

### **Argentina Wine Experience**

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ARGEN

12 April 2022



- Intro
- A trip around Argentina
- South Patagonia
  - Sauvignon Blanc
  - Pinot Noir
- Central Argentina Mendoza
  - Chardonnay
  - Malbec
- North Salta
  - Torrontés
  - Tannat
- New Trends
- Tasting Challenge





# ARGENTINA



































# ARGENTINA'S WINE REGIONS





## Wines of Altitude



























#### Wapisa Sauvignon Blanc 2020

Grapes: 100% Sauvignon Blanc Soil: Fluvial, mixed clay and sandy loam soils with different percentages of gravel in surface.

#### Wine Structure

- High acidity,
- Medium alcohol,
- Light to mid body,
- Pronounced aromas and flavors levels,
- Long finish.

#### Vinification:

 Anaerobic winemaking.
 Fermentation at low temperatures in stainless steel tanks.









#### Chacra Barda Pinot Noir 2020

Grapes: 100% Pinot Noir Soil: Sandy

#### Wine Structure

- High acidity,
- Medium tannins,
- Medium alcohol,
- Medium body,
- Medium + aromas and flavors intensity levels,
- Long finish.

#### Vinification:

 Crushing, peeling, pressing, fermentation partly in an oak barrel and partly in a steel tank with the natural yeast. 11 months aging in 50% French wooden barrels (15% new) and 50% in concrete.





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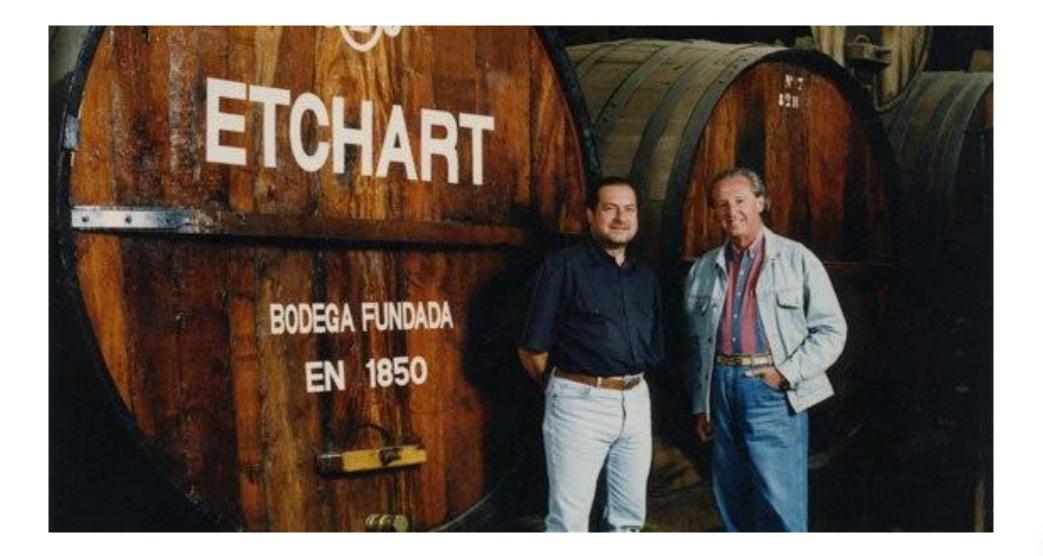
Dióscoro Puebla, 1862



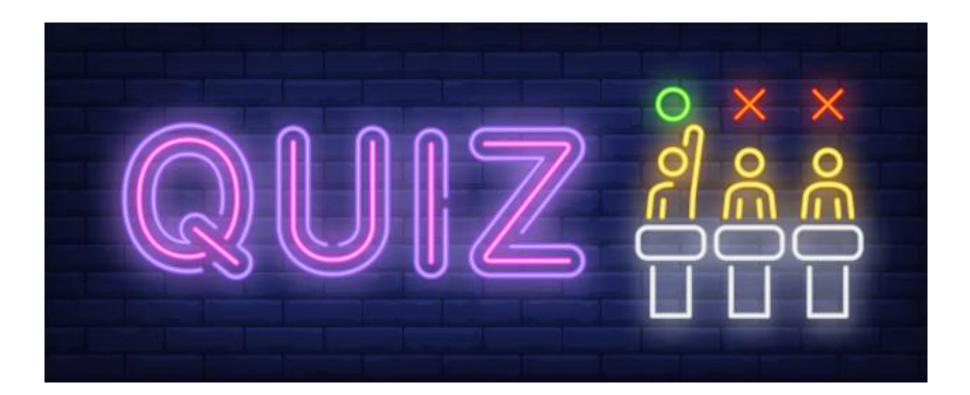














### When we talk about Argentine wines, what are we really talking about?

A. New World Wines

- B. Wines of Altitude
- C. Full bodied, powerful wines



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- **B.** Wines of Altitude
- C. Full bodied, powerful wines























#### El Enemigo Chardonnay 2019

Grapes: 100% Chardonnay Soil: Sandy and chalky

#### Wine Structure

- Medium to high acidity,
- Medium alcohol,
- Full body,
- Pronounced aromas and flavors levels,
- Long finish.

Vinification:

- Matured for 12 moths in French oak barrels of 500 lt. 35% new., using wild yeast.
- From which 9 months with veil, in the style of Jura and Sherry.



# Malbec











# Famiglia Bianchi Malbec 2020

Grapes: 90% Malbec, 10% Syrah Soil: Alluvial, gravel and sand

### Wine Structure

- Medium acidity,
- Smooth medium tannins,
- High alcohol,
- Medium body,
- Medium (+) aromas and flavors intensity levels,
- Medium to medium (+) finish.

# Vinification:

• Matured for 8 moths in new French oak barriques, 15% of the volume.





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| THE | WINE | ENTERTAINMENT | COMPANY





# Which are the 2 main natural factors that influence Argentine wines?

A. Altitude and soil

- B. Altitude and water
- C. Altitude and diurnal range difference



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- B. Altitude and water
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# Torrontés













#### Michel Torino Torrontés 2020

Grapes: 100% Torrontés Soil: Sandy loam soils made from thick grains with gravel and fine sands on the surface.

# Wine Structure

- High acidity,
- Medium alcohol,
- Medium body
- Pronounced aromas and flavors intensity levels,
- Long finish

# Vinification:

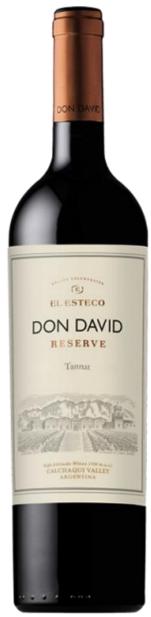
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 Fermentation at low temperatures in stainless steel tanks.



# Tannat













#### Don David Tannat Reserve 2020

Grapes: 100% Tannat Soil: Sandy loam soils made from thick grains with gravel and fine sands on the surface.

# Wine Structure

- Mid to high acidity,
- High tannins,
- High alcohol,
- Full body
- Medium (+) aromas and flavors intensity levels
- Long finish

# Vinification:

 70% of the wine is aged in contact with American and French oak, while the remaining 30% is kept in stainless-steel tanks for 9 months





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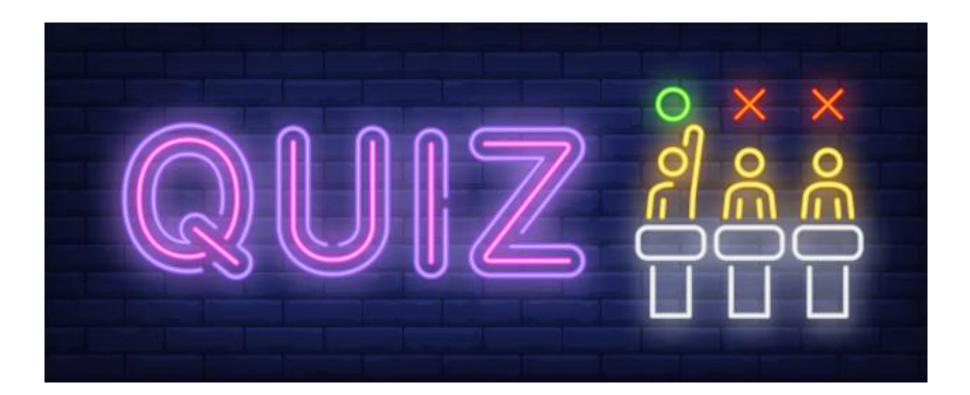
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# Where do the most elegant Argentine Malbec wines come from?

A. Luján de Cuyo

B. Uco Valley

C. Maipú



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A. Luján de Cuyo

**B. Uco Valley** 

C. Maipú



# NEW TRENDS









# Las Perdice Logia Blanc Malbec 2020

Grapes: 100% Malbec Soil: Alluvial soils with loam and gravel.

Wine Structure

- High acidity,
- Medium alcohol,
- Light to medium body,
- Medium (+) aromas and flavors intensity levels,
- Medium (+) finish

# Vinification:

 Gently pressed and skins removed to avoid coloring. Anaerobic winemaking. Fermentation at low temperatures in stainless steel tanks.



# Criolla Chica











#### Las Compuertas Criolla Chica 2020

Grapes: 100% Criolla Chica Soil: Stony free soil.

#### Wine Structure

- Mid to high acidity,
- Medium alcohol,
- Medium tannins,
- Medium body,
- Medium (+) aromas and flavors intensity levels,
- Medium (+) to long finish.

#### Vinification:

 Fermented in in concrete eggs without epoxy and then aged for 3 months in concrete eggs without epoxy.





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Grapes: 100% Malbec Soil: Alluvial soils with loam and gravel.

# Wine Structure

- High acidity,
- Medium alcohol,
- Light to medium body,
- Medium (+) aromas and flavors intensity levels,
- Medium (+) finish

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# TASTING CHALLENGE









#### **Don Nicanor Malbec 2020**

Grapes: 100% Malbec Soil: Alluvial, gravel and sand.

#### Wine Structure

- Medium acidity,
- High tannin,
- High alcohol,
- Full body,
- Medium (+) aromas and flavors intensity levels,
- Medium (+) to long finish.

# Vinification:

- Traditional red winemaking.
- Aged for 12 months in French oak.









#### Altocedro Gran Reserva Malbec 2017

Grapes: 96% Malbec, 4% Semillón Soil: Alluvial soils with loam and gravel.

#### Wine Structure

- Medium to Medium (+) acidity
- Medium (+) tannins,
- High alcohol,
- Full body,
- Pronounced aromas and flavors intensity levels,
- Long finish

# Vinification:

- Fermented in barrels
- Aged for 24 months in French oak barrels.





Don Nicanor



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AND OTA SECONDA

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