

- Geography and Climate
- History
- Appellation System
- Major Regions and Sub-Regions
- Food Pairings

## Geography and Climate

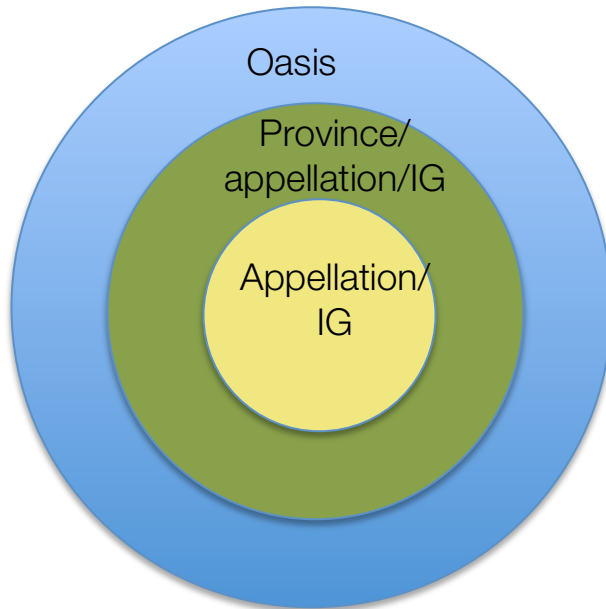
- South America
- Separated from Chile by Andes
- Continental climate
- Rain shadow effect = hot and dry
- The Zonda
- Best vineyards planted at elevation: average is 900 meters
- At elevation, cooler temperatures overall and greater day/night variation
- Irrigation from melted snow

## History

- 1500s-1700s: Spanish colonials introduce vines, mostly for sacramental wine
- Middle to late 1800s: Influx of Italian and Spanish immigrants brings new (French) vines and winemaking practices
- 1882: Railway between Mendoza and Buenos Aires allows export to Chile
- Middle to late 1900s: Economic turmoil and minimal export
- 1980s: Nicolás Catena leads quality revolution in Mendoza
- 1990s: Major influx of new vineyards and wineries; major increase in exports
- Today: 5<sup>th</sup> largest producer and 7<sup>th</sup> largest exporter in world



# Appellations of Argentina



## Focus: Salta

- Northern Argentina (warmer)
- Super high elevations: 5,000-7,800 feet
- Cafayate department: a valley at 6,000 feet; shade and cool, dry nights
- Torrontés grape: from Muscat of Alexandria and Criolla Chica
- Malbec, too... and Tannat

*Wine: Hermanos Torrontés '11 – Cafayate, Argentina*

*Wine: Michel Torino Don David Tannat Reserve '10 – Cafayate, Argentina*

## Focus: Mendoza

- Central Argentina
- High desert; less than 8 inches rainfall/year
- A province with 5 oases, 24 registered IGs within it
- Appellation or Indicación Geográfica: smaller than a province; 100% of grapes must come from appellation listed
- 397,108 acres (Bordeaux, Burgundy and Napa Valley combined)
- Malbec, Cabernet, Merlot, Bonarda, Tempranillo, Chardonnay

*Wine: Añoro Malbec '08 – Mendoza, Argentina*

**CORKBUZZ**  
WINE STUDIO

## Focus: Uco Valley

- Central Argentina
- Appellation within Mendoza, which is within Cuyo
- Includes districts Tupungato, Tunuyán, San Carlos
- Alluvial soils
- Cooler; greater day/night variations moving west toward Andes
- Reds: Malbec reigns; also Cabernet, Merlot
- Whites: Chardonnay

*Wine: Luca Chardonnay '10 – Tupungato, Argentina*

## Focus: Luján de Cuyo

- Central Argentina
- Sub-districts of Agrelo, Las Compuertas; also Vistalba, Perdriel, Ugarteche
- Slightly warmer than Uco Valley; similar to Napa Valley
- Clay soils
- Reds: Malbec, Cabernet Sauvignon
- Wines known for firm, tannic structure

*Wine: Catena Alta Malbec '08 – Mendoza, Argentina*

## Focus: Patagonia

- Southern Argentina (cooler)
- Sub-districts of Neuquén and Río Negro
- Drier, windier, lower altitude than Mendoza
- Whites: Torrontés and Semillon
- Reds: Pinot Noir, plus Malbec, Cabernet, Merlot
- Dinosaur country!

*Wine: Chalten Pinot Noir Reserva '10 – Neuquén, Argentina*

## Argentinian Food and Wine Pairings

- Empanadas – meat, vegetables and spices in fried or baked dough
- Carbonada – sweet and sour beef stew with pumpkin and stone fruit
- Rib-eye with chimichurri
- *Asado* (barbecue) with short ribs, sausages and steak
- Milanesas – thinly pounded beef or chicken, breaded and fried

