine disease + high yields of healthy ripe grapes</p> <p>Harvesting mainly manual due to low cost.</p> <p>Summer Hail (« piedra ») main threat, up to 30% crop lost every year</p>	
WINEMAKING	<p>Chaptalization not allowed</p> <p>Wine-making techniques based on historic grapes for high volumes but modernisation since 90s.</p> <p>Hygienic, temperature-controlled fermentation in stainless steel most common.</p> <p>Ageing in large oak casks for reds although some use 225L barriques.</p>	
WINE STYLES	<p>Malbec: deep coloured, robust & fruity red; best & most balanced red wine from Argentina</p>	
KEY REGIONS & CHARACTERISTICS	<p>1. Salta province 1,900ha</p> <p>Climate & soil: similar to Mendoza i.e. alluvial soil with clay substructure</p> <p>Topo: Hi altitude (1,700-3,000m) w large diurnal changes, 200 mm rainfall, big diurnal range, very high sun exposure</p> <p>G. Varieties: Torrontes Riojano; Tannat; Cabernet Sauvignon</p> <p>Styles: aromatic, full bodied dryish whites</p> <p>2. La Rioja (Famatina in the EU) 3% 8000 ha</p> <p>Oldest wine region; home to Torrontes Riojano and Moscatel de Alexandria; lack of water for irrigation makes wine making marginal. Production dominated by 1 group of co-operative cellars.</p> <p>Vines trained in pergolas</p> <p>Famatina Valley = best area</p> <p>3. San Juan 28% 47,000ha</p> <p>North of Mendoza.</p> <p>Climate: hotter vs. Mendoza, low rainfall (10mm/year)</p> <p>Traditional home to Cereza. Since late 1990s, more Bonarda & Syrah; now in decline.</p> <p>Best known for cheap wine from undefined grapes but wineries like Penaflor & Santiago Graffigna produce good robust reds.</p> <p>Large producer of sherry style wines, Vermouth as well as light wines</p> <p>4. Mendoza 70%</p> <p>160,000ha</p> <p>Topography: 600-1,100m near Mt Aconcagua / Loose, sandy, alluvial soil w clay substructures + trees to protect from summer temp Water in plenty from Andes' glaciers</p> <p>Climate: Continental w 4 seasons + no extreme temp variations Rainfall of 200-300mm/yr in summer.</p> <p>La Piedra (early summer hail) + La Zonda (hot dry wind from N-E) = key risks</p> <p>All grapes: Malbec, Merlot, Torrontes, Cab sv, Chardonnay, Chenin, Viognier, etc.</p> <p>I. North Mendoza: 600-700m; Lavalle + Las Heras + Guaymallén + San Martín + part of Maipú</p> <p>II. Upper Mendoza river region: 700-1,100m; Luján de Cuyo + Perdriel + Agrelo + Ugarteche + most of Maipú. Luján de Cuyo: 1st Argentinean DOC (92) situated; 800-1,000m, low rainfall + 15C mean annual temp. Best old vine Malbec vineyards in here along with Perdriel Catena, Trapiche and Norton's home.</p> <p>III. Uco Valley region (Tupungato) 900-1,250m; cooler climate w hi diurnal change -> great for aromatic whites & Pinot Noirs.</p> <p>IV. East Mendoza Big volume producing area; Junin + Rivadavia + San Martín + Santa Rosa. Best wines from La Agricola in SR</p> <p>V. San Rafael (Valentín Bianchi's home)</p> <p>Torrontés + Muscat = only varieties that have grapey notes.</p> <p>COURSE TASTING NOTES: Mendoza Torrontés 2016 – Clear medium gold. Pronounced floral (orange blossom, verbena, honeysuckle), tropical fruit (papaya, ananas, passion fruit), herbal (nettle, cut grass), grapefruit, apricot. Dry palate, medium acidity, medium + alcohol, medium + body, medium finish. Good quality, to drink now.</p>	

	<p>COURSE TASTING NOTES: Entry level <i>Mendoza Cabernet Sauvignon 2016</i> – Clear deep ruby colour. Medium intense nose of black fruit (blackcurrant), herbaceous (green pepper), leather, roasted coffee. Dry palate, high acidity, medium + drying tannins, medium + alcohol, medium bodied, short finish. Acceptable.</p>								
	<p>5. Neuquén & Río Negro ('black river') 3,800ha</p> <p>350 mm rainfall, big diurnal shift</p> <p>Cooler climate w long warm ripening season + chalky soil -> ideal for whites</p> <p>Soils: Alluvial sands & gravel. Irrigation system pioneered by the British in 20th.</p> <p>Gr. Varieties: Torrontés Riojano, Sémillon, Chardonnay & Pinot Noir, Malbec.</p> <p>High class, new investment.</p> <p>Humberto Canale 1st to plant Bdx vines for commercial purposes. A lot have followed since (e.g. Fabre Montmayou)</p>								
WINE CLASSIFICATION	Instituto Nacional de Vitivinicultura (INV) is the Government's controlling body.								
PRODUCTION & BUSINESS	<p>5th largest producer in the world with 14.5m hl/2.2bn btl/year (in '10). Just under 5% of world production.</p> <ul style="list-style-type: none"> • Consumption: 30l/pers/yr – a 1/3 of 1970s consumption level • Predominance of relatively large specialist grape-growing concerns. • Widespread use of foreign consultants & flying winemakers to help exports. • Key producers (brands): <ul style="list-style-type: none"> Grupo Penaflor: largest wine exporter by far Norton: founded 1895 by English engineer; now Swarovski since '89. 680ha for good value quality wines. DLJ (Trapiche): 27m btl/year. Standard to ultra premium range (Medalla) Nicolás Catena (Catena Alta, Alamos, Gascon): 425ha + buying as much; architect of modern wine industry; joint venture w Ch. Lafite Rothschild. Moet & Chandon (Terrazas): high altitude vineyards in best Mendoza locations. Joint venture w Cheval Blanc (Cheval de los Andes). 3.6m btl/year Familia Zuccardi: one of the largest family-owned w 600ha; modern and innovative approach w new grape var • Other more recent investors: <ul style="list-style-type: none"> Hervé's Joyaux from Bordeaux (Fabre Montmayou) since 93. Fine Malbec from old vineyards + Bdx blends Sogrape from Portugal (Finca Flichman) Pernod Ricard (Etchart) Allied Domecq (Balbi) <table border="1"> <tr> <td>STRENGTHS</td><td>WEAKNESSES</td></tr> <tr> <td> High-quality wine grapes Continued research and innovation Rustic style to world-class quality Turned to exports Strong, sustainable USP (Unique Selling Proposition) w Malbec & Torrontes + international varieties </td><td>Still crucial need for modernisation</td></tr> <tr> <td>OPPORTUNITIES</td><td>THREATS</td></tr> <tr> <td> Considerable International investment in new vineyard areas, improved winemaking technology Untapped potential in some regions </td><td>Cost of living increasing</td></tr> </table>	STRENGTHS	WEAKNESSES	High-quality wine grapes Continued research and innovation Rustic style to world-class quality Turned to exports Strong, sustainable USP (Unique Selling Proposition) w Malbec & Torrontes + international varieties	Still crucial need for modernisation	OPPORTUNITIES	THREATS	Considerable International investment in new vineyard areas, improved winemaking technology Untapped potential in some regions	Cost of living increasing
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Vinegrowing valleys
MENDOZA