

Chapter 37
Argentina

<p>CLIMATE AND GRAPE GROWING</p>	<ul style="list-style-type: none"> ● Salta (N) → Rio Negro/Neuquen (S) - 1500km ● Altitude - most vineyards 600m+ (2000m+ near Salta) ● Heat = most vineyards planted in Pergola System called <i>Parral</i> <ul style="list-style-type: none"> ○ Grapes away from hot ground/shaded by leafy canopy ○ <i>Parral</i> still used for Torrontes but vertical trellises with shade for black grapes ● Andes = rain shadow - lack of rainfall common <ul style="list-style-type: none"> ○ Flood or drip (more common) irrigation used ○ Some water from mountain rivers or subterranean aquifers ● Spring frosts ● Summer hails (esp Mendoza) - netting to protect <ul style="list-style-type: none"> ○ Risk management = lots of different sites (also good for blending) ● No rot/mildew (due to heat) ● Organically grown grapes common
<p>GRAPE VARIETIES AND WINE MAKING</p>	<p style="text-align: center;">Black</p> <p><i>Malbec</i> (flagship/most planted)</p> <ul style="list-style-type: none"> ● Low altitude = full-bodied/rich black fruit/smooth tannins ● High altitude = elegant/fresher/floral ● High quality - matured in new oak (spicy)/most gentle tannin extraction ● Single varietal (but can be blended with French international varieties) <p><i>Bonarda</i> (2nd most planted)</p> <ul style="list-style-type: none"> ● Late ripening ● Deep colour/high acid/high tannin ● High yield = easy drinking/med-deep colour/raspberry/blackberry ● Low yield = greater concentration/structure ● Mendoza + San Joan <p style="text-align: center;">White</p> <p><i>Torrontés</i></p> <ul style="list-style-type: none"> ● Salta/La Rioja/San Juan/Mendoza ● High altitude = Cafayete Region (high quality) ● Med-body + acid/fruity/floral/stone fruit/melon ● Aromatic = ferm inert temp controlled vessels + released year of harvest <p><i>Chardonnay</i></p> <ul style="list-style-type: none"> ● Premium = portion of matured in new oak

	<p><i>Chenin Blanc/SB/Semillon/Viognier also grown</i> <i>Pedro Gimenez - cheap wine for domestic market/greatest white plantings</i></p>
<p>REGIONS AND WINES</p>	<ul style="list-style-type: none"> • New world G1 system. 3 broad regions (only Patagonia seen on labels) → provinces → specific departments <p>Salta Province</p> <ul style="list-style-type: none"> ❖ North-most vineyards ❖ High altitude - 3000m ❖ Cafayete region = pure/concentrated Torrontes ❖ European investment due to high quality Torrontes ❖ <i>Cab Sauv/Malbec</i> also planted <p>La Rioja Province</p> <ul style="list-style-type: none"> ❖ 3rd largest production ❖ Famatina Valley (main area/usually labelled to avoid Rioja confusion) = irrigated valley floors <ul style="list-style-type: none"> ➢ <i>Torrontes/Cab Sauv/Syrah/Bonarda</i> <p>San Juan Province</p> <ul style="list-style-type: none"> ❖ 2nd most important ❖ 450-1,400m above sea level (altitude) ❖ <i>Syrah</i> (quality)/ <i>Malbec/Cab Sauv/Bonarda</i> ❖ <i>Chard/Viognier</i> <p>Mendoza Province</p> <ul style="list-style-type: none"> ❖ Majority of wine production ❖ Climate: desert conditions - rain shadow - Andes (east) and Argentine Pampas (west) ❖ Five divisions = Northern/Eastern/Central/Uco Valley/Southern ❖ Northern/Eastern Mendoza <ul style="list-style-type: none"> ➢ High volume/inexpensive ➢ Irrigation from Mendoza river ❖ Central Mendoza <ul style="list-style-type: none"> ➢ High quality - esp. Luján de Cayo <ul style="list-style-type: none"> ■ 900-1100m high - foothills of Andes ■ Old <i>Malbec</i> vines = soft/round/sweet spice ➢ Maipú (east of Lujan de Cayo) <ul style="list-style-type: none"> ■ Lower altitudes ■ <i>Syrah/Cab Sauv</i> ■ East/lower Maipu = high vol domestic + export. But old vine <i>Bonarda</i> + <i>Tempranillo</i> vines ❖ Uco Valley (SW of Mendoza) <ul style="list-style-type: none"> ➢ 900-1,500m (highest vineyards in Mendoza) <ul style="list-style-type: none"> ■ Cooling altitude at night = retain acidity/fresh fruit

	<p>flavours</p> <ul style="list-style-type: none">➤ Tupungato (west) - high altitude - quality area too➤ <i>Chard/Torrontes/SB/Malbec/Cab Sauv/Tempranillo/PN</i> <p>❖ Southern Mendoza</p> <ul style="list-style-type: none">➤ San Rafael department here➤ Low altitude/southernly - the coolest area➤ <i>Chenin Blanc</i> = significant plantings <p>Patagonia Region</p> <ul style="list-style-type: none">❖ Rio Negro + Neuquen Provinces❖ 200-250m but southernly latitude - desert winds❖ Low rainfall/wide diurnal range = low disease<ul style="list-style-type: none">➤ Concentrated fresh fruit flavours/med-high acid wines❖ <i>SB/PN/Malbec/Merlot</i>
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