ARGENTINA (●●●)

SPECIFICATIONS (What you have to know)	**COUNTRIES, REGIONS, DISTRICTS** **Salta**: (Cafayate) **La Rioja**: (Famatina) **San Juan** **Mendoza**: (Uco Valley, Luján de Cuyo, Maipú) **Neuquén** **Río Negro** **KEY LIGHT WINES** Red Cabernet Sauvignon Malbec White Torrontés **KEY FACTORS** **Grape varieties**: Cab sv, Merlot, Malbec, Bonarda, Tempranillo, Chardonnay, Sv blc, Torrontès **Climate & Weather :** Hail **Viticulture**: Altitude, irrigation **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
VIDEO PLAYLIST	https://www.youtube.com/playlist?list=PLCx_lQt-zSFNHA7S34T5lpKod2EdfZCNO
HISTORY	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
CLIMATE & WEATHER	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.
SOILS & TOPOGRAPHY	High proportion of sand Maipú + Río Negro: more gravelly soils
GRAPE VARIETIES	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 Reds (47% of plantings) **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%)** Whites (20% of plantings) **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** (Rio 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%)**

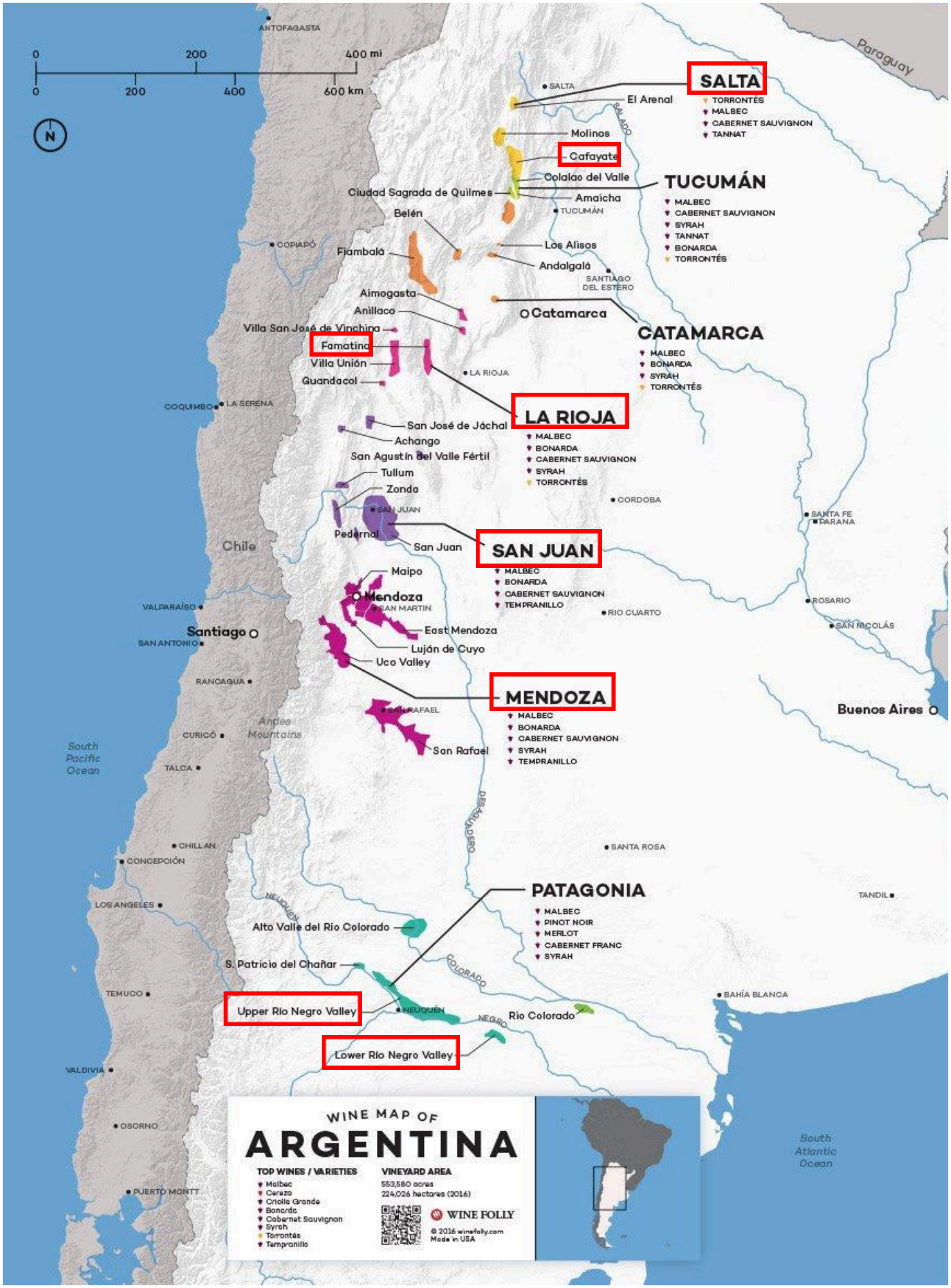
	For light fruity reds via carbonic maceration **6. Sangiovese (6%)** **7. Merlot (5%)** **8. Barbera (2%)** Specific Mendoza clone developed in the US Successful in Tupungato (1,200m) 4. Sauvignon Blanc (5.3%) – tends to be flabby 5. Viognier (1%) – increasing
VITICULTURE	High pergolas to raise grapes away from heat. Newer plantings on cordon training systems. Irrigation with mountain water drawn via complex man-made systems. 90% of vineyards flood irrigated (> hi yields) but also furrow irrigations or drip irrigation since late 90s. Use of netting vs. hail. Dry sunny conditions > Low incidence of vine disease + high yields of healthy ripe grapes Harvesting mainly manual due to low cost. Summer Hail (« piedra ») main threat, up to 30% crop lost every year
WINEMAKING	Chaptalization not allowed Wine-making techniques based on historic grapes for high volumes but modernisation since 90s. Hygienic, temperature-controlled fermentation in stainless steel most common. Ageing in large oak casks for reds although some use 225l barriques.
WINE STYLES	**Malbec**: deep coloured, robust & fruity red; best & most balanced red wine from Argentina
KEY REGIONS & CHARACTERISTICS	1. **Salta province** 1,900ha Climate & soil: similar to Mendoza i.e. alluvial soil with clay substructure Topo: Hi altitude (1,700-3,000m) w large diurnal changes, 200 mm rainfall, big diurnal range, very hugh sun exposure G. Varieties: Torrontes Riojano; Tannat; Cabernet Sauvignon Styles: aromatic, full bodied dryish whites 2. **La Rioja** (Famatina in the EU) 3% 8000 ha 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. Vines trained in pergolas Famatina Valley = best area 3. **San Juan** 28% 47,000ha North of Mendoza. Climate: hotter vs. Mendoza, low rainfall (10mm/year) Traditional home to Cereza. Since late 1990s, more Bonarda & Syrah; now in decline. Best known for cheap wine from undefined grapes but wineries like Penaflor & Santiago Graffigna produce good robust reds. Large producer of sherry style wines, Vermouth as well as light wines 4. **Mendoza** 70% 160,000ha 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 Climate: Continental w 4 seasons + no extreme temp variations Rainfall of 200-300mm/yr in summer. La Piedra (early summer hail) + La Zonda (hot dry wind from N-E) = key risks All grapes: Malbec, Merlot, Torrontes, Cab sv, Chardonnay, Chenin, Viognier, etc. **I. North Mendoza:** 600-700m; Lavalle+ Las Heras + Guaymallén + San Martín + part of Maípu **II. Upper Mendoza river region:** 700-1,100m; Lujan de Cuyo + Perdriel + Agrelo + Ugarteche + most of Maípu. 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. **III. Uco Valley region (Tupungato)** 900-1,250m; cooler climate w hi diurnal change -> great for aromatic whites & Pinot Noirs. **IV. East Mendoza** Big volume producing area; Junin + Rivadavia + San Martín + Santa Rosa. Best wines from La Agricola in SR **V. San Rafael** (Valentín Bianchi's home)

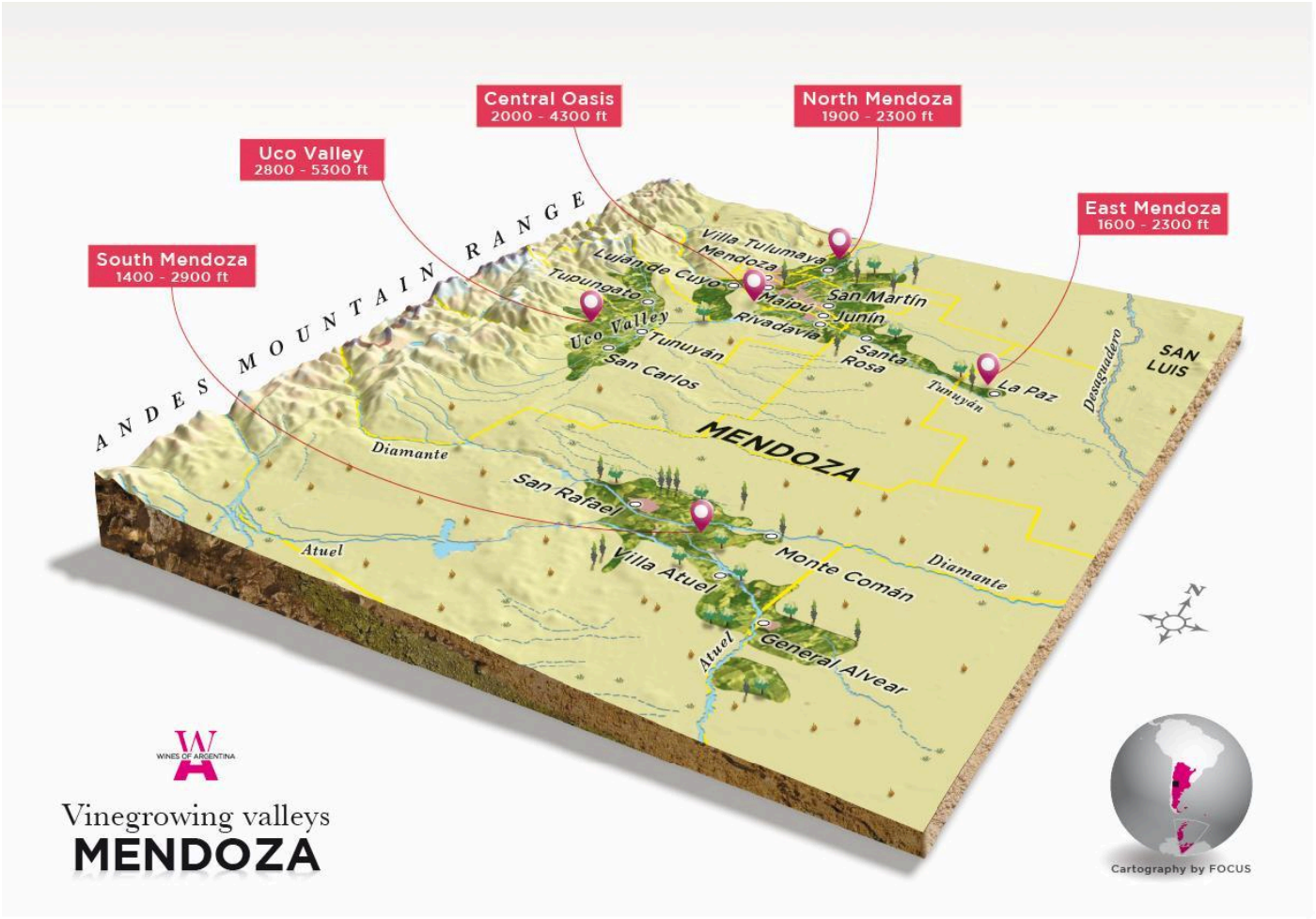
Torrontès + Muscat = only varieties that have grapey notes.

***COURSE TASTING NOTES**: **Mendoza Torrontès 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.*

	***COURSE TASTING NOTES**: Entry level **Mendoza Cabernet Sauvignon 2016** – 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, shirt finish. Acceptable.* **5. Neuquen & Río Negro ('black river')** 3,800ha 350 mm rainfall, big diurnal shift Cooler climate w long warm ripening season + chalky soil -> ideal for whites Soils: Alluvial sands & gravel. Irrigation system pioneered by the British in 20th. Gr. Varieties: Torrontés Riojano, Sémillon, Chardonnay & Pinot Noir, Malbec. High class, new investment. Humberto Canale 1st to plant Bdx vines for commercial purposes. A lot have followed since (e.g. Fabre Montmayou)
WINE CLASSIFICATION	Instituto Nacional de Vitivinicultura (INV) is the Government's controlling body.
PRODUCTION & BUSINESS	5th largest producer in the world with 14.5m hl/2.2bn btls/year (in '10). Just under 5% of world production. • 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): **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 btls/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 btls/year **Familia Zuccardi**: one of the largest family-owned w 600ha; modern and innovative approach w new grape var • Other more recent investors: 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)

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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0 200 400 600 km
N
ANTOFAGASTA
Paraguay
SALTA
El Arenal
Molinos
Cafayate
Colalao del Valle
Ciudad Sagrada de Quilmes
Amaicha
TUCUMÁN
Belén
Fiambalá
Los Alisos
Andalgalá
COPIAPÓ
SANTIAGO DEL ESTERO
Aimogasta
Anillaco
Villa San José de Vinchina
Catamarca
Famatina
Villa Unión
Guandacol
LA RIOJA
COQUIMBO
LA SERENA
San José de Jáchal
Achango
San Agustín del Valle Fértil
Tullum
Zonda
CORDOBA
SAN JUAN
Pedernal
San Juan
SANTA FE
PARANA
Chile
Maipo
Mendoza
SAN MARTIN
VALPARAÍSO
Santiago
SAN ANTONIO
East Mendoza
Luján de Cuyo
Uco Valley
RIO CUARTO
ROSARIO
SAN NICOLÁS
RANCAGUA
SAN RAFAEL
Buenos Aires
Andes Mountains
CURICÓ
South Pacific Ocean
TALCA
San Rafael
CHILLAN
CONCEPCIÓN
SANTA ROSA
LOS ANGELES
NEUQUEN
Alto Valle del Río Colorado
S. Patricio del Chañar
COLORADO
TANDIL
TEMUCO
Upper Río Negro Valley
NEUQUÉN
Río Colorado
NEGRO
BAHÍA BLANCA
Lower Río Negro Valley
VALDIVIA
OSORNO
PUERTO MONTT
South Atlantic Ocean
SALTA
TORRONTÉS
MALBEC
CABERNET SAUVIGNON
TANNAT
TUCUMÁN
MALBEC
CABERNET SAUVIGNON
SYRAH
TANNAT
BONARDA
TORRONTÉS
CATAMARCA
MALBEC
BONARDA
SYRAH
TORRONTÉS
LA RIOJA
MALBEC
BONARDA
CABERNET SAUVIGNON
SYRAH
TORRONTÉS
SAN JUAN
MALBEC
BONARDA
CABERNET SAUVIGNON
TEMPRANILLO
MENDOZA
MALBEC
BONARDA
CABERNET SAUVIGNON
SYRAH
TEMPRANILLO
PATAGONIA
MALBEC
PINOT NOIR
MERLOT
CABERNET FRANC
SYRAH
WINE MAP OF
ARGENTINA
TOP WINES / VARIETIES
Malbec
Cereza
Criolla Grande
Bonarda
Cabernet Sauvignon
Syrah
Torrontés
Tempranillo
VINEYARD AREA
553,580 acres
224,026 hectares (2016)
WINE FOLLY
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Made in USA


Central Oasis
2000 - 4300 ft
North Mendoza
1900 - 2300 ft
Uco Valley
2800 - 5300 ft
East Mendoza
1600 - 2300 ft
South Mendoza
1400 - 2900 ft
ANDES MOUNTAIN RANGE
Villa Tulumaya
Mendoza
Luján de Cuyo
Tupungato
Maipú
San Martín
Junín
Rivadavia
Uco Valley
Tunuyán
Santa Rosa
La Paz
Tunuyán
Desaguadero
SAN LUIS
San Carlos
MENDOZA
Diamante
San Rafael
Atuel
Villa Atuel
Monte Comán
Diamante
Atuel
General Alvear
N
WINES OF ARGENTINA
Vinegrowing valleys
MENDOZA
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