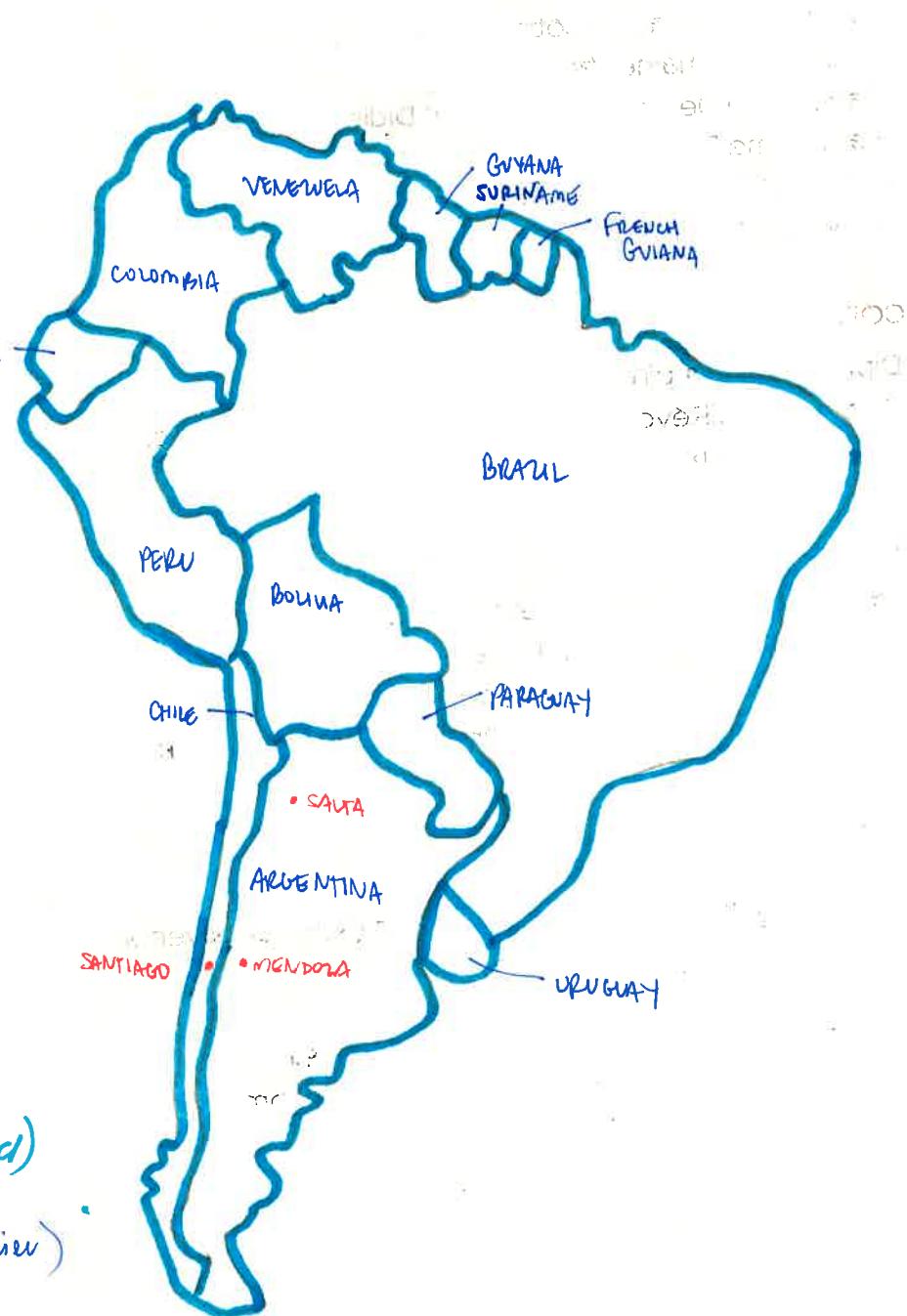


# SOUTH AMERICA

- the second most important wine producing continent after Europe.
- driest place on earth → Atacama Desert in Chile
- 23-45° latitude
  - ↳ high elevation can mitigate heat.
- Spanish conquest of Incan empire → first grapes planted (1580s)
- "Criollas":
  - País (Criolla Chica)
  - Muscatel
  - Torrontés (Torrontés Riojano)
  - Albilla
  - Mollar
- Domestic sales focus - Social + political factors - until the 1990s.
- Miguel Torres - purchased vineyard in Cenicó in 1979.
  - ↳ stainless steel, temp. controlled, oak aging
  - ↳ open Euro projects:
    - Los Vascos (Rothschild)
    - Arancho (Lafite)
    - Lapostolle (Grand Marnier)
  - ↳ vineyard expansion
- 70s + 80s - military rule
- Catena - credited w/ reviving the industry in the 80s.
  - ↳ mendoza dispute
- Clos de la Siepe → Michel Rolland
- 80s - government subsidies for ripping up labrusca vines + planting vinifera.



# GRAPE VARIETIES

- Spanish origin - criolla varieties

Italy - esp. varieties found in Argentina + Brazil

France - Chile

Portugal - Brazil

## Chardonnay

- Chile - 24,710 acres → Aconcagua, Coquimbo, Southern Regions → San Antonio, Casablanca, Limari, Bío Bío
- Argentina - 16,1000 acres → Uco Valley (limestone) → Mendoza
- Brazil - 1600 acres
- Uruguay - 365 acres

## Muscat

- Argentina - mostly Alexandria + Rosado - indistinctive
- Chile - Coquimbo
- Brazil - "where muscat really shines"

## MACAREZ

- grown in Brazil

## VIOGNER

- up & coming in Argentina + Chile

## GUERA

- grown in Brazil

## RIESLING

- Chile - San Antonio + BÍO BÍO

## SAUVIGNONASSE / SAUVIGNON VERT

- Chile - Curicó, Maule
- was thought to be Sauvignon Blanc
- related to Fuisseu

## SAUVIGNON BLANC

- Chile - 32,800 acres - Aconcagua, Coquimbo, Central Valley
  - SB clones from UC Davis came over in the 1980s

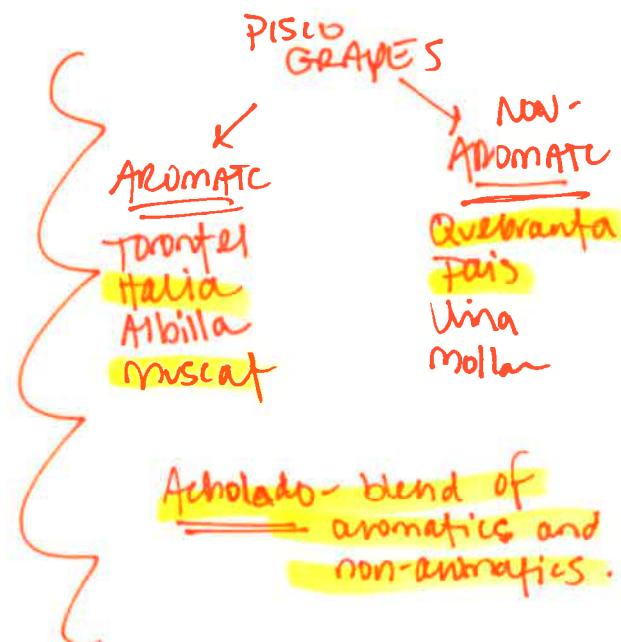
# GRAPE VARIETIES

- BONAPARTA - 44,800 acres in Mendoza (Eastern oasis) + San Juan (Tulum)
  - = Corbeau = Chambeno & Bonarda of Piedmont
  - Argentina's 3rd most widely planted grape
  - does well in warmer climates than Malbec does.
  - blends well w/ Malbec, Tempranillo + Cab
- CABERNET FRANC - performs well in all wine-producing countries of S. America
- CABERNET SAUVIGNON - most planted grape in Chile; outnumbers Carmenere 6:1
  - best sites are east, toward the Andes - Puente Alto, Pirque, Totihue
  - best Argentine Cab is from Luján de Cuyo.
- CHIIGNAN - 1300 acres in Maule, Chile
- CARMENÈRE - brought to Chile in the mid-1800s.
  - not bottled variety until 1994 → was thought to be a variant of Merlot - "Merlot Chileno" vs. Merlot Merlot
  - best known in Aconcagua + the Central Valley (Rapel, Maipo + Maule)
- CONCORD - Brazil has over 3/4 of its acreage devoted to hybrids + native American grapes.
- MALBEC - lower elevation - Luján de Cuyo + Eastern Mendoza - richer, fatter vs. higher elevation - Uco Valley, Salta -
- MERLOT - much of what is thought to be Merlot, may still be Carmenère.
- PINOT NOIR - Chile → Aconcagua → Casablanca, San Antonio
  - Coquimbo → Limari
  - Río Biobío
  - Argentina → Patagonia → Neuquén, Río Negro
  - older vines + diversity of plant material is needed to create better Pinot
- SANGIOVESE - significant plantings in Argentina
- SYRAH - more in Argentina, but better in Chile
- TANNAT - Uruguay!
- TEMPRANILLO - Argentina

# GRAPE VARIETIES

Criollas - name applied to several grape varieties from Spain

- Cereza - second most widely planted grape in Argentina
  - País × Muscat of Alexandria
  - pink-skinned → whites + rosés
- Criolla Grande - fourth most planted grape in Argentina
  - on the decline
- Mollar - Peru
  - aka Negramoll
  - used solely for Pisco production
- País - aka Criolla chica aka Mission aka Listán Prieto
  - known (in AR) as País in Chile
- Pedro Ximénez - used in Pisco
- Pedro Giménez - different grape, Argentinian table wine
- Quebranta - País × Mollar
  - found in Peru
  - Pisco production
- Torrontés - Criolla chica × Muscat of Alexandria (Riojano)
- Uvina - Peru, Pisco

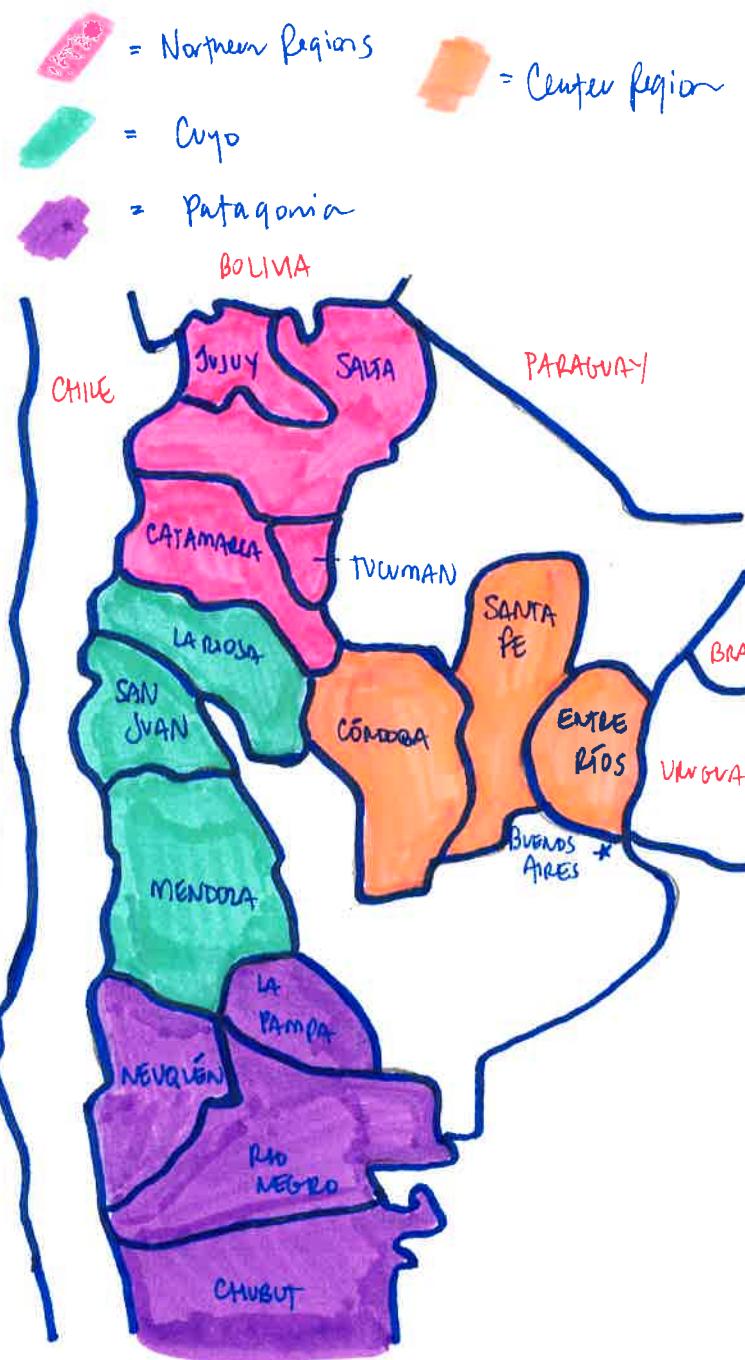


# ARGENTINA

- best recent vintages: 02, 04, 05, 06, 09, 10, 11, 12, 13
- wine is Argentina's official national beverage.
- High altitude, dry, low humidity, low rot, few pests.
  - ↪ main concerns are hail, frost + strong winds, which can delay frost set.
  - ↪ phylloxera free → flood irrigation helps prevent.
  - ↪ Nematodes are problematic.
- Meat!

## HISTORY

- 1885 - French vinifera grapes first planted
  - fibicio Benegas, Trapiche winery.
- Steady growth until 1970s - 80s - military government.
- 1989 - economy collapses
  - higher quality grapes were ripped up in favor of higher yields.
- 1992 - pegging peso to US dollar → huge improvements.
  - Unpegged in 2002 → emphasis had to be put on exports.
- Game Changers:
  - Susana Balbo - started in 1981
    - Dominio del Plata
  - Nicolás Catena - grandfather planted Malbec in 1902
    - extended macerations + barrique pioneer
  - Roberto de la Mota - instrumental in bringing in new varieties
    - drip irrigation
    - set up Oenoval des Andes w/ Pierre Lurton
  - Julio Viola - irrigation in S. Argentina - Neuquén



# ARGENTINA

## REGIONS & WINES

### MAJOR REGIONS

Northern Provinces

- Catamarca
- Jujuy
- Salta
- Tucumán

Cuyo

- La Rioja
- Mendoza
- San Juan } account for 90% of acreage

Patagonia

- La Pampa
- Neuquén
- Río Negro
- Chubut

### HIGH ALTITUDE WINES

- grapes adapt to higher altitude by developing thicker skins & more pigmentation.
- leaf canopies protect from wind & ultraviolet radiation.

- 1999, the INV (Instituto Nacional de Vitivinicultura) passed the appellation of origin laws

IG - Indicación Geográfica - 100% of grapes must come from the area.

IP - Indicación Provincial - 85% of grapes must come from the area.

• Reserva - 6 months aging for white wines  
- 1 year aging for reds

• Gran Reserva - 1 year aging for white wines  
2 years aging for red wines

# NORTHERN PROVINCES

- JUJUY - not commercially established
- tropical latitude -  $23^{\circ}$
- known for torrontes
- high altitude

SALTA - three wine areas 4 subregions / department I.G.s:

1. Cafayete
  2. Molinos
  3. El Arenal (Cachi)
  4. San Carlos
- Cafayete
    - Calchaquí Valley is the main wine producing district.
    - average altitude is 5,500 ft.
    - mica soils + very reflective
  - 55% of Salta's production is red

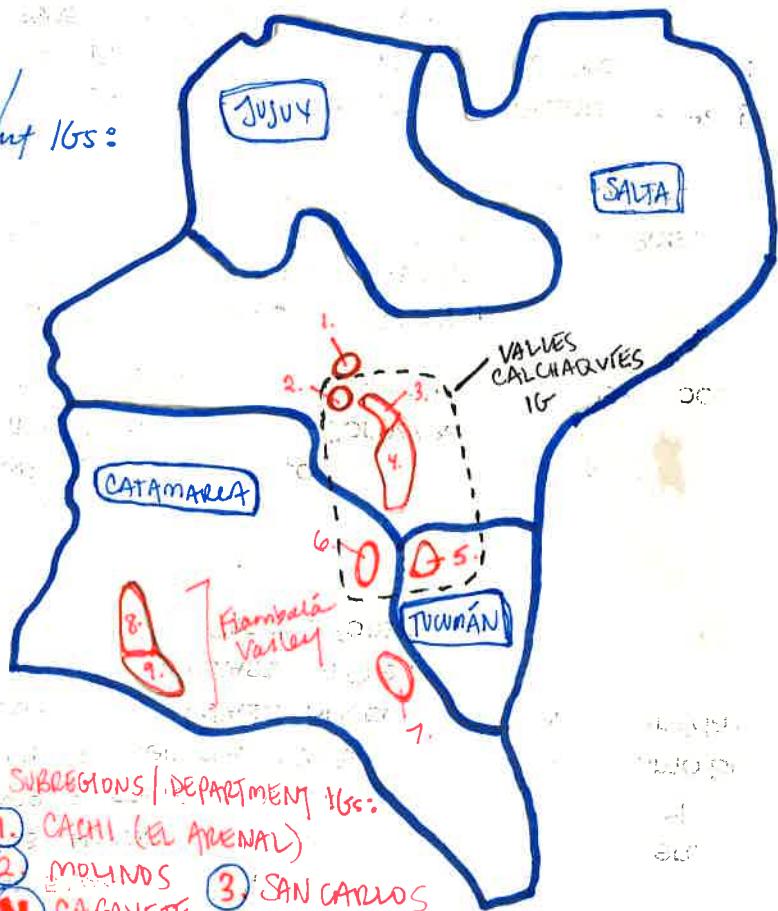
- recommended producers:
  - Amaya • Bodegas Etchart • Bodega Tacuif
  - Colome • Domingo Molina • Finca Las Nubes • Michel Torino
  - San Pedro de Yacochuya

TUCUMÁN - 50% of acreage is torrontes.

- CATAMARCA
- southernmost Cr in the northern provinces.
  - foothills of the northern Andes, separating it from Atacama
  - Fiambalá Valley, Abaucán River
  - red wine: Cab, Syrah, Malbec → Still 46% planted to Cereza.
  - producer: Cabernet de los Andes
  - 4 subregions / department I.G.s:

Santa María  
Belen  
Pomán  
Tingasta

THE VALLES CALCHAQUIES → not a province, but an I.G. that includes parts of Salta, Tucumán + Catamarca: La Viña, San Carlos, Cafayete, Molinos, Santa María + Tafí.



- SUBREGIONS / DEPARTAMENT I.G.s:
1. CACHI (EL ARENAL)
  2. MOLINOS
  3. SAN CARLOS
  4. CAFAYETE
  5. TAFÍ
  6. SANTA MARÍA
  7. BELEN
  8. POMÁN
  9. TINGASTA

# CUYO

## LA RIOJA

→ the traditional region of Cuyo excludes La Rioja. Cuyo (G) encompasses though ("new Cuyo")

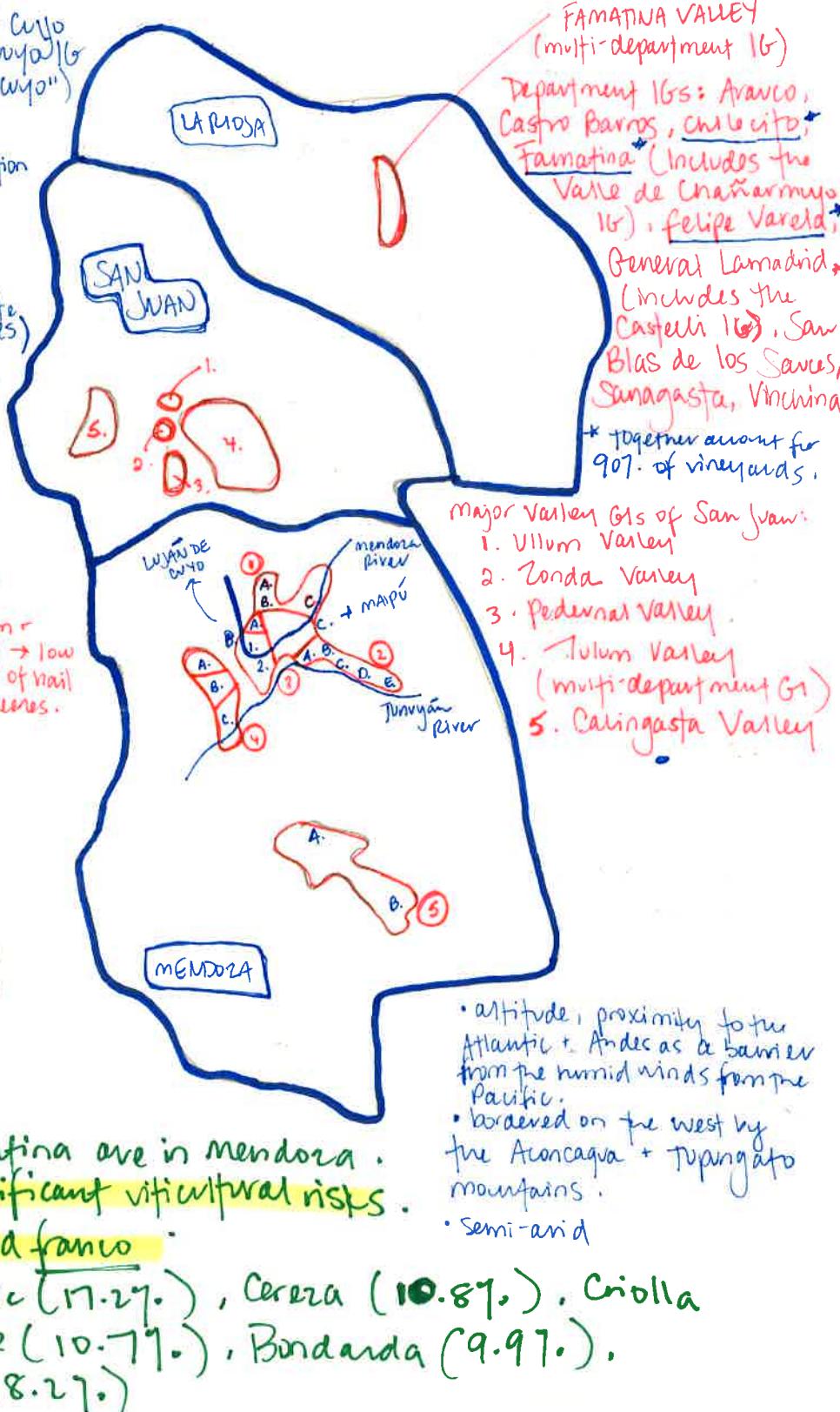
- oldest wine region in Argentina
- very hot + dry, 935-1700m. elevation
- summer rains
- Famatina Valley
- La Riojana - cooperative
- Torrontes: most important (VS) grape of the region.
- Chilecito + Felipe Varela are other sub-regions.

## SAN JUAN

- second largest wine region in the country.
  - Tulum Valley - most important sub-region.
  - the heart of high volume production in Argentina.
  - three main valleys - Mum, Ullum + Zonda.
  - some of the best Syrah in Argentina.
- warm + dry → low risk of hail + frosts.

## MENDOZA

- province is as large as Spain!
- after China, Mendoza is the second largest producer of garlic in the world.
- 90% of all vineyards in Argentina are in Mendoza.
- frost + hail are the most significant viticultural risks.
- arid soils, locally called franco
- varietal breakdown: Malbec (17.2%) , Cereza (10.8%), Criolla Grande (10.7%), Bondanda (9.9%), Cab (8.2%)
- why malbec thrives:
  - low annual rainfall (12" compared to Bordeaux's 30") - mostly in summer. → promotes ripening & minimizes disease.
  - diurnal swings promote aromatic development + soft tannins
  - low humidity
  - greater exposure to sunlight



# SUBREGIONS of MENDOZA

- ① Northern Mendoza
  - Lavalle IG (A)
  - Guaymallén IG (C)
  - Las Heras IG (B)
- ② Eastern Mendoza
  - Junín IG (A)
  - Rivadavia IG (C)
  - San Martín IG (B)
  - La Paz IG (E)
  - Santa Rosa IG (D)
- ③ Central Mendoza
  - Godoy Cruz IG (A)
  - Luján de Cuyo IG / DOC (B)
    - Agrelo IG
    - Las Compuertas IG
  - Maipú IG (C)
    - Barrancas IG
    - El paraíso IG
    - Lunlunta IG
    - Russel IG
- ④ Valle de Uco IG
  - San Carlos IG (C)
    - La Consulta IG
    - Paseo Altamira IG
  - Tunuyán IG
    - Vista Flores IG
  - Tupungato IG (A)
- ⑤ Southern Mendoza
  - San Rafael IG / Doc (A)
  - General Alvear IG (B)

# CUYO

## MENDOZA, cont.

- Largely divided into: Mendoza North + Mendoza East + Mendoza South + Uco Valley + Central Mendoza.

① Mendoza East  
(640 - 730 m.)  
★ ARGENTINA'S  
LARGEST WINE  
PRODUCING REGION ★

- Tunuyán River + Mendoza River
- everyday wines, Criolla + Vinifera
- good Bonarda
- Junín, Medrano, Rivadavia, San Martín, Santa Rosa

② Mendoza North  
(580 - 700m.)

- easy-drinking, everyday styles - Laralle, Las Heras, Guaymallén

③ Central Mendoza ↗ of the region, called the Upper Zone. contains Luján de Cuyo + Maipú.

(640 - 1070m.)

### LUJÁN DE CUYO

PERDUEL  
UNOFFICIAL SUBZONE  
Luján de Cuyo, high  
altitude, poor soils,  
old vines, known  
for Malbec.

- first official appellation, est. 1993
- 44% Malbec, 18% Cab. etc. (Bonarda!)
- nail can be problematic
- official subz: **Agrado + Las Compuestas**

→ close to the Andes →  
"Broad thermal amplitude b/t day + night" + great tannin concentration → malbec + cab.

→ near to the Mendoza River: cool!

MAIPÚ - northeast of Luján de Cuyo

- less powerful in general than Luján de Cuyo
- 24% Malbec
- **Barrancas, Unluta, Russel + El Paraíso** are subz. → altitude + intense sunlight, warmer sub, softer wines.

### ④ Uco Valley

(900 - 1400 m.)

- higher heights  
than Central  
Mendoza

- western Mendoza
- Tunuyán River (Tunuyán 1G)
- frost is a big concern → slightly cooler + more mild climate
- 33% of vineyards - Malbec
- Tupungato = 33° South → south of Central Mendoza
- northern end of the Uco Valley
- San Carlos - SE edge of the Uco Valley.
- subz: La Consulta + Pardillo Altamira

### ⑤ Mendoza South

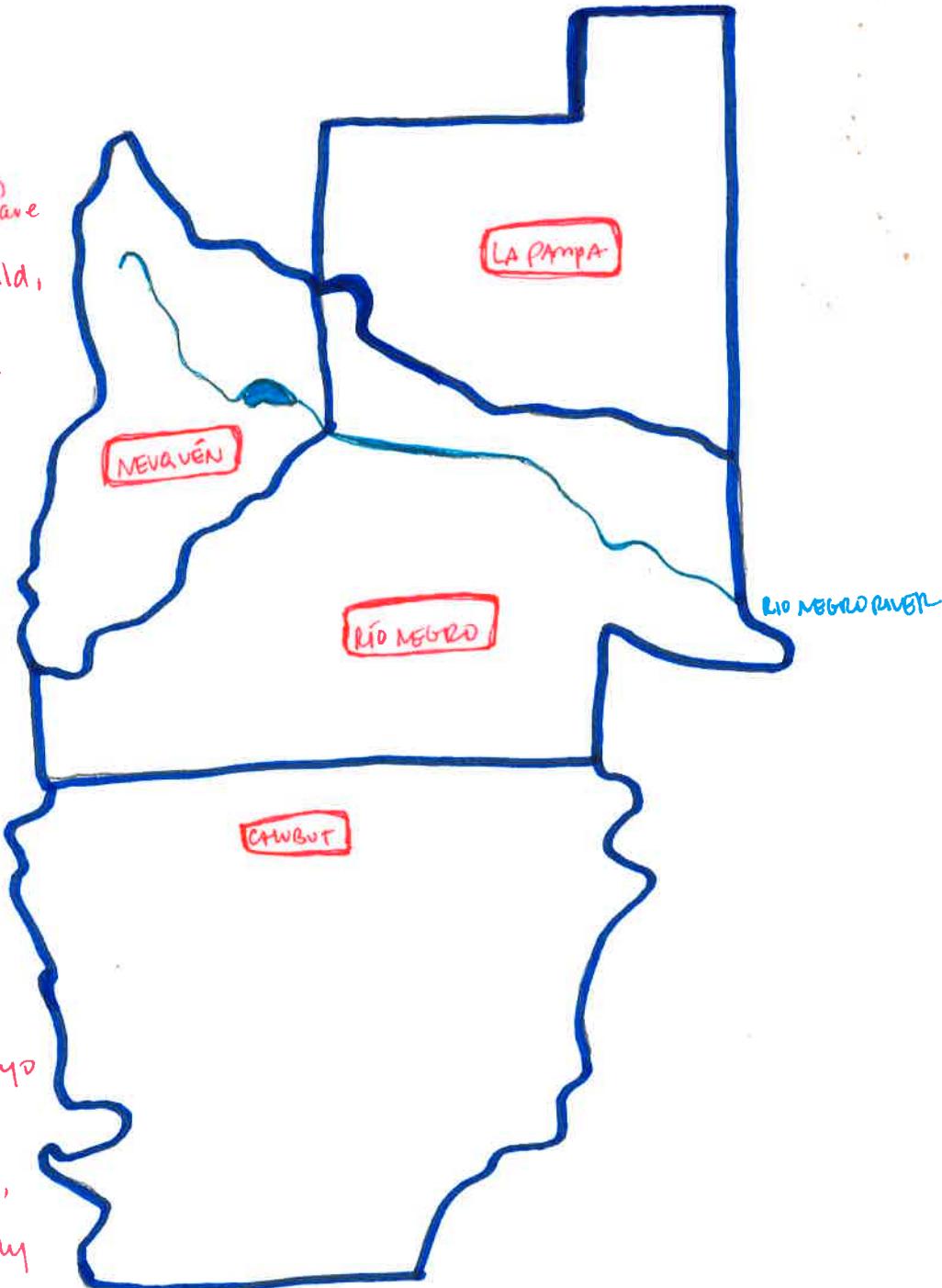
(450 - 800 m.)

mild continental, semi-arid, lower elevations, low humidity + rain

- San Rafael 1G | DOC + General Alvear 1G
- very dry, but w/ rivers: Diamante, Atuel + Grande
- built in market (city of San Rafael) - very little export.
- Bonarda, historically, w/ more plantings of Malbec.
- Alfredo Rocca, Casa Bianchi + Pinca Dinamita

# PATAGONIA

- 1600 - 2800 m. elevation  
(most vineyards are lower)
- continental climate, mild, dry, w/ strong winds.
- IV on the Winkler scale
- sandy loam soils
- wine has been made in Río Negro for 100 years.
- winemaking regions are all valleys: rivers Limay, Neuquén + Chubut
- main varieties are Pinot Noir, Merlot, Cabernets, Sauvignon Blanc + Chardonnay.



## NEUQUÉN

- not an IV area
- subregion: 25 de Mayo

## RÍO NEGRO

- subregion IV: Alto, Confluencia
- top grapes: Chardonnay + Malbec
- Limay + Neuquén rivers
- Familia Schroeder, NQN

## CHUBUT

- Subregion IVs: Alto Valle de Río Negro, Avellaneda, General Conesa, General Roca, Fichimahuida

→ most important

- main grapes: Merlot, Malbec, Syrah, Pinot Noir, Torrontés

- producers: Bodega Chacra, Bodega Noemia, Humberto Canale, Infinitus

- Malique rose → created by Piero Incisa della Rocchetta in 2004 in the district of Malique ultra Río Negro. Biodynamic.
- Banda → from the youngest vineyard
- Treinta y Tres → vines planted in 1932
- Six Awfie → Lustral (single ungrafted vine)
- Cincuenta y Cinco → vines planted in 1955

# SUSANA BALBO

→ LUJAN DE CUYO, MENDOZA

→ first female enologist in Argentina!

- Susana received her enology degree in 1981. She pursued many projects in the next 15 years - helping establish Bodega Catena Zapata.
  - In 2001, she constructed Dominio del Plata winery in Lujan de Cuyo, Mendoza. → Malbec, Cabernet Sauvignon, Petit Verdot, Cabernet Franc (founded in 1999 as a brand for export-only production).
  - Labels:
    - Ben Marco
    - Crius
    - Susana Balbo Signature
    - Nosotros → just a Malbec produced
  - San José: daughter Ana now helps run the business.
- Susana's first job was @ Michel Torino winery in Salta → developed the commercial viability of Torrontés.

## ALSO IN MENDOZA...

- Belasco de Baggedano
- Bressia
- ~~Catena Zapata~~
- Chakana
- Enrique Foster
- Familia Zuccardi
- Norton
- D. Fournier
- Salentein
- Trapiche
- Vistauba
- Bodegas Weinert

## ACHÁVAL FERRER

PEDROLO, LUJÁN DE CUYO, CENTRAL MENDOZA

- founded in 1998 by Santiago Achával + Manuel Ferrer w/ the purchase of the Diamante Vineyard, in Tupungato.
- In <sup>1999</sup> ~~1998~~, the Altamira vineyard is purchased. The first vintage, 1999, is the first Argentine wine to be awarded 5 stars by Decanter. Wanted a north-facing slope (most Mendoza sites are south or east facing). It is in La Consulta, San Carlos, Uco Valley.
- In 2000, Bella Vista + Mirador vineyards are acquired
  - ↳ Luján de Cuyo
- In Pedernales, Luján de Cuyo (on the shore of the Mendoza River)
- In 2001, Quimera is born → blend of grapes + regions. Market based w/ Bordeaux varietals.
- In 2011, Altamira became the first Argentine wine to receive 99 points from WA.
- 2013 → "finca" line is established w/ Altamira, Mirador + Bella Vista.

## BODEGA CATENA ZAPATA

- founded in 1902 by Italian immigrant Nicolás Catena, passed to son Domingo, then grandson Nicolás Catena Zapata. Nicolás brought European winemaking techniques to Argentina + attitude Malbec.
- 1940s - tough time: the Argentine economy imploded, inflation rates soared + a military dictatorship took over.
- When Nicolás took over in the 1980s, there was no fine wine being made in Argentina. He traveled to California to create that industry in Argentina → brought back French winemaking techniques.
- In 1992, Nicolás planted Adrianna vineyard at the highest + westernmost spot in Tupungato @ 5000 ft.
- Nicolás developed his own selection of malbec cuttings. Planting 135 & deciding on the best ones.
- "Nicolás Catena Zapata" - high end Cab. first vintage 1997, released 2001.
- current generation - Dr. Laura Catena, a Harvard educated biologist - → developed the Catena Institute of Wine to study the terroir of Mendoza.

AGRELO, LUJÁN DE CUYO, CENTRAL MENDOZA  
Wines: Mundus Bacillus Taurae Malbec, Fortuna Taurae Malbec, River Stones Malbec, White Stones / White Bones Chard.

[ Malbecs ] Pioneered high-  
Also, 16 wines from: Lunlunta (Maipú),  
La Consulta (San Carlos, Uco), Vista Flores  
(Tunuyán, Uco), Paraje Altamira (San Carlos Uco)  
The Zapatas were Nicolás's paternal grandparents' ancestors.  
By Argentine custom, the name was amended.

Agrelo Cab (Luján), San Carlos cab franc (Uco) + Tupungato Chard (Uco)

## CHEVAL DES ANDES

UJAN DE CUYO, MENDOZA

- joint project started in 1999 b/w two LVMH estates: Terrazas de los Andes + Choral Blanc (Pierre Lurton)
- 50 hectares, 30 in Vistalba, 15 at La Consulta → saucavos, uco
- Blend of Malbec, Cabernets, Merlot + PV → only 1 wine.

## CLOS DE LA SIETE

UJO VALLEY, MENDOZA

- A project originated by Michel Rolland, who blends the wines every year.
- 800 ha estate in Ujo C 1100m. elevation → pebbles, clay, sand. Vista Flores in Tunuyán.
- four bodegas were built, each owned by a Bordeaux family. A portion of each's production goes into making Clos de la Siete:
  - Montevideo
  - Cuvelier Los Andes
  - Diam Andes
  - Bodega Rolland
- Malbec-based blend of Cabernet Sauvignon, Merlot + Syrah + PV & Cab franc.

## VIÑA COBOS

PEDEROLI, UJAN DE CUYO, MENDOZA

- founded by Paul Hobbs, first vintage 1999

- WINES:

- "Cobos" Malbec, Chanarres Estate
- "Cobos" Malbec, Machizzi Estate
- "Cobos Volturno", Machizzi Estate (Cabernet)
- "Bramare" vineyard designate line
- "Bramare" appellation line - Valle de Ujo + Ujan de Cuyo
- "Cocodrillo" (Cabernet-based blend)
- "Felino" → low-end line of Malbec, Cab + Chardonnay.

# SIGNATURE WINES OF ARGENTINA

10 most EXPENSIVE:

1. Viña Cobos "Volturno" Cabernet Sauvignon, Luján de Cuyo (\$350)
2. Viña Cobos "Cobos" Malbec, Luján de Cuyo (\$350)
3. Luigi Bosca "Icono" Malbec + Cab, Las Campuertas, Luján de Cuyo (\$250)
4. Dominio del Plata "Nosotros" Malbec, Luján de Cuyo + Uco Valley (\$250)  
[Susana Balbo]
5. Bodega Noemia Malbec, Patagonia (\$220)
6. Catena Zapata "Nicolas" Cab + Malbec (\$220)  
[2000 London tasting, bested Napa Cab + Bordeaux]
  - Zapata's "Estiba Reservada" is more expensive (\$500+) but only sold in Latin America + Asia.
  - Nicolas Catena, Decanter man of the year in 2009.
  - "Adrianna" series is also quite expensive (\$200)
    - "Unico Bones" + "White Stones" Chardonnay
    - Malbec
7. Achaval Ferrer "Finca Altamira", Uco Valley (\$200)  
[Malbec]
  - sister wines: Finca Bellavista (Luján de Cuyo)  
Finca Mirador (Maipú)
8. Walter Bressia "Corjuro" Bordeaux Blend, Tupungato
  - also: "Última flor" red blend, launched in 2009.
9. Bodega Chacra "Treinta y Dos", Pío Negro (\$200)
  - piero Incisa della Rocchetta
  - vines planted in 1932 (name "treinta y dos")

Others:  
Finca Flichman "Parcela 24 Malbec"  
"Pino Uno Gran Reserva Malbec"  
Rutini "Felipe Rutini"  
Tempus Alba "Radicelli" Cab  
Zorzal "Dorfiado" PN  
Bodega Montenegro "Lindaflores La violeta"

- less wine produced than Argentina, but more exported to the US.

# CHILE

- most recent notable vintages: 2001, 2005, 2007, 2008, 2010, 2011, 2013
- Second largest New world exporter of wine, after Australia.
- 4/5 Chilean bottles are sold by the 3 biggest companies: Concha y Toro, Santa Rita, and VSPT. (Viña San Pedro + Viña Tarapacá)
- Thomson current - principal climatic influence, cooling
- irrigation is essential
- not as large of a wine drinking culture as Argentina
- Movi - Movimiento de Viñateros Independientes

9000 ha.  
Bought Brown-Forman  
in 2011.  
30 million cases.

## HISTORY

→ muscadine grapes grow wild.

- vineyards first est. in the 16<sup>th</sup> c. by the Spanish
- Chile's independence from Spain in 1810 helped shepherd in French era in Chile's development (1818?)
- País was ripped up & replaced w/ Cab.ernet, Chardonnay + Sauvignon Blanc.
- emphasis on quantity over quality
- temperance movement in 1938.
- 1979: Miguel Torres arrives
- Chilean Game Changers
  - Alvaro Espinosa - organic - bio, D  
- first to champion Carmenere as a variety  
wine in 1994 (at Carmen wine)
  - María Láz Marín - championed the San Antonio region
  - Aurelio Montes - championed Colchagua's Apalta district.
  - Pedro Parra - "terroir whisperer" - consultant based in Montpellier.

1851 - viña Ochagavia - Chile's first modern viney.  
Silvestre Ochagavia - "father of Chilean wine"

1973 -  
Salvador Allende (Socialist)  
is overthrown by  
Augusto Pinochet  
instated (until 90)

## Founding Fathers:

Casaito Maul - 1864 Viña San Pedro - 1865 terrazuri - 1870 Santa Carolina - 1875 Santa Rita - 1880 Concha y Toro - 1883 Undurraga - 1885

## Concepción

- early center for grape growing, mid 19<sup>th</sup> century  
(where many French settlers were) - n Hata.

Louis-Michel Liger Belair → Anistor (+ consultor Errazuriz)  
International interest: Domates Barons de Rothschild - Lafite + Los Vascos (1988), Grand Marnier - Casa Lapostolle (1994), Paul Pontallier + Viña Aquitania (1990), Baron Philippe de Rothschild + Almaviva (1997), Mondavi → Seña (1995), William Fèvre Chile

# CHILE

## REGIONS & WINES

- under the jurisdiction of SAG - Servicio Agrícola y Ganadero, which in 1994 established a decree setting forth zoning & standards for DOs.

- Chilean soils vary most from east to west

↳ led to pre-establishment in 2012 of:

- Costa
- Entre Cordilleras
- Andes

85%  
most come

(voluntary) somewhat meaningless

- Reserva + Reserva Especial - min. 12%.

- Reserva Privada + Gran Reserva - min. 12.5%.

- Reserva Especial - Gran Reserva - mandatory time in oak.

- All wine - min. 11.5% ABV.

## ATACAMA

- Atacama desert

- Copiapo Valley
- Valle del Huasco

moscatel (moscat of Alexandria), Torrontés, Sanjuanino, Torrontel, Pedro Giménez

## COQUIMBO

- North to South: Elqui Valley, Limarí Valley, Choapa Valley

- First wine laws on the books in 1986 → production, processing, trade. All wine min. 11.5% ABV.
- 1994 legislation set forth:
  - Viticultural Region: Atacama, Coquimbo, Aconcagua, Valparaíso, Central, Sur & Austral.
  - Subregion
  - Zone
  - Area
- 15% → region, varietal, vintage (most though follow the EU's 85% to be exported)
- Pais may not appear on DO labels.

## CARMENERE

- arrived in Chile alongside other Bordeaux varieties in the 19th century.

- it was officially recognized as "Merlot Chileno" until 1994, when a French ampelographer visited Viña Carmen & declared it as Carménère.

- ripens more than a month later than merlot.
- Carménère also requires warmer climates than merlot.
- pure coincidence of name commonality. "Carmine" describes the red pigment of the leaves.
- Cabernet Franc & Gros Cabernet (known as Cabernet Sauvignon & Cabernet Beltra)

Grand Vidure

- Peumo in Cachapoal & Los Lingues in Aconcagua are two of the best sites for Carménère.
- 3rd most planted red grape = fifth most planted overall.

## PAYS

- acreage has diminished, but still accounts for 7000 ha.

- forbidden from DO labels
- used mainly for pisco - inexpensive, often fiery batch blends for local consumption.
- lots of adhesions. Some younger producers trying to bring attention as a dry red wine → J. Bouchon, Louis Antone - Luyt + González Byass Bastías.

## GRIOTTA + MUSCAT for PISCO production

Also: Pedro Giménez, Torrontés

- earned an appellation of origin in Chile in 1931
- the original port of pisco is in Peru → EU has rejected Chile's argument for origin (changed the name of the upper Elqui to Pisco Elqui)
- considered inferior to Peruvian pisco.

# CHILE

## COQUIMBO, LWT.

- Elqui Valley - arid, hot. Divided into 3 growing regions.
    - Cabernet + Syrah
    - 6400 ft. elevation
  - Limari Valley
    - Clay + limestone → rare for Chile
    - ~1/3 of grapes go to quality wines
    - Limari river → less arid
    - Chardonnay
  - Choapa Valley
    - Syrah + Cabernet Sauvignon
    - one producer based here: Don. de monson
    - quite mountainous - all "Andes"
    - DO Areas: Illapel, Salamanca (Andes)
- TAMAYA

Cavas del Valle,  
Vinedos de Alto Huasco

- mainly classified Andes, w/ a little costa.
- highest growing region in Chile.

• higher elevation,  
but proximate to  
the coast.

→ Andes

• Choapa Valley

→ TAMAYA

## ACONCAUGA

- administrative region of Valparaíso
- contains two unaffiliated DO areas:

- Aconcagua River
  - Marga-Marga + Zapallar (both Costa)
  - named after Mt. Aconcagua, the highest
- 3 valleys (Regional DOs) peak in S. America → in Mendocina
  - Aconcagua Valley
  - Casablanca Valley
  - San Antonio Valley

- Casablanca Valley - no Casablanca river

→ Errazuriz's  
Señor is made  
here.

Panguehue sub-zone is  
Entre Cordilleras

- Also based in larger Aconcagua (or made here):

- Vina Von Siebold (now  
~~Franziska Chardonnay~~)
- EPRAZURIZ

- most promising  
region for  
Chard.  
in Chile.  
No DO areas  
entire Valley  
is within  
"Costa".
- cool climate coastal region - Region I!
  - dry → break in coastal range
  - Humboldt current felt strongly here. frost is an issue.
  - long ripening season
  - lots of rootstock here b/c of nematodes living in sand!
  - 75% white grapes - Sauvignon Blanc, signature wine (Avana + clay in hillsides)
  - producers: Los Vascos (Pomacocha), El Aracano (barro), Veramonte, Casas del Bosque, Kingston, Larache Punto Alto, Morandé, Montesecano.

## San Antonio Valley

- vineyard plantings only established recently, in the late 1990s. (1998)
- PN, Chardonnay, Sauvignon Blanc first wine in 2001.
- Humboldt Current <sup>cool + maritime</sup> → 50% of vines (especially known in Leyda)
- zones: Leyda, Lo Abarca, Rosario, Matrilla → warmest, driest. DO
- principal zone (others are unofficial → not actual zones)
- Casa Marín, Leyda → Vina producers (Matrilla, too)
- cooler w/ more humidity than Casablanca.

## Aconcagua

- Aconcagua Region
- Aconcagua Valley
- Casablanca Valley
- San Antonio Valley

DO Areas:

### Aconcagua

Costa: Quillota (1) → producer: Arboleda

Entre Cordilleras: Hijuelas (2)

Catemu (3)

Panquehue (4) → producer: Errazuriz, von Siebenpfeil

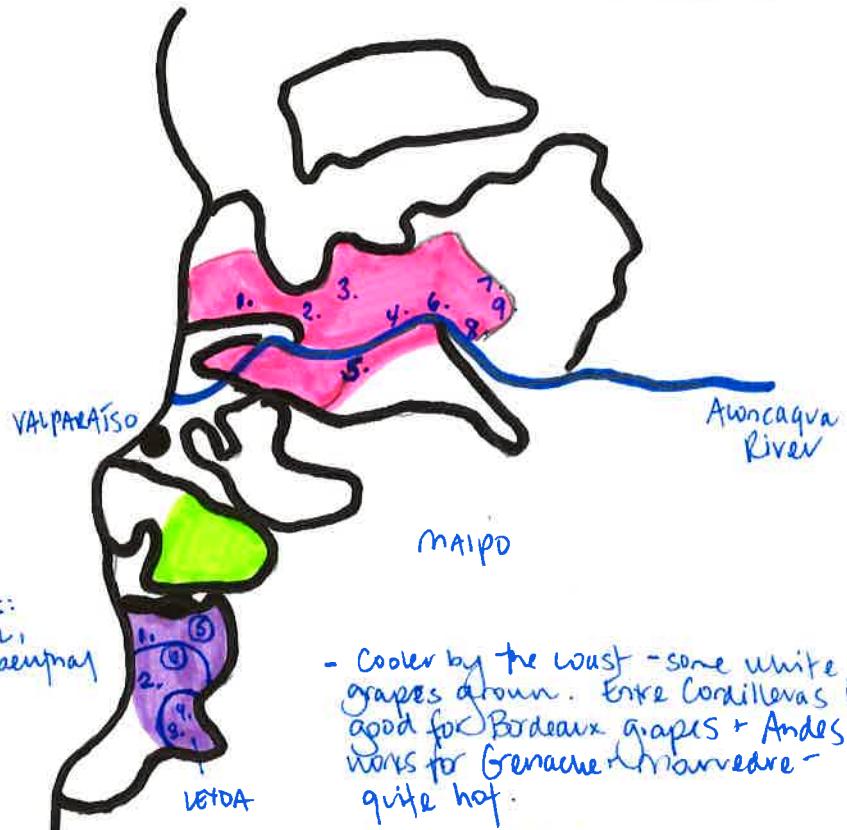
Llallay (5)

San Felipe (6)

Andes: Santa María (7)

Calle Larga (8)

San Esteban (9) → producer: San Esteban



- Cooler by the coast - some white grapes grown. Entre Cordilleras is good for Bordeaux grapes + Andes works for Grenache + Mourvedre - quite hot.

- three most planted grapes → Cabernet Sauvignon, Syrah + Carmenère (Aconcagua Valley)

### SAN ANTONIO

ZONE: LEYDA

Costa (in Leyda): San Juan (4)  
Santa Domingo (3)

Costa (outside Leyda): Cartagena (1)  
Algarrobo (2)

Unofficial zones:

- Rosario (5)
- Lo Abarra (6)

# CENTRAL VALLEY

- semi-arid, warm Mediterranean climate.
- 300 mm annual rain in the north → 750 mm annual rain in the south (Maule)

## MAIPO VALLEY

- unofficial divisions:

- Alto Maipo (400-1600 m)
- Medio Maipo + warmer, clay soils: Carmenère is good.
- Maipo Costa | Bajo

- most of Maipo, though, is considered Entre Cordilleras.

- DO Areas:

Entre Cordilleras:

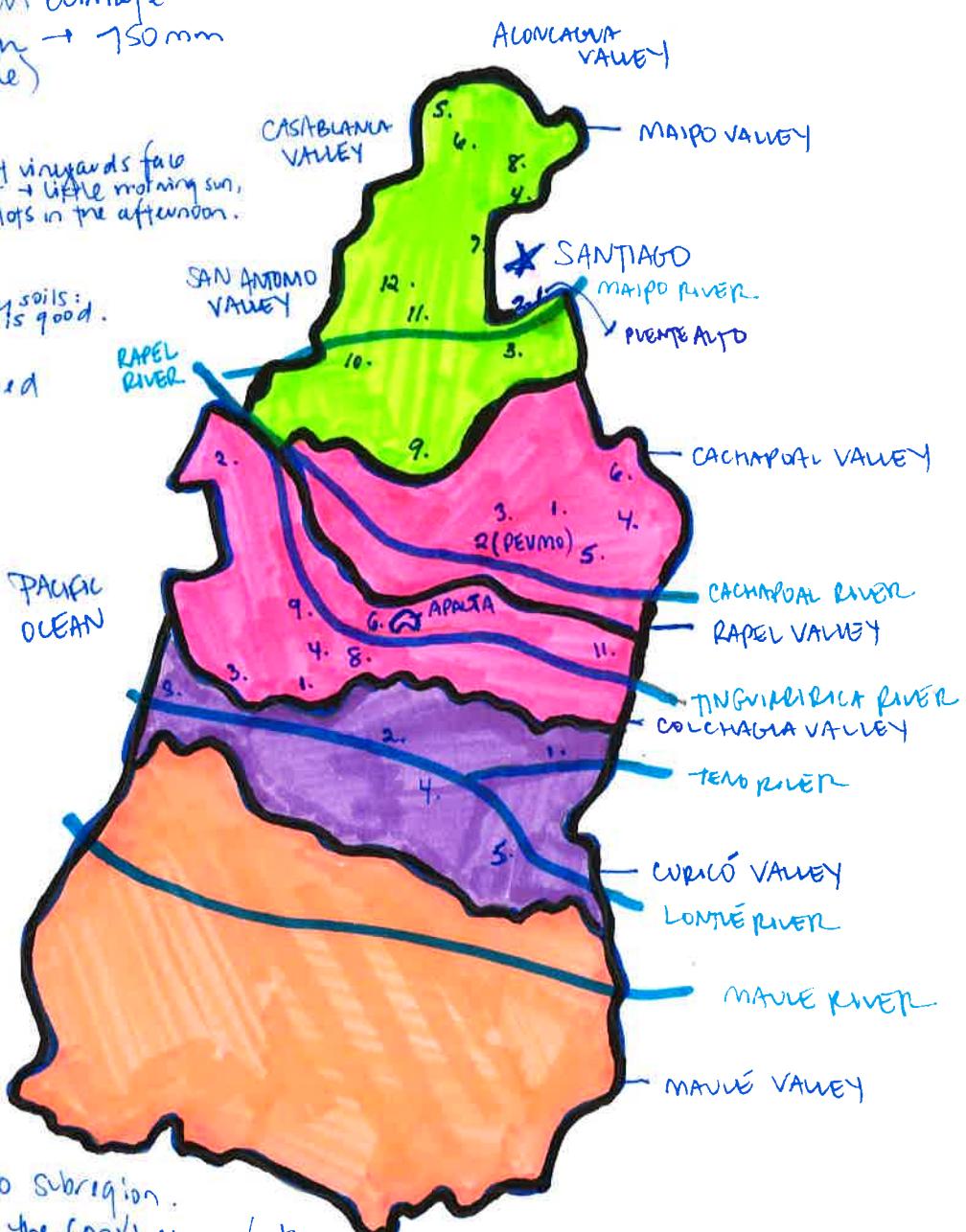
- Isla de Maipo (1) • Til Til (5)
- Talagante (11) • Lampa (6)
- Melipilla (10)
- Almude (9)
- María Pinto (12)
- Colina (8)
- Calera de Tango

Andes:

- Santiago (4)
- Dique (2)
- Puente Alto (1) → GRAVEL
- Buin (3)

- Maipo River → deposits well-drained alluvial soil.

most vineyards face west → little morning sun, but lots in the afternoon.



## RAPEL VALLEY

- Chile's most heavily planted DO subregion.

- the Rapel River is formed at the confluence of the Cachapoal & Tinguiririca rivers.

### Valle de Cachapoal DO

- boxed in by Colchagua - no access to the coast → HOT. Carmenère excels.
- Peumo → highly regarded for Carmenère. Santa Carolina's Fleurenia + Concha y Toro's Carmen de Peumo.

- Some Cabernet in Alta Cachapoal.

### DO AREAS:

- Entre Cordilleras: Rancagua (1), Peumo (2), Colchagua (3)
- Andes: Peumo (4), Lampa (5), Machali (6)

- producers: Altair, La Fonciere, Morandé, VK, Camino Real, Los des Fous (Pedro Parra)

# CENTRAL VALLEY

## - Colchagua Valley

- boundaries loosely follow the course of the Tinguiririca River. Coastal range divides the bandas b/t Colchagua + Cachapoal @ its western end.
- Entre Cordilleras is home to 2/3 of the region's wine - flat valley floor.
- second to Maule in total vine acreage. Second to Maipo in top-class red wines. Cab, Carménère, Syrah + Merlot
- A variety of producers:
  - Classic Chilean brands: Cono Sur, Viña Manent, Casa Silva
  - French investment: Lapostolle (Grand Marnier), Los Vascos (Lafite) + Hacienda Araucano (francois Lurton)
  - Newcomers: Viña Montes, Neyen + Kaye.

## - APATIA → unofficial sub-region ("Earthquake")

- small, sheltered, horseshoe-shaped valley
- North bank of Tinguiririca river, in the DO area of Santa Cruz, in the coastal ranges. Open to the south, but protected on the other three sides by mountains.
- cooler climate, less sunlight, granite soils
- Cab, Syrah, Carménère
- Casa Lapostolle "Clos Apalta" + Viña Montes "Alpha m"

## - DO Areas:

- Costa: **Lolol** (1), Litueche (2), Paredones (3), Pumanque (4)
- Entre Cordilleras: **Nancagua** (5), **Santa Cruz** (6), Palmilla (7), Peñalillo (8), **Morungüe** (9), La Estrella (10)
- Andes: **San Fernando** (11), Chimbarrango (12)
  - Subregion of Los Lingues gaining praise

## - Curico Valley

Zones: Valle de Jeno, Valle de Lonquimay → infrequently seen on labels  
(N) (S)

### DO Areas:

- (3) - Vicuquén (Costa)
- Rawo (Entre Cordilleras)
- (1) - Fomerol (Andes)

### DO Areas:

- (4) - Sagrada Familia (Entre Cordilleras)
- (5) - Molina (Andes)

• More rainfall.

- San Pedro based here - Chile's second largest winery (wine company) → became more of a bulk wine region.
- Torres's 100 year old "Manso de Velasco" is a quality-minded wine.
- Viña Echeverría, based here, doesn't even use Curico on its labels.

# CHILE

## CENTRAL VALLEY

- accounts for 83% of Chile's production! Four Sub-Valleys:

1. Maipo - 11%
2. Rapel - 33%
3. Cuncó - 15%
4. Maule - 24%

- coastal mountains are most prominent here.
- 250 miles from north to south.

### MAIPO:

Home to larger players: Concha y Toro, Santa Rita + Cousiño Macul.

- Cabernet Sauvignon -  $\frac{1}{2}$  of acreage.
  - Concha y Toro's "Don Melchior"
  - Alvaro Espinosa's Antiyal
  - Almaviva
  - Viñedo Chadwick "Casa Real"

- most celebrated areas include:

- Puente Alto
- Buin
- Pirque

### Producers:

- Almaviva (C y T)
- Carmen (Santa Rita)
- Cono Sur (C y T)
- Cousiño Macul
- Odfjell
- Santa Rita
- William Fèvre Chile

### RAPEL VALLEY:

- two sub-valleys:

- Cachapoal Valley in the north
- Colchagua Valley in the south

### GEOGRAPHY, CLIMATE + SOIL

- 4300 km in length, 350 km in width. Spans from  $17^{\circ}$  to  $53^{\circ}$  in latitude. Vines are from  $27^{\circ}$  to  $46^{\circ}$ .
- Andes blocks from aragonite. Atacama desert separates Peru in the north.
- Two mountain ranges run parallel along the length of the country: Andes + Cordilleras de la Costa.

- 3 basic climates for wine growing:
  - Norte Chico (Atacama + Coquimbo) → hot + arid
  - Zona Central: warm + Mediterranean
  - Zona Sur: cool, rainy + maritime.

- DOS were invented in 1994, generally following the east-west trajectory of river valleys.
- Initially influence was more restricted to the central depression, but in the late 90s + early 2000s, winemakers began branching off to the west + to the Andes.

- Costa - affected by the Humboldt current, a cold water current that flows northward.

- granite, schist + slate over red clay → converging tectonic plates. volcanic. Some bleached limestone. Granite on the coast. gravel in the valley. Magma/volcanic in the Andes.



# CHILE

## CENTRAL VALLEY, cont.

### Rapel, cont.

- mainly red grapes
- Cachapoal Valley
  - located in b/t Maipo + Colchagua valleys
  - 80% red grapes - Merlot & Cab
  - Concha y Toro's "Carmén de Parno" Carmenère
- Colchagua Valley
  - southernmost zone in Rapel
  - cooler than Maipo, Mediterranean climate
  - Cab + Merlot is the most planted, but Carmenère excels.
  - clay + silt w/ granite at higher elevations
  - Aposta - unofficial sub-region
    - Montes "Alpha N" (80% Cab w/ Merlot, CF +)
    - Lapostolle's "Clos Apalta" (Carménère, Cab, Merlot)
  - producers:
    - Casa Silva
    - Cono Sur (YT)
    - Lapostolle
    - Los Vascos
    - Viña Montes



## CURICO VALLEY

- Miguel Torroso landed here in the 1970s.
- divided into an eastern + western section
  - cooler, & benefits from breezes coming down from the Andes!
- Teno + Lanco Valleys - sub-zones
  - (100) (S)
- Sauvignon Vert is the main white grape; Cabernet Sauvignon the main red (most planted grape)

} contrast to Northern Chile where the Pacific influence makes the western region cooler.

## MAULE VALLEY

- warm + dry → no maritime influence
- former focus on volume - País + Cabernet Sauvignon
- new interest in old vines, especially Carignan in the west
  - Carignan was originally cultivated to improve the acidity + color of País wines.
  - Vigno, short for Vignerones, is a trade association of producers of old-vine Carignan. → developed in the aftermath of the 2010 earthquake.
    - dry farmed, head-trained vines

# CENTRAL VALLEY

## - MAULE VALLEY

- Coastal mountains + Andes diminish in size here → much more Entre Cordilleras.
- Maule river is a significant source of irrigation
- Soils are alluvial close to the river, but redder & more granitic w/ quartz closer to the coast.
- 1/4 of all Chilean production → has historically been more of a bulk wine region.
- Cabernet + País → two most planted grapes.
- Cabernet franc shows promise.
- Carignan, old-vine Malbec + Old-vine Semillon are also found in Maule.
- Hit hardest by 2010 earthquake.
- VIGNO rules:
  - vines must be dry farmed & at least 30 years old
  - min. 10% Carignan (90 was lowered to allow Miguel Torres's "Cordillera")
  - min. 2 years of age on release
  - in applications to be Chile's first DOL appellation!

## - DO Zones:

- Valle de Claas - Empedrado, Curepto (Costa), Talca, Pencalhue, San Rafael (Entre Cordilleras)
  - Valle de Loncomilla - San Clemente (Andes)
  - Valle de Purén - San Juan, Villa Alegre, Parral, Linares, Longan, Refiro (Entre Cordilleras), Colbún (Andes), Cauquenes (Entre Cordilleras)
- producers: VIA, O. Fournier, J. Bouchon

## DO Areas:

# CHILE

## THE SOUTHERN REGIONS

- 10% of Chile's vineyard coverage.
- 36-38°S, more maritime/cool climate, much more rain than in the north

- 3 DOS: **Hata, Bío Bío + Malleco**

- mostly **Pais + muscat of Alexandria**

### Hata

- red soils → the center of the Chilean wine industry in the 19<sup>th</sup> century.
- high rainfall → Pais, Cinsault + Muscat of Alexandria
- diurnal swing
- Cab + Chardonnay starting to crop up.

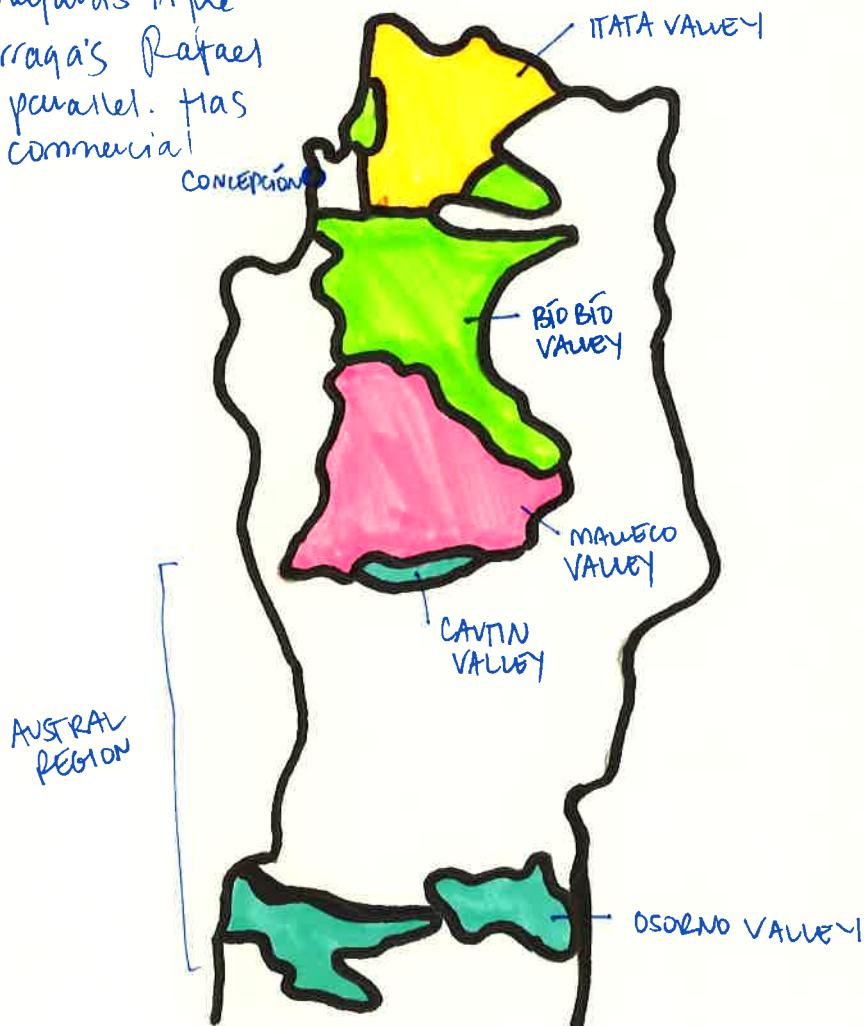
- **Bío Bío** - Chardonnay + Pinot Noir + Riesling (modernizing faster than Hata)
- **Malleco** - Chard + PN. first plantings in 1997.
  - Vina Agitana's "Sol de Sol" + Pedro Parra's Clos des fous.

## AUSTRAL REGION

- new DO south of Malleco

→ **Valle de Caujin + Valle del Osorno sub s**

- Casa Silva (Colchagua-based) - the first to use Austral DO on labels
- Sognen most vineyards in the world → Undurraga's Rafael Urrejola - 46<sup>th</sup> parallel. has yet to release a commercial vintage.



# CHILE

## TOP WINES

- Von Siebenthal "Toknar," Panquehue, Aconcagua Valley
  - 100% Petit Verdot
- Concha y Toro, Terrunyo, Carmenere Pehmo Vineyard, Block 27, Rapel Valley
- Viña Montes "Folly" Syrah, Apalta, Colchagua Valley, Rapel
- Concha y Toro "Don Melchior" Cabernet Sauvignon, Puente Alto, Maipo Valley
- Almaviva, Puente Alto, Maipo (Cab-dominated)
  - ↳ Collaboration b/t Baron Phillippe de Rothschild + Concha y Toro
  - first vintage 1997
- Errazuriz "Kai" (Carmenere + Syrah + PV), Panquehue, Aconcagua
  - 2010 blind tasting in New York, beat Opus One + Haut Brion
- Viña Seña, "Seña" (Cab. Sauv., merlot, CF, PV), Aconcagua
  - collaboration b/t Errazuriz + Robert Mondavi
  - 2004 Berlin tasting: 2001 Seña was second-place, w/ Mendoza Chardonnay at #1 & 2000 Lafitte at #3.
- Von Siebenthal "Tatay de Cristabali" (Carmenere w/ 10% PV) Aconcagua
- Concha y Toro, "Carmín de Pehmo" Carmenere, Rapel Valley (Cachapoal Valley)
- Errazuriz "Mendoza Chardonnay", Puente Alto, Maipo
  - 1999, released in 2002 - first vintage
  - 2000 vintage - #1 in 2004 Berlin tasting
- Domus Aurea Cabernet Sauvignon, Maipo Valley
- Alvaro Espinosa - "Antiyal" + "Kuyen", Maipo
- Errazuriz "Don Maximiano" (Cab, Syrah, PV + Cab F)
- Viña Montes "Purple Angel" (92% Carmenere + PV), Colchagua
- Santa Rita "Casa Real" Cabernet Sauvignon, Maipo
- Louis-Antoine Lvyt

# Concha y Toro

MAIPO VALLEY, VALLE CENTRAL

- Founded by Don Melchor de Santiago Concha y Toro in 1883.  
→ brought grapes over from Bordeaux: Cab., Merlot, SB, Semillon + Carmenère.
- Started exporting as early as 1933.
- 1987 → partnership w/ Banfi.
- In 2011, Concha y Toro bought Brown-forman:
  - Fransc, Bonterra, Little Black Dress, Fire River, etc.

## CHILEAN WINES:

### ① DON MELCHOR

- Concha y Toro reached out to Emile Deynard, who recommended Jacques Boissenot as a consultant for their Puente Alto Cabernet.
- first vintage: 1987. The first real Chilean icon wine.
- Don Melchor vineyard is 907. Cab., 7.17. Cab franc, 1.97. Merlot + 17. PR. 850m. above sea level.
- 15 mos. in barrique (46% new, 34% second-use).

### ② CARMÍN DE PEMO

- Chile's first icon Carmenère  
→ Carmenère from Pemo, Cachapoal (86%)  
Cabernet Sauvignon from Pirque, Maipo Valley (7.5%)  
Cabernet franc from Puente Alto, Maipo Valley. (6.5%)

# ERRÁZURIZ

## ACONCAGUA VALLEY, ACONCAGUA

- Don Maximiano Errázuriz founded Viña Errázuriz in 1870.  
↳ planted the first grapes in Aconcagua.
- By 1890, at 700 hectares, Errázuriz was the largest vineyard in the world in the hands of a single owner.
- 1906 - earthquake.
- 1933 - 1964 : Chile underwent a series of reforms intended to control the consumption of alcohol + to redistribute wealth (socialism under Allende). Errázuriz went into a state of productive decline.
- 1975 - w/ Pinochet, the country opened up to a free market economy + quite beneficial for the wine industry.
- 1983 - Eduardo Chadwick joined father Alfonso Chadwick Errázuriz  
↳ the winery. Experience in Bdx informed his expertise.
- 1993 - Errázuriz plants some of the first cuttings in Chile of Syrah.
- 1995 - \*first international joint venture in the history of Chilean wine\*  
→ SEÑA VINEYARDS w/ Robert Mondavi
- 2001 - La Cumbre is released, high-end Syrah from Aconcagua Valley.
- 2004 - Berlin Tasting. Viñedo Chadwick + Seña bested Lafite + Margaux.
- 2005 - Errázuriz pioneered growth in Aconcagua's coastal areas - yet to have been planted at the time. → line of "Costa" wines: Sauvignon Blanc, Chardonnay, PN, Syrah

### WINES:

- Don Maximiano Founder's Reserve Cabernet Sauvignon [Aconcagua Valley]  
(w/ Carmenère, Malbec, PV + Cab franc). 22 mos. french oak, 68% new.
- KAI Carmenère [Aconcagua Valley] (w/ 5% Syrah)
- La Cumbre Syrah [Aconcagua Valley]
- SEÑA [Cab Sauv, Carmenère, Merlot, Cab franc, PV] [Panquehue, Aconcagua valley]
- Viñedo Chadwick - first vintage 1999 - Cabernet Sauvignon [En los Andes]

both now separate companies

# VINA MONTES

COLCHAGUA VALLEY, PAPEL VALLEY, CHILE

- 1987 Cabernet Sauvignon was first vintage - considered one of the first Chilean premium wines. → Montes Alpha (line of affordable wines now)
- founded by Aurelio Montes + Douglas Murray + originally called Discover Wines.
- first to plant Syrah in Colchagua
- Montes Alpha "M" - first vintage 1994
  - Bordeaux blend
  - Apalta fruit
- Montes "Folly" - first vintage 2000
  - Apalta fruit
  - Syrah, u/l 100% NFO
- Montes "Purple Angel" - first vintage 2005
  - Carménère u/l Petit Verdot
  - Apalta + Marchigüe, Colchagua Valley

# L'APOSTOLIE

COLCHAGUA VALLEY, RAPEL VALLEY, CENTRAL VALLEY

- founded by Alexandra Marnier Lapostolle + husband Cyril de Bournet in 1994.
- Cuvée Alexandre
  - Apalta
  - 95% Carménère, 5% Syrah
- Borobó
  - Colchagua + Casablanca
  - Cabernet, Carménère, Merlot, Syrah + Pinot Noir
- Clos Apalta
  - separate winery
  - 1997, first vintage
  - Carménère, Merlot + Cabernet Sauvignon
  - 100 points Wine Spectator 2014
  - 100% NFO for 24 months

## SANTA RITA

MAIPO VALLEY, VALLE CENTRAL

- Founded in 1880 by Domingo Fernandez in the Alto Jahuel area of Maipo, where its main facility stands today.
- In 1980, the Claro group + the Owens Illinois company - the main producers of glass containers in the world - acquired the Santa Rita winery property.
- Products are currently marketed in 15+ countries
- Casa Real + super premium estate bottled Cabernet Sauvignon from Alto Maipo!

## CARMEN

MAIPO VALLEY, VALLE CENTRAL

- Founded in 1850 by Christian Lanz → named after wife Carmen.
- Carmenere grape was discovered (and identified) here.

## ALMAVIVA

PUNTO AJO, MAIPO VALLEY, VALLE CENTRAL

- In 1997, Baroness Philippine de Rothschild + Viña Concha y Toro sealed an agreement to collaborate on Almaviva. → first vintage 1998.
- Cabernet Sauvignon, Carmenere, Car Franc, Merlot + PV

## ALSO HERE...

- Santa Carolina
- Cousino Macul
- Almaviva
- Haras de Pirque
- Ventisquero
- Oafjell
- De Martino
- Antigal

# Viña Los Vascos

COLCHAGUA, RAPEL, YQUE CENITAL

- Domaines Barons de Rothschild (Lafite) took over the Los Vascos estate ("The Basques" in honor of Basque origins) in 1988, originally planted in the 19<sup>th</sup> C. in the Peralillo region of Colchagua.

## WINES:

- Le Dix de los Vascos
  - Cabernet and Syrah + Carmenere
  - 1998 - first vintage
  - 70+ year old vines in Colchagua
- Los Vascos Grand Reserve
- Los Vascos Carmenere Grand Reserve
- Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Rosé

# BRAZIL

- leading white grapes: Chardonnay, Muscat, Niagara, Riesling, Hailo
- leading red grapes: Bordo, Cabernet Sauvignon, Concord, Isabella, Pinot Noir
- widely divided into 2 categories:
  1. Table wine - American grapes (*vitis labrusca*) - Isabella, Bordo + Niagara
    - accounts for 3/4 plantings + 2/3 of production
  2. Fine wine - produced almost solely in the southern province Rio Grande do Sul
    - Vinifera
    - 3 large companies: Miolo, Salton + Aurora
    - 4 mid-size houses: Chandon Brazil, Garibaldi, Penini + Casa Valduga
- less than 2 liters/person annual consumption!

## HISTORY

- lots of Italian immigrants
- 1931 - Garibaldi + Aurora co-ops established
- Sparkling wine! → 1/3 of fine wine sales
- Game changers:
  - Antonio dal Pizzo - patriarch of the boutique wine movement.
  - Mario Beisse - brought Moët & Chandon to Brazil
  - Adriano Miolo - trained in Bordeaux, largest producer of fine wine in Brazil
  - Flávio Pizzatto - "new wine movement" - movement away from pergolas to vsp

## REGIONS + WINERIES

### VALLE DO SÃO FRANCISCO

- 8-9°S!
- mostly Labrusca grapes
- flat, hot + humid, but w/ minimal rainfall

# BRAZIL

## PARANÁ

- South Central Brazil

## SANTA CATARINA

- just n/w of Rio Grande do Sul
- high altitude, cooler climate - 3000-4000 ft!

## RIO GRANDE DO SUL - where 90% of all Brazilian wine is made

### 1. Campos de Cima da Serra & Serra Gaúcha

### 2. Serra do Sudeste

### 3. Campanha Gaúcha

- Campos de Cima - cooler climate - grapes + apples.

### 4. Serra Gaúcha -

- Brazil's most important wine region.

- includes Vale de Vinhedos, Brazil's sole DOP Pinto Bandeira, an IGP known for sparkling wine.

- 29°S

- 1900-2600 ft.

- cool, wines rarely exceed 13.5% alcohol.

- 80% of production is US grapes + hybrids - Isabella, Bordo, Niagara, and Concord.

- main vinifera grapes - merlot, cab, etc. tannat

- Vale do Vinhedos
  - soils similar to SE Australia + Pacific NW

- focus on Merlot + Chardonnay

- only traditional method sparkling wine.

- 100% must come from Vale do Vinhedos to be labeled as such.
- wineries: Aurora, Pizzatto, Chandan, Miolo

1. Vale do Vinhedos DO  
2. Pinto Bandeira IGP → Vale do São Francisco (NE Brazil)



# URUGUAY

- leading white grapes: Chardonnay, Sauvignon Blanc, Ugni Blanc, Viognier  
leading red grapes: Black Hamburg, Cabernet Franc, Cabernet Sauvignon, Concord, Merlot, Muscat, Tannat
- Spanish & Italian heritage
- maritime climate
- vineyards concentrated in the coastal regions of Montevideo, San José + Canelones.
- production leans heavily toward American grapes, hybrids + lesser vitifera.
- Foreign consultants:
  - Michel Rolland, Narbona
  - Alberto Antonini, Garzón
  - Paul Hobbs, Juanico

## HISTORY

- 1870: a Basque settler named Pasqual Harríaque planted 490 acres of Tannat. A Catalan settler named Francisco Vidiella was cultivating Folle Noir.
  - local names for Tannat + Folle Noir, Harríaque + Vidiella, respectively.
- Daniel Pisano - leading representative of Uruguayan wine to the export world.

## REGIONS + WINERIES

- 60% of acreage is Tannat.
  - pre-fermentation cold maceration is widely adopted to soften tannins.
- NO technical appellation, but a label designation for quality wines - vino de calidad preferente (VCP)
  - must be entirely vitifera grapes, min. ABV, etc.