

ARGENTINA Overview





CAPITAL Buenos Aires + 23 provinces

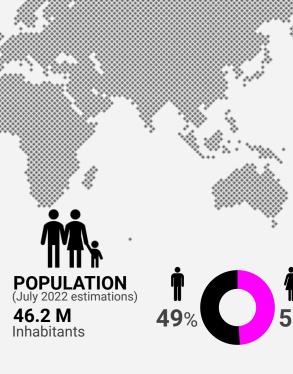


LOCATION

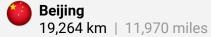
22° | 55° South Latitude

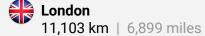
53°| 74° West Longitude





DISTANCES (from Buenos Aires)

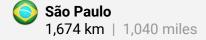












KEY FACTORS for the creation of **the best wines ever**



A series of natural factors combined with a deeply-rooted popular wine culture lend Argentine wines a unique identity and quality.



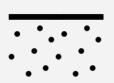
Terroirs
Extension & diversity



AltitudeDistinctive character



ClimateDry & continental



SoilsLow fertility



Water Great purity



Wine Producers
Strong commitment



Argentina's got range. Its vast extension offers the possibility of cultivating high-quality vineyards across larger areas compared to other wine producing countries, creating a great diversity of terroirs.

This allows to play with various grape varieties and wine styles.



SURFACE

2.791.810 km²

- World's largest country
- Largest country in South America



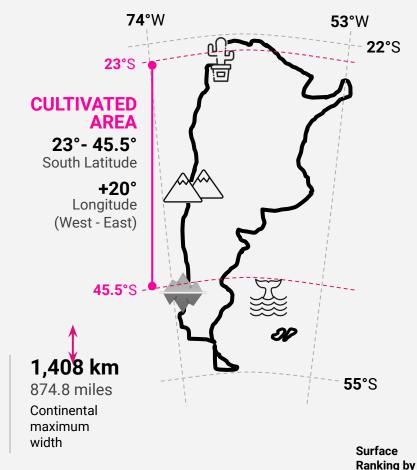


TERROIR **EXTENSION**

3,700 km

2,299 miles

Distance between North and South extreme points

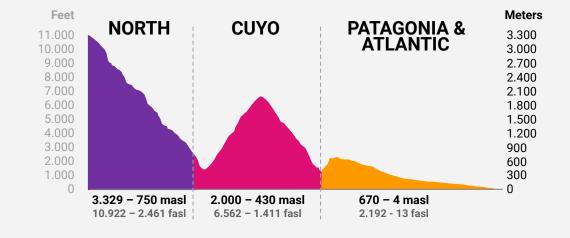


country





Argentina has a handful of vineyards next to the ocean, like most growing regions of the world, but has the bulk of its vineyards between 600 and 2,000 meters above sea level. This factor means that along a 1,500km line of mountains several oases are developed in which the vines grow under widely varying conditions, all linked to a single factor: altitude.



Altitude serves as a temperature regulator. For every 150 meters (3,28 feet) of linear rise over a point on the map, the average temperature will drop by 1°C.







Argentina is the only country that adds altitude as a key factor of terroir.

The Andes range offers variable altitudes, generating a unique variety of terroirs and microclimates.

It is possible to make wines in Jujuy, on the Tropic of Capricorn, and in Sarmiento (Chubut) on the 45° parallel south latitude. And the scenery changes from rugged mountain valleys and villages of cactus in the north, to desert plains and broad valleys in the centre, finishing off in well nourished forests or on the green coastline of the ocean. Naturally, this is reflected in the expression and diversity of Argentine wines.

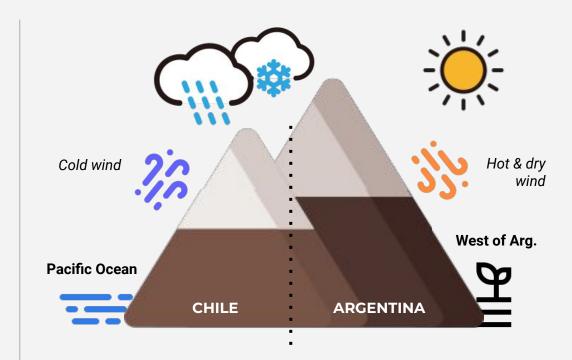




Argentina's traditional wine regions are located in high-altitude valleys far from the oceans, which makes us **one of the few continental viticultural areas in the world**.

The majority of vineyards are located in arid areas, with dry climates and plenty of sunshine, with no need of artificial intervention.

Argentine wines are "naturally natural". This leads to healthy vineyards and contributes to the production of organic wines.

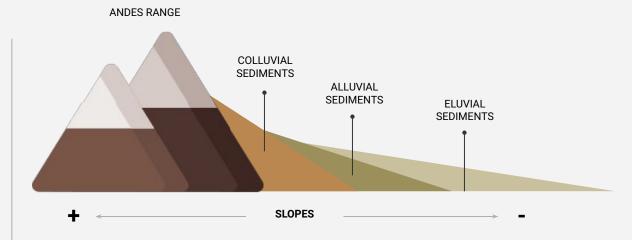






The soil becomes increasingly defining as a viability factor for the vine.

Low organic matter contents (nutrient deprived soils) lead to restricted vine growth. This arid fruitfulness favors the natural development of premium grapes with genuinely distinctive flavors.



The Andes have a physical effect on soils in regions located to the west of the country. The higher you go, the steeper the slopes get and the soil is newer while its composition—determined initially by gravity—changes depending on when it comes into contact with rivers.





The main source of irrigation in mountain valleys is the **meltwater from the Andes**. Therefore, water is completely pure and free from the influence of any contaminating activity.

Due to the water crisis in some provinces at the foot of the Andes, savvy management of water is vital.

Wineries are making an effort to reduce water consumption by improving their irrigation systems as much as possible. Other are making sustainable use of water one of its primary policies.







FLOOD IRRIGATION

There are two main irrigation methods in Argentine viticulture: flood irrigation (especially used in old vineyards) and drip irrigation (introduced in the 90's).





Argentina boasts a whole host of wine producers who are inventing and reinventing wines, therefore reshaping the country's wine offering and developing a national identity in winemaking.

- Increased focus on terroir. What's currently taking place in Argentina is a journey to the land of terroir with much emphasis on parcels, where attention to detail will allow for the declassification of vineyards and wines and ultimately, the best and unique to be produced from a micro-terroir.
- Combination of tried-and-true traditions with cutting edge technology and modern techniques.
- New projects and new ways of producing wine to showcase the country's diverse and unique terroir.
- Experimentation with new regions, turning them into wine regions from scratch, leading to the emergence of new GIs.

Argentina's WINE INDUSTRY FIGURES

















people working in the wine industry (direct & indirect jobs)





Argentina's WINEMAKING HISTORY











1551

Spanish colonizers introduce the first specimens of Vitis Vinifera in Argentina.

- The soil and weather conditions offered by Argentina's surface favoured the growth of Vitis Vinifera near the Andes.
- The Catholic priests planted vineyards near their monasteries to ensure wine for the celebration of Holy Mass.



1850 | 1880

Development of viticulture as a national industry.

- Expansion of the railway.
- Expansion of vineyard acreage and increase in the amount of wine production.
- European immigrants introduced new vinegrowing techniques and grape varieties.
- Implementation of measures promoting agricultural development.

1853

The first School of Agriculture (Quinta Normal de Agricultura) is inaugurated.

 The objective was to introduce new grape varieties in the country to enhance the national wine industry. Michel Aimé Pouget (French agronomist) was in charge of its management.







1959

The National Viticulture Institute (INV) was created.

- Wine law N° 14.878 also established that wine is considered "food" in Argentina. INV functions:
- Control quality and fraud prevention;
- Labeling and wine normatives;
- Analytic and statistical control.

1970's

• The prevailing model, based on the production of large volumes of low quality wines geared towards the domestic market, collapsed. The sweeping entry of soft drinks and beer into the market led to a drop in the consumption of wine.

1990's

Argentine wines exported worldwide.

- · Introduction of Neoliberalism in the national economy.
- Modernization of the wine industry.
- Incorporation of Argentina into the global market: local & foreign investments increased and were complemented by a search for new markets.

1999

- Argentine Wine Law equaled that of the EU in order to improve the export process.
- Law N° 25.163 gave a legal framework for wine origins. It established Geographical Indications (GIs) and also Designations of Origin (DO).





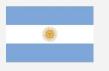


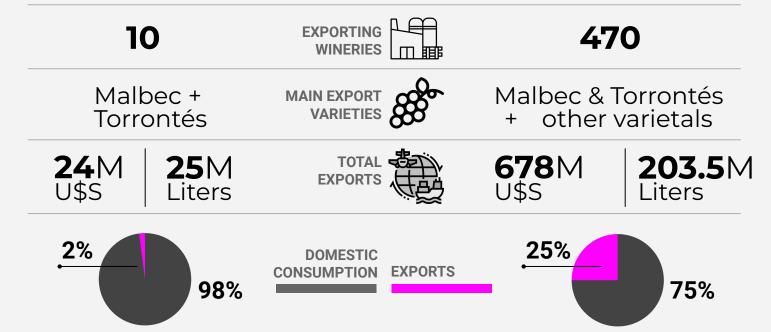
2001	The Centro de Bodegueros and the Asociación Vitivinícola Argentina merged to form Bodegas de Argentina , gathering the majority of the nation's top wineries.
2004	Argentina approved the Plan Estratégico Vitivinícola (Wine Strategic Plan) to boost the wine industry's well-being, quality, exports and market relationships. In 2022, an updated of the plan until 2030 prioritized diversity, sustainability and collaboration across primary production, global markets and wine tourism.
2010	Argentina became the only wine-producing country to declare wine as its National Beverage , thanks to a law passed in 2013. This declaration underscored the importance of wine in Argentine culture and its prominent image internationally.
2013	The Paraje Altamira Geographical Indication was approved, marking a significant shift in the Argentine wine industry, based on scientific studies. This led to the recognition of new regions.
2015	The Sustainability Protocol of Bodegas de Argentina was launched to promote sustainable practices, resource efficiency, waste management, and environmental impact reduction, resulting in certification for 181 wineries. The protocol is recognized internationally.
2018	Two Argentine wines earned the first 100-point scores from Wine Advocate, founded by Robert Parker, showcasing the industry's dedication to quality.
2022	Four Argentine Wineries are traded on La Place de Bordeaux.











What's the classification system for Argentine wines?









In 1999, a law established how wines should be classified in Argentina *based on their origin*. It was a necessity for the country, and an international requirement to be able to export.

Where does the wine come from? Where the winery is located or where the grapes are grown? To clarify this point,

Geographical Indications (GIs) and a particular type of them, Controlled

Designation of Origin (DOC), were established.

GI (Geographical Indication)

Refers to labeling, that is, if the place where the wine comes from is recognized for its **quality** and explains its taste, but also has legal status to be mentioned on the label.

DOC (Controlled Designation of Origin)

Applies to wines from a recognized region, which also has a specific **style**. DOCs are GIs with wine style relugations.



GlsApproved Gls, most of them follow political boundaries.

2 DOCs

- Luján de Cuyo (DOC). It is the only one used.
- San Rafael (DOC)

GIs + DOCs complete list <u>here</u>.

WINE REGIONS from North to South







Traditional vine-growing regions in Argentina are located in an *extensive strip that crosses the country from north to south*, at the foothill of the Andes.

In recent years, producers *have extended the limits of Argentine wine* to the west, into the heights, and south looking for cooler temperatures, and to the east, next to the Atlantic Ocean.

Non-traditional wine regions are also gaining relevance in the center and northeast of the country, contributing to **showcase Argentina's diversity**.





CULTIVATED SURFACE



Total cultivated surface Argentina

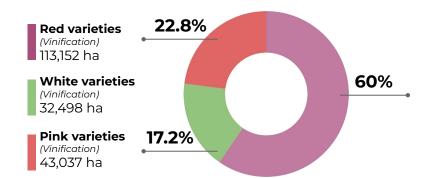
92.1%

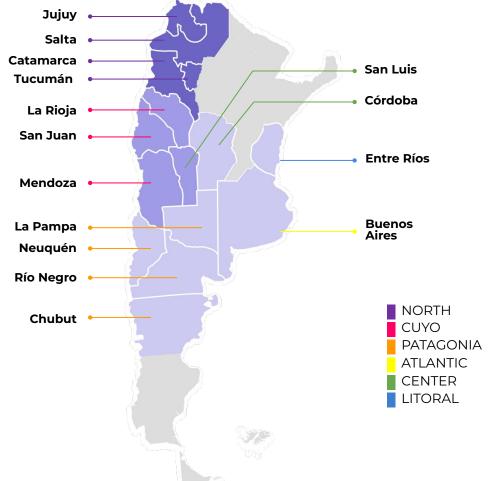
204,847 Hectares

Cultivated Surface

Surface of the total cultivated surface

188,687Hectares

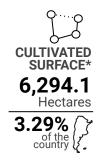


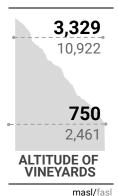


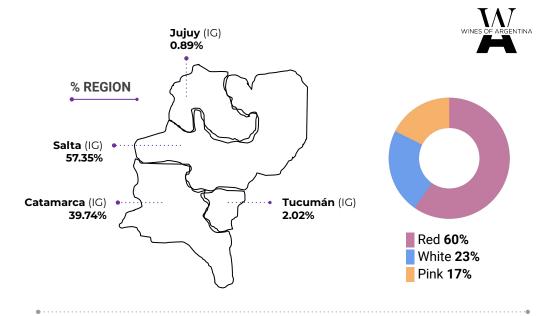


NORTH > REGION









The region is crisscrossed by a series of valleys: the Calchaquí Valley (GI) and the ones located in Jujuy (Valles Templados and Quebrada de Humahuaca -GI).

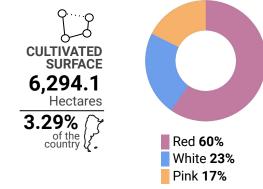
The wines of the region show **remarkable influence of terroir**, strongly **marked by altitude**, **and great varietal character**. Although Malbec is the most cultivated variety, **Torrontés** is the emblem par excellence of the region.





VARIETIES Distribution by color

(vinification)*





- Cereza

Cabernet Sauvignon Syrah

Malbec Torrontés Riojano

TOTALS

	Hectares
RED VARIETIES	3.789,7
Malbec	2.094,1
Bonarda	151,6
Cabernet Sauvignon	798,5
Syrah	226,8
Merlot	113,1
Tempranillo	25,2
Pinot Noir	28,7
Tannat	151,3
Cabernet Franc	53,2
Petit Verdot	26,3
Other red varieties	63,7
WHITE VARIETIES	1.399,8
Pedro Giménez	14,0
Torrontés Riojano	1.229,6
Chardonnay	44,5
Moscatel de Alejandría	24,3
Chenin	10,9
Riesling	6,8
Sauvignon Blanc	46,2
Semillón	1,7
Viognier	5,2
Other white varieties	16,5
PINK VARIETIES	1.104,6
Cereza Criolla Grande	1.014,8
Criolla Chica	9,8
Criolla Mediana	66,4
Other pink varieties	0,1
Other pilik varieties	13,6

0.22% 6.294,10 3,29% 100,00% *Source: National Viticulture Institute - Annual Surface Report (12/31/2022 database)

% Total variety in

Arg.

3,33%

4,50%

0,87%

5,93%

2,04%

2.40%

0.49%

1.46%

3,16%

4,11%

0,62%

4.20%

0,16%

16,87%

0.80%

1.26%

0.69%

9,73%

2,53%

0,29%

0,81%

0,57%

2.52%

4,09%

0.08%

20,72%

1,33%

18,29%

% Total Region

60,21%

33,27%

12,69%

3,60%

1,80%

0.40%

0,46%

2.40%

0,85%

0,42%

1,01%

22,24%

0,22%

19,54%

0,71%

0,39%

0.17%

0,11%

0,73%

0,03%

0,08%

0,26%

17,55%

16,12%

0,16%

1.05%

0,00%

0,22%

2,41%



Geographical Indications (GIs)

JUJUY

- → Jujuy
- → Quebrada de Humahuaca

SALTA

- → Cachi
- → Cafayate / Valle de Cafayate
- → Molinos
- → Salta
- → San Carlos

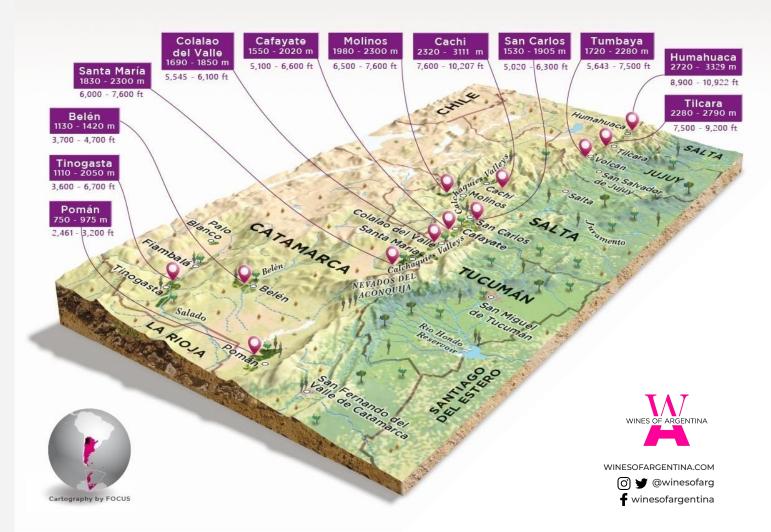
TUCUMÁN

- → Tafí
- → Tucumán

CATAMARCA

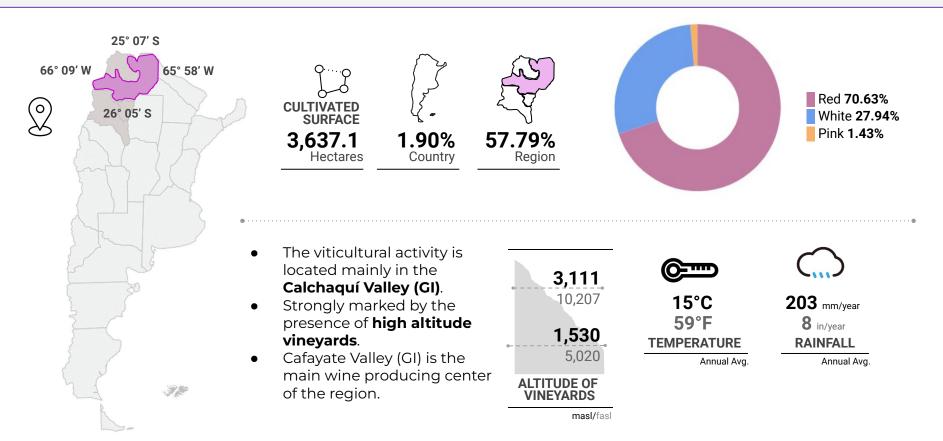
- → Belén
- → Catamarca
- → Pomán
- → Santa María
- → Tinogasta

VALLES CALCHAQUÍES







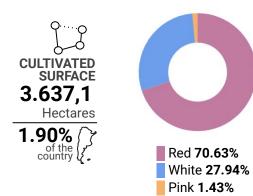


NORTH REGION **SALTA**



VARIETIES

Distribution by color (vinification)*





- Malbec
- Torrontés Riojano
- Cabernet Sauvignon
- Tannat
- Merlot

SALTA	Hectares	% Country	% Region	% Province	% Colour
Red grapes (vinification)	2568,9	1,34%	40,81%	70,63%	100,00%
Malbec	1681,1	0,88%	26,71%	46,22%	65,44%
Bonarda	47,8	0,03%	0,76%	1,31%	1,86%
Cabernet Sauvignon	471,6	0,25%	7,49%	12,97%	18,36%
Syrah	36,0	0,02%	0,57%	0,99%	1,40%
Merlot	52,6	0,03%	0,84%	1,45%	2,05%
Tempranillo	9,0	0,00%	0,14%	0,25%	0,35%
Pinot Noir	20,3	0,01%	0,32%	0,56%	0,79%
Tannat	138,0	0,07%	2,19%	3,79%	5,37%
Cabernet Franc	42,8	0,02%	0,68%	1,18%	1,67%
Petit Verdot	23,9	0,01%	0,38%	0,66%	0,93%
Other red varieties	45,8	0,02%	0,73%	1,26%	1,78%
White grapes (vinification)	1016,2	0,53%	16,15%	27,94%	100,00%
Pedro Giménez	1,4	0,00%	0,02%	0,04%	0,14%
Torrontés Riojano	886,7	0,46%	14,09%	24,38%	87,26%
Chardonnay	38,3	0,02%	0,61%	1,05%	3,77%
Moscatel de Alejandría	13,5	0,01%	0,21%	0,37%	1,33%
Chenin	10,9	0,01%	0,17%	0,30%	1,07%
Riesling	6,8	0,00%	0,11%	0,19%	0,67%
Sauvignon Blanc	41,7	0,02%	0,66%	1,15%	4,10%
Semillón	0,3	0,00%	0,00%	0,01%	0,03%
Viognier	4,9	0,00%	0,08%	0,13%	0,48%
Other white varieties	11,7	0,01%	0,19%	0,32%	1,15%
Pink grapes (vinification)	52,0	0,03%	0,83%	1,43%	100,00%
Cereza	2,4	0,00%	0,04%	0,07%	4,62%
Criolla Grande	0,4	0,00%	0,01%	0,01%	0,77%
Criolla Chica	41,5	0,02%	0,66%	1,14%	79,81%
Other pink varieties	7,7	0,00%	0,12%	0,21%	14,81%

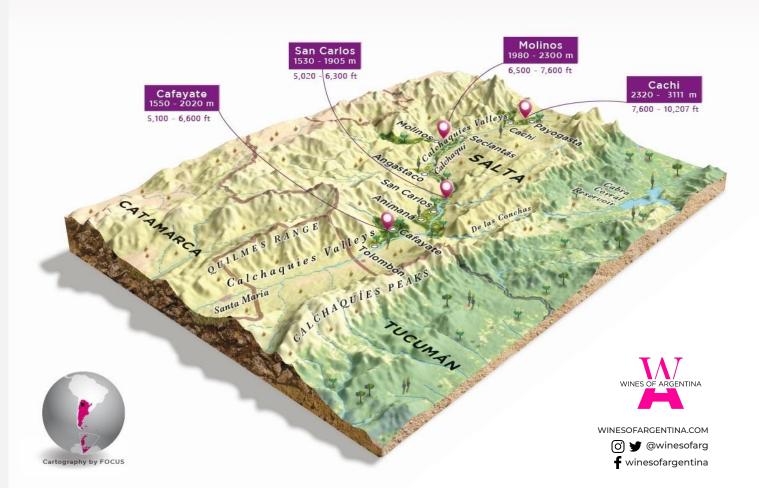
NORTH REGION **SALTA**

Geographical Indications (GIs)

SALTA

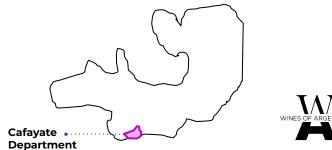
- → Cachi
- → Cafayate / Valle de Cafayate
- → Molinos
- → Salta
- → San Carlos

CALCHAQUÍ VALLEY



Cafayate (GI)

- Cafayate (GI) is the most important valley in Salta and the main wine producer of the region.
- It concentrates 60% of the vineyards in the Calchaquí Valley (GI).







2.731.1 Hectares

Cafayate Department



75.09% Province

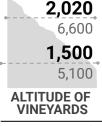
Cafayate Department

OOO MAIN **VARIETIES**

- Malbec
- Torrontés Riojano
- Cabernet Sauvignon
- **Tannat**
- Merlot











186 mm/year **7.3** in/year **RAINFALL**

Annual Avg.

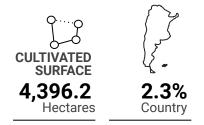


Sandy-loam soils made from thick grains with gravel and fine sands on the surface. These characteristics are similar to the layers of subsoil but with fractions of finer sand located deeper and with presence of round stone.



CALCHAQUÍ VALLEY GI





- Mountain valley of 270km that crosses 3 provinces: **Salta, Tucumán and Catamarca.**
- Formed 5 million years ago with the ascent of the Sierras de Quilmes and Aconquija.
- More than 2.000 years of Calchaquí Diaguita's history.
- Viticultural tradition since the 18th Century.
- Remarkable effect of terroir: Reds with character & Torrontés.



CALCHAQUÍ VALLEY GI



- Vineyards range from **1,650 masl** (5,410 ft) on the valley base around Cafayate, **to 3,111 masl** (10,201 ft) in Altura Máxima (Payogasta, Cachi).
- Six of the world's highest vineyards in Argentina are located in the Calchaquí Valley and, compared to other regions, it's a high point in the world map of wine.
- 23 small producers are working at over 2,200 masl (7,220 ft) in Upper Calchaquí Valley and the neighboring province of Jujuy.
- Producing wine in the Calchaquí Valley is more complicated and more expensive than Mendoza due to the lower yields at higher altitudes and the lack of infrastructure and suppliers (located mainly in Mendoza).





CALCHAQUÍ VALLEY GI The altitude effect



- The best aspects of wine come from the skins, including color, flavor intensity, and concentration of polyphenols.
- The thick skins of the grapes created by extreme conditions of the terroir also produce a different flavor profile compared to other regions, with strong, spicy aromas of black olives, black fruits, herbal notes and muscular tannins.
- Research on high altitude wine health benefits confirm that regular consumption of these wines contributes to a longer and more active life.
- This is due to the higher concentration of polyphenols, a naturally occurring antioxidant.





Contact Web: www.bodegacolome.com IG_@bodegacolome

SALTA

COLOME ESTATE MALBEC 2021

REGION : Calchaqui Valley, Salta

ALTITUDE 1700 m-3111 m (5577 ft-10.206 ft))

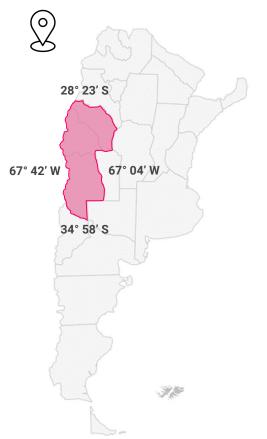
VARIETAL 100% Malbec,

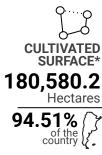
15 months in 2° to 5° use French oak barrels, 6 months in bottle

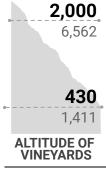
TECHSHEET



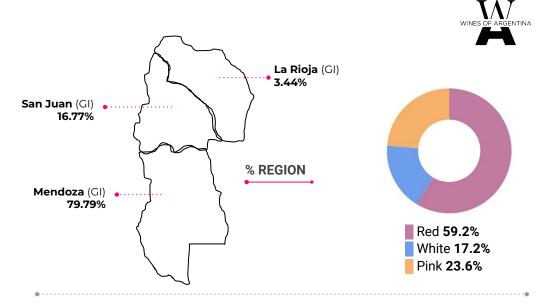








masl/fasl



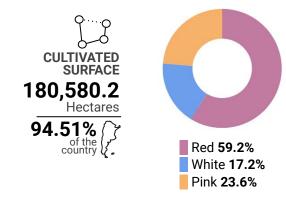
- Cuyo is an arid yet fertile region located in the center-west of the country, at the foot of the Andes mountain range. It is the most prolific region in South America and one of the most important worldwide.
- Cuyo means "country of deserts" in the Huarpe milkayac dialect. The region has **desertic climate** with little vegetation.
- Most of the rivers come from the **meltwater**, having its greater flow from the spring. Water is stored in reservoirs for human consumption and crop irrigation, through a network of channels that support the oasis.





VARIETIES

Distribution by color (vinification)*



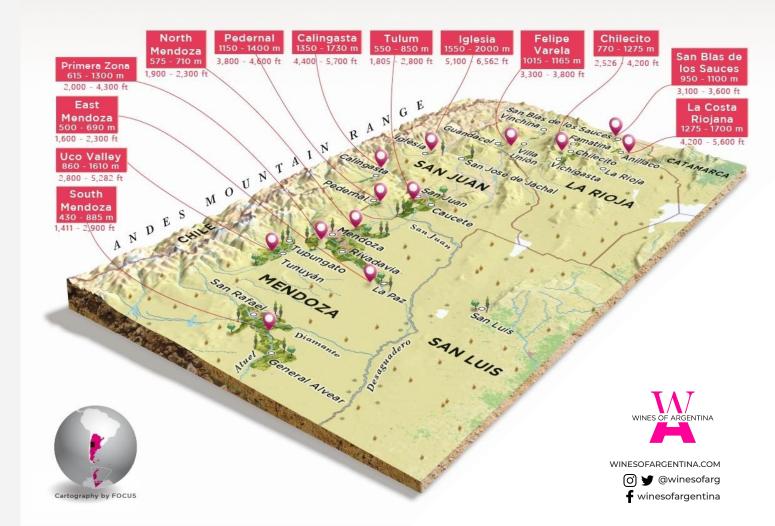


- Malbec
- Cereza
- Bonarda
- Criolla grande Cabernet Sauvignon

	R
	Μ
	В
	В
	Sy
	Μ
	Te
	Sy M Te P
	Ta C P
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	To
	٧
	0
	P
	M C R Si Si Ti V O P C C C C C
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	На.	% Total variedad país	% Total Región
RED GRAPE VARIETIES	106.911,5	93,82%	59,20%
Malbec	43.116,7	92,59%	23,88%
Bonarda	17.270,3	98,98%	9,56%
Cabernet Sauvignon	12.216,8	90,69%	6,77%
Syrah	10.735,9	96,65%	5,95%
Merlot	4.050,7	86,07%	2,24%
Tempranillo	5.150,3	99,18%	2,85%
Pinot Noir	1.477,5	75,05%	0,82%
Tannat	633,9	76,62%	0,35%
Cabernet Franc	1.526,1	90,59%	0,85%
Petit Verdot	584,4	91,40%	0,32%
Other red varieties	10.148,9	98,08%	5,62%
WHITE GRAPE VARIETIES	31.106,0	93,28%	17,23%
Pedro Giménez	8.946,6	99,14%	4,95%
Torrontés Riojano	5.978,3	82,00%	3,31%
Chardonnay	5.251,3	94,72%	2,91%
Moscatel de Alejandría	1.900,8	98,33%	1,05%
Chenin	1.576,0	99,00%	0,87%
Riesling	51,9	74,25%	0,03%
Sauvignon Blanc	1.615,2	88,28%	0,89%
Semillón	523,7	90,54%	0,29%
Torrontés Mendocino	453,0	87,10%	0,25%
Torrontés Sanjuanino	1.347,1	95,84%	0,75%
Viognier	612,8	95,68%	0,34%
Other white varieties	2.849,3	97,58%	1,58%
PINK GRAPE VARIETIES	42.562,7	97,26%	23,57%
Cereza	23.806,5	95,86%	13,18%
Criolla Grande	12.516,2	99,88%	6,93%
Criolla Chica	253,4	79,09%	0,14%
Criolla Mediana	7,4	98,67%	0,00%
Other pink varieties	5.979,2	98,49%	3,31%



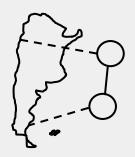


Geographical Indications (GIs)



LA RIOJA

- → Arauco
- → Castro Barros
- → Chilecito
- → Famatina
- → Felipe Varela
- → General Lamadrid
- → La Rioja Argentina
- → San Blas de los Sauces
- → Sanagasta
- → Valle de Chañarmuyo
- → Valles del Famatina
- → Vinchina



SAN JUAN

- → 25 de Mayo
- → 9 de Julio
- → Albardón
- → Angaco
- → Barreal
- → Calingasta / Valle de Calingasta
- → Caucete
- → Chimbas
- → Iglesia
- → Jáchal
- → Pocito
- → Pozo de los Algarrobos (Caucete)
- → Rawson
- → Rivadavia
- → San Juan
- → San Martín
- > Sull Ividi til
- → Santa Lucía
- → Sarmiento
- → Ullum
- → Valle del Pedernal (Sarmiento)
- → Valle del Tulum
- → Valle Fértil
- → Valle de Zonda (Zonda)
- → Zonda

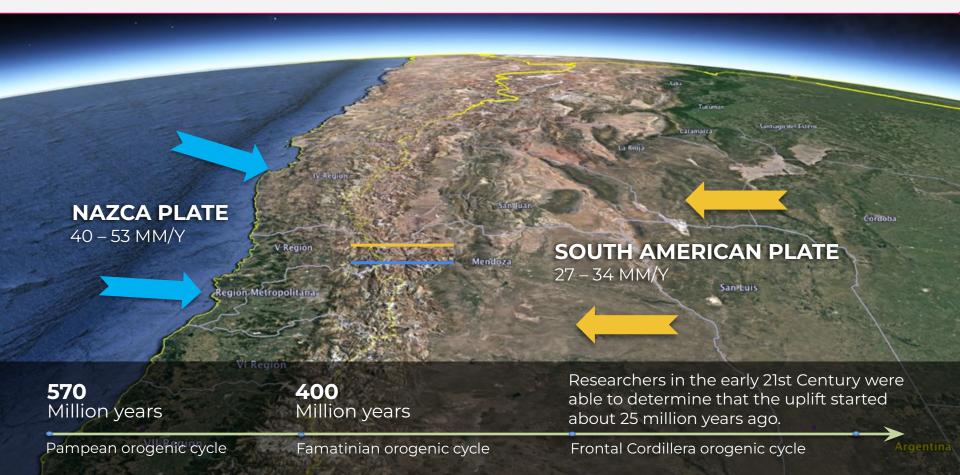
MENDOZA

- → Agrelo
- → Barrancas
- → Canota / Valle de Canota
- → Cordón El Cepillo
- → Distrito Medrano
- → El Paraíso
- → El Peral
- → General Alvear
- → Godoy Cruz
- → Guaymallén
- → Junín
- → La Consulta
- → La Paz
- → Las Compuertas
- → Las Heras
- → Lavalle Desierto de Lavalle
- → Los Chacayes
- → Luján de Cuyo (DOC)
- → Lunlunta
- → Maipú

- → Mendoza
- → Pampa El Cepillo
- → Paraje Altamira
- → Reducción
- → Rivadavia
- → Russel
- → San Carlos
- → San Martín
- → San Rafael (DOC)
- → San Pablo
- → Santa Rosa
- → Tunuyán
- → Tupungato / Valle de Tupungato
- → Valle de Uco
- → Vista Flores
- → Vistalba

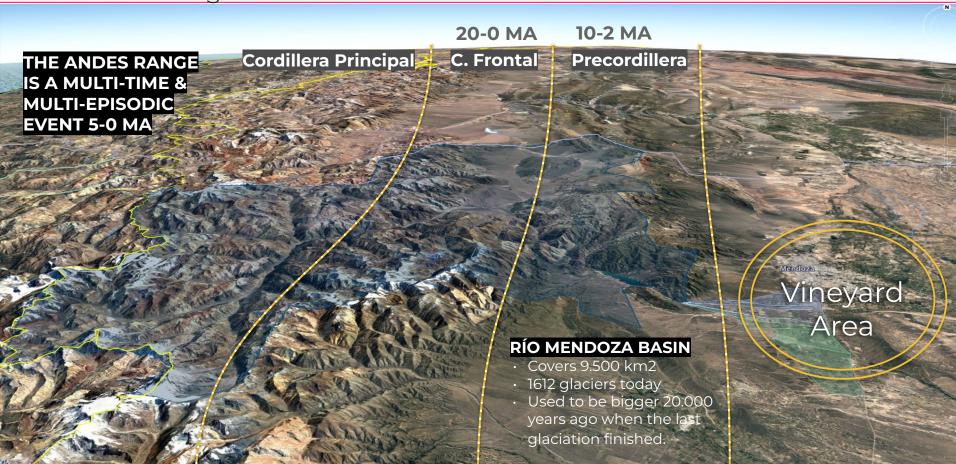
CUYO





Mountain Range



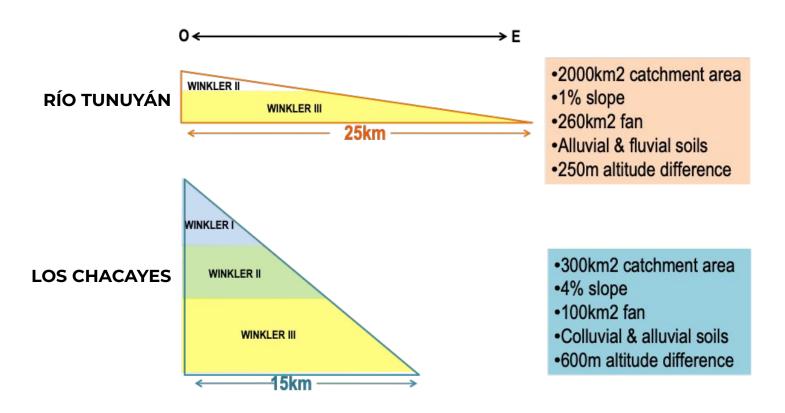


WINES OF ARGENTINA

Soil examples ALLUVIAL SOILS: IT'S NOT ALL THE SAME LOS CHACAYES FAN TUNUYÁN RIVER **FAN** Viticultural Area

Soil examples

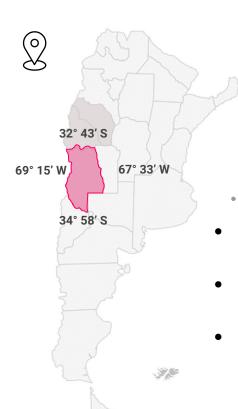






MENDOZA





CULTIVATED SURFACE

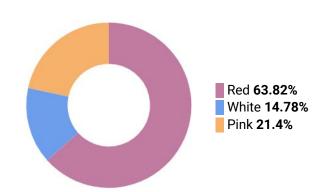
45,231.4 Hectares



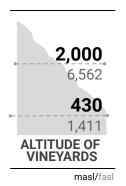
76% Country



80.4% Region



- Mendoza's the most important wine province and one of the main producing centres in the world.
- The presence of the Andes shape the climate generating ideal conditions for the cultivation of vines.
- It is divided into 5 large sub-regions: Valle de Uco GI; Primera Zona; Northern oasis; the East and the South.







mm/Year

Mendoza 220 Napa Valley 599 Melbourne 656 Bordeaux 851

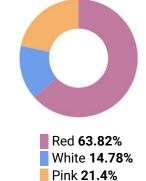




VARIETIES

Distribution by color (vinification)*







- MalbecBonarda
- •
- Cereza
- Criolla Grande
- Cabernet Sauvignon

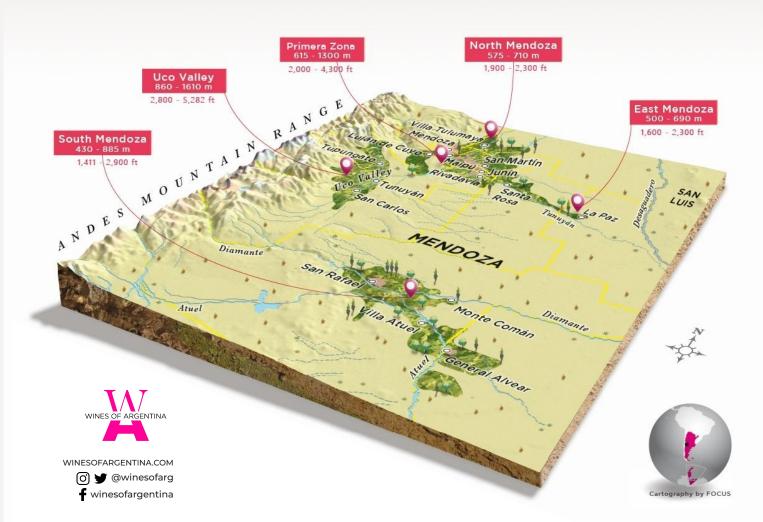
MENDOZA	Hectares	% Country	% Region	% Province	% Colou
Red grapes (vinification)	92681,4	48,51%	51,32%	63,82%	100,009
Malbec	39462,6	20,65%	21,85%	27,17%	42,58%
Bonarda	14670,2	7,68%	8,12%	10,10%	15,83%
Cabernet Sauvignon	10301,0	5,39%	5,70%	7,09%	11,119
Syrah	8085,4	4,23%	4,48%	5,57%	8,729
Merlot	3644,1	1,91%	2,02%	2,51%	3,93%
Tempranillo	4958,3	2,60%	2,75%	3,41%	5,35%
Pinot Noir	1445,1	0,76%	0,80%	1,00%	1,56%
Tannat	358,4	0,19%	0,20%	0,25%	0,39%
Cabernet Franc	1370,5	0,72%	0,76%	0,94%	1,48%
Petit Verdot	464,1	0,24%	0,26%	0,32%	0,50%
Other red varieties	7921,7	4,15%	4,39%	5,45%	8,55%
White grapes (vinification)	21459,9	11,23%	11,88%	14,78%	100,00%
Pedro Giménez	6887,3	3,60%	3,81%	4,74%	32,09%
Torrontés Riojano	3333,8	1,74%	1,85%	2,30%	15,54%
Chardonnay	4627,3	2,42%	2,56%	3,19%	21,56%
Moscatel de Alejandría	226,7	0,12%	0,13%	0,16%	1,06%
Chenin	1373,5	0,72%	0,76%	0,95%	6,40%
Riesling	45,4	0,02%	0,03%	0,03%	0,21%
Sauvignon Blanc	1416,9	0,74%	0,78%	0,98%	6,60%
Semillón	502,9	0,26%	0,28%	0,35%	2,34%
Torrontés Mendocino	144,9	0,08%	0,08%	0,10%	0,68%
Torrontés Sanjuanino	121,2	0,06%	0,07%	0,08%	0,56%
Viognier	416,7	0,22%	0,23%	0,29%	1,94%
Other white varieties	2363,3	1,24%	1,31%	1,63%	11,01%
Pink grapes (vinification)	31090,1	16,27%	17,22%	21,41%	100,00%
Cereza	13260,7	6,94%	7,34%	9,13%	42,65%
Criolla Grande	12109,3	6,34%	6,71%	8,34%	38,95%
Criolla Chica	142,7	0,07%	0,08%	0,10%	0,46%
Criolla Mediana	0,8	0,00%	0,00%	0,00%	0,00%
Other pink varieties	5576,6	2,92%	3,09%	3,84%	17,94%

CUYO REGION **MENDOZA**

Geographical Indications (GIs)

CUYO → MENDOZA

- → Agrelo
- → Barrancas
- → Canota / Valle de Canota
- → Cordón El Cepillo
- → Distrito Medrano
- → El Paraíso
- → El Peral
- → General Alvear
- → Godoy Cruz
- → Guaymallén
- → Junín
- → La Consulta
- → La Paz
- → Las Compuertas
- → Las Heras
- → Lavalle Desierto de Lavalle
- → Los Chacayes
- → Luján de Cuyo (DOC)
- → Lunlunta
- → Maipú
- → Mendoza
- → Pampa El Cepillo
- → Paraje Altamira
- → Reducción
- → Rivadavia
- > Rivadavi
- → Russel
- → San Carlos
- → San Martín
- → San Rafael (DOC)
- → San Pablo
- → Santa Rosa
- → Tunuyán
- → Tupungato / Valle de Tupungato
- → Valle de Uco
- → Vista Flores
- → Vistalba





CUYO REGION MENDOZA

PRIMERA ZONA

Geographical Indications (GIs)

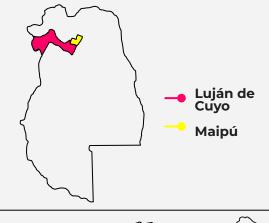
MENDOZA

- → Maipú
- → Barrancas
- → El Paraíso
- → Lunlunta
- → Russel
- → Luján de Cuyo (DOC)
- → Agrelo
- → Las Compuertas
- → Vistalba



PRIMERA ZONA







26,202.8Hectares

18% 13.7% Country

MALBEC

12,996.8 Hectares 32.9% Total Malbec in Mendoza

27.9% Total Malbec in **Argentina**



PRIMERA ZONA

Brief History - The beginnings



17th & 18th Century: 1st vineyards in Mendoza. Family own and handcraft viticulture of 'criollas' grapes.

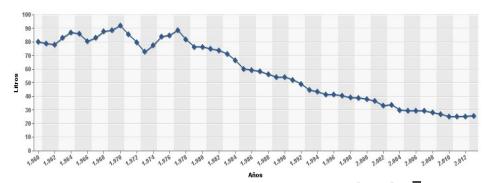
1850's: beginning of industrial viticulture. European varieties planted.

1880: Railway arrives to Mendoza bringing European immigration, also helping to develop the wine consumption market in Buenos Aires.

70's: Maximum historical consumption per capita: **90 lts.**

80's: Changes in consumer habits. Viticultural crisis.

90's: Commercial opening to the world. International advisors. Wine reconversion.



20lts
Per capita (2017)

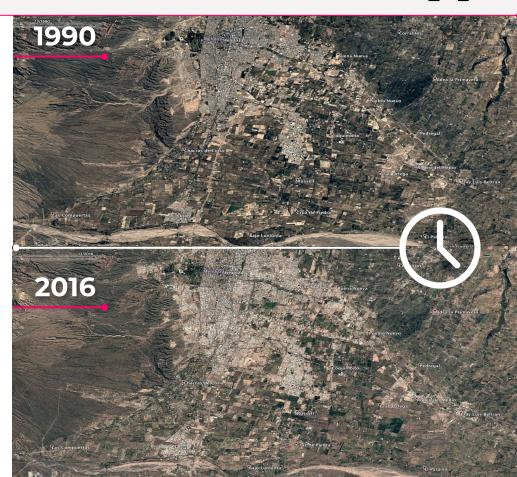
PRIMERA ZONA

Brief History - 20th Century

WINES OF ARGENTINA

- Large scale irrigation network using water from Mendoza River.
- Primera Zona holds 40% of Argentina's wineries.
- City advancement over vineyard areas.
- 1990: D.O.C. Luján de Cuyo.







ORIGINS

- Flood Irrigation only
- Trellising: low trellis VSP and Parral.
- High density cultivation: 1.80 m X 1 m (5000 to 6000 pl / ha)
- Root-stock.
- Mass selections.
- Vines: French, Italian, Spanish and Criolla.
- Fine wines and table red and white wines

PRESENT DAY

- Flood and drip irrigation.
- Conduction system: low trellis and high trellis.
- Low density cultivation: 2.2 meters X
 1.2 meters (3000 to 4000 pl / ha)
- Grafted/ungrafted rootstock.
- Mass selections of old vineyards and clones.
- French varietals.
- Fine wines, mainly reds.

> CUYO REGION > MENDOZA PRIMERA ZONA

Climate



TINdividual styles

Maipú Department

Lujan de Cuyo Department

Climate - Winkler zones

The Individual styles

Primera Zona - Winkler III

Primera Zona - Winkler IV

Primera Zona Winkler V

✓ Altitude

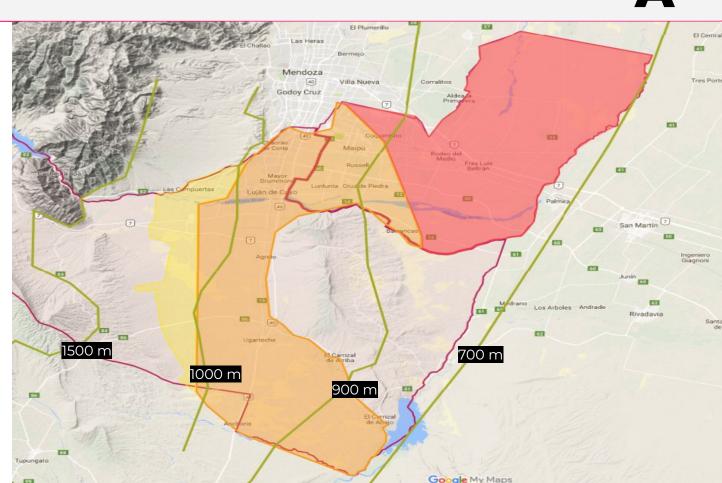
T Individual styles

700

4 900

1000

1500



> CUYO REGION > MENDOZA

PRIMERA ZONA

Climate



Country	Wine Region	City	GST (°C) GDD	(C° units) V	Vinkler Region
Washington	Puget Sound	Port Angles	13,4		Region la
Germany	Ruwer	Kasel	13,8	800 F	Region la
England	Kent	East Malling	14,1	850 F	Region la
Australia	Tasmania	Launceston	14,4	932 F	Region la
New Zealand	Central Otago	Queenstown	14,5	945 F	Region la
France	Champagne	Reims	14,7		Region la
Australia	Coonawarra	Coonawarra	16,6		Region II
Spain	Rias Baixas	Vigo	16,8	1437 F	Region II
Italy	Piedmont	Torino	17,7	1626 F	Region II
France	Bordeaux	Merignac	17,7		Region II
France	Northern Rhône	Valence	17,8	1664 F	Region III
Italy	Friuli	Udine	18,0		Region III
Spain	Rioja	Logrono	18,2		Region III
Australia	Yarra Valley	Healesville	18,6	1829 F	Region III
California	Napa Valley	St Helena	19,3	1983 F	Region IV
California	Northern Sonoma	Healdsburg	19,5	2010 F	Region IV
Australia	Barossa Valley	Nuriootpa	19,8	2069 F	Region IV
France	Roussillon	Perpignan	19,8	2076 F	Region IV
Portugal	Alentejo	Evora	20,1	2134 F	Region IV
Italy	Tuscany	Firenze	20,2	2153 F	Region IV
Portugal	Madeira	Funchal	21,0	2339 F	Region V
Italy	Apulia	Brindisi	21,1		Region V
Greece	Patras	Patras	21,2	2367 F	Region V
Australia	Hunter Valley	Cessnock	21,7		Region V
Spain	Jerez	Jerez de la Frontera			Region V

Gualtallary, Cachi, Chubut

Gualtallary, San Pablo

Gualtallary, Paraje Altamira, Agrelo, Las Compuertas

Lunlunta, Cruz de Piedra, Cafayate

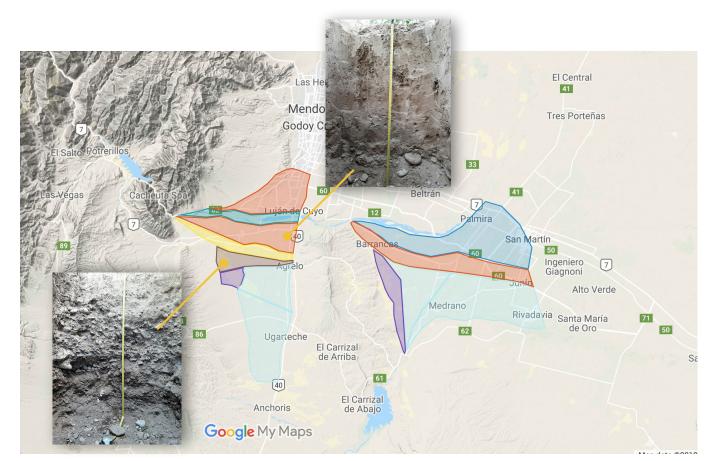
Coquimbito, La Paz, Santa Rosa

> CUYO REGION > MENDOZA

PRIMERA ZONA

Terroir - Proximal Alluvial fan



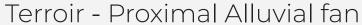


Soils, climate & altitude

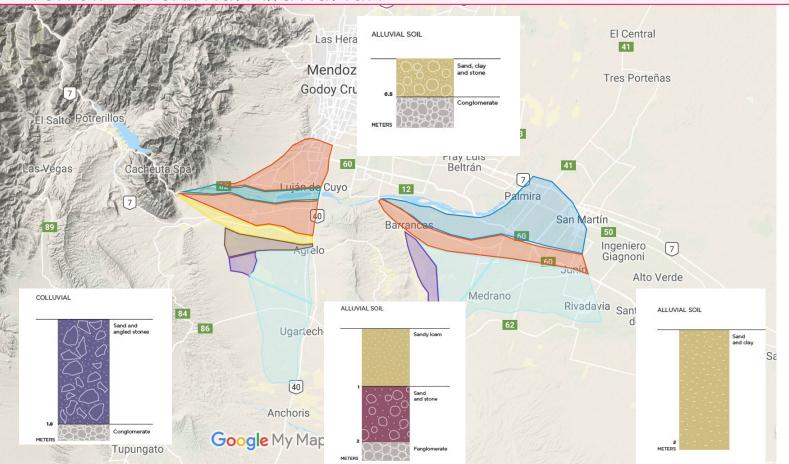
- 📞 😂 Lujan de Cuyo Colluvial alluvial clay lo...
 - Luján de Cuyo Second alluvial terrace ...
 - 决 Luján de Cuyo colluvial alluvial silt san...
 - Luján de Cuyo Second alluvial terrace ...
 - A Maipú First Alluvial Terrace Mendoza Ri...
 - Maipú Second Alluvial Terrace Mendoz...
 - Amaipú Colluvial-Alluvial Mix
 - Maipú Colluvial deep soil
 - Maipú Deep silt to alluvial silt from Tun...
 - Luján de Cuyo First Alluvial Terrace Me...
 - Luján de Cuyo colluvial alluvial silt to d...
 - Lujan de Cuyo Coarse sand and gravels...
 - Lujan de Cuyo Colluvial alluvial clay lo...

> CUYO REGION > MENDOZA

PRIMERA ZONA

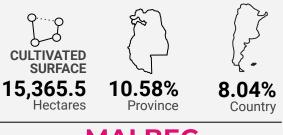






Luján de Cuyo Gl

- Located to the south of Mendoza City, on the pre-cordillera.
- It is composed of 15 districts, some of them are GIs: Agrelo and Las Compuertas.
- It is one of the 2 DOC in Mendoza, together with San Rafael.



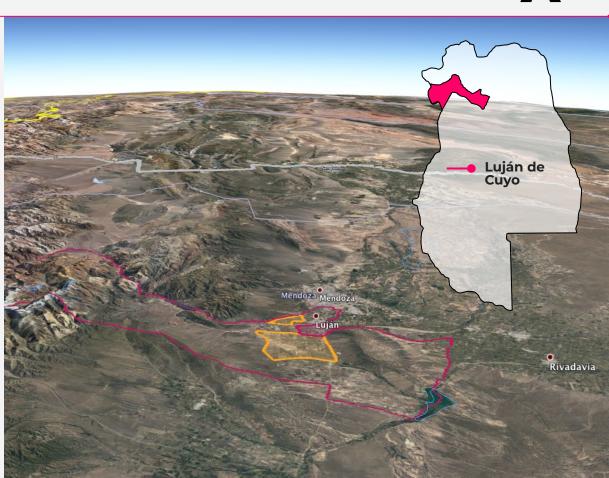
MALBEC

LUJÁN DE CUYO Hectares

22.7% **Total Malbec** in Mendoza

19.24%

Total Malbec in Argentina



Luján de Cuyo Gl



Mendoza Province

Maipú Department

Lujan de Cuyo Department

Soils

D.O.C. Luján de Cuyo

D.O.C. Luján de Cuyo

Agrelo

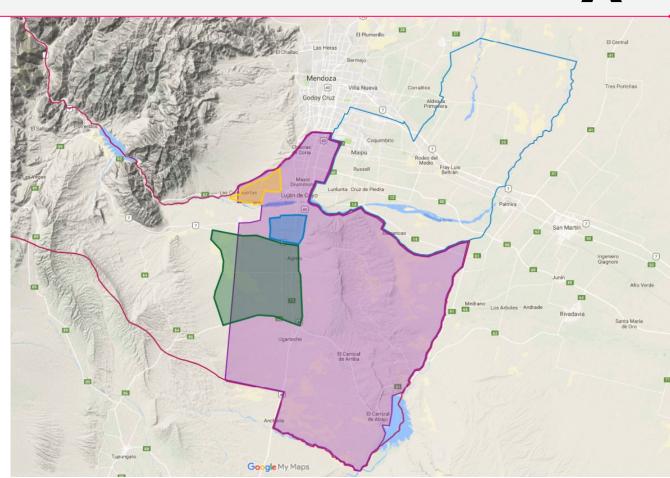
Agrelo IG

Las Compuertas IG

Cas Compuertas IG

Perdriel

Perdriel IG

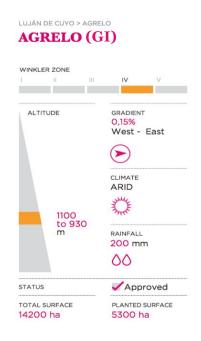


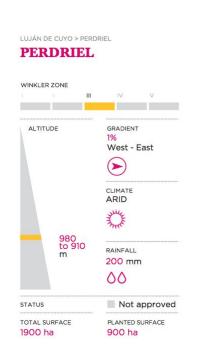
> CUYO REGION > MENDOZA > PRIMERA ZONA

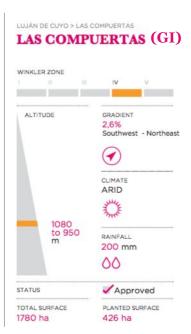
Luján de Cuyo Gl

Subregions

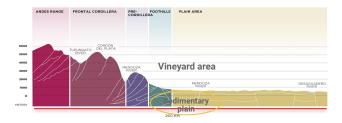








LAS COMPUERTAS (GI) Soil Composition





Escorihuela 1884



Contact Web: www.escorihuelagascon.com IG_@escorihuelag

MENDOZA

ESCORIHUELA GASCON 2021

REGION : Agrelo, Lujan de Cuyo, Mendoza

ALTITUDE 930 m-1100 m (3051 ft-3608 ft))

VARIETAL 100% Malbec,

AGING Aged for 12 months in French oak followed by 12 more months in the bottle.

TECHSHEET



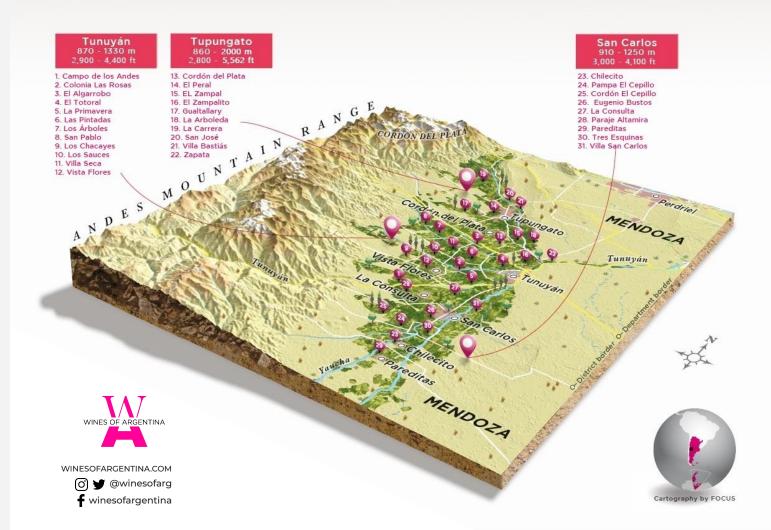
CUYO REGION MENDOZA

UCO VALLEY

Geographical Indications (GIs)

UCO VALLEY

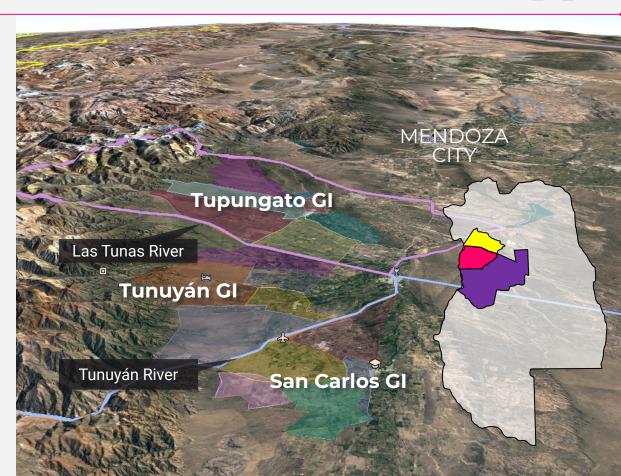
- → El Peral
- → La Consulta
- → Los Chacayes
- → Cordón el Cepillo
- → Pampa el Cepillo
- → Paraje Altamira
- → San Carlos
- → San Pablo
- → Tunuyán
- → Tupungato / Valle de Tupungato
- → Valle de Uco
- → Vista Flores



UCO VALLEY GI

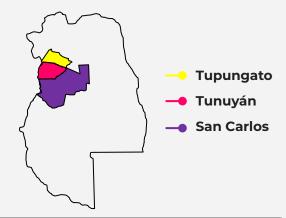


- Valley formed by the graben of the Tunuyán River, a tectonic depression.
- Crossed by several rivers and streams –Tunuyán being the largest- all converge on The Zampal, like a fan, where they run towards the plain.
- Rivers, winds and volcanic eruptions generated sedimentary plains where vines are planted, among other crops.
- New plantations raised the need to characterise the terroir of the Uco Valley.



UCO VALLEY GICultivated Surface







29,237.9 Hectares



20.13% Province



15.3% Country

MALBEC

16,221.7 Hectares 41.1% Total Malbec in Mendoza

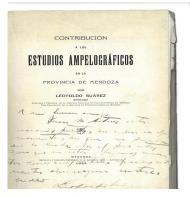
34.8%Total Malbec in **Argentina**



CUYO REGION > MENDOZA UCO VALLEY GI Brief History



- **16th Century**, Jesuits missionaries were the first colonizers that planted vines.
 - During the **20th Century** Uco Valley specialized in the cultivation of fruit and vegetables, with some key places for vines: La Consulta, Eugenio Bustos, Vista Flores
 - A book of **1922**, written by oenologist Leopoldo Suárez, reported 16 wineries in San Carlos Department.
 - Also a book of the same author, reported in **1911** the potential of calcareous soils for Semillon and other grapes, like Malbec.





70 CONTRIBUCIÓN Á LOS ESTUDIOS AMPELOGRÁFICOS

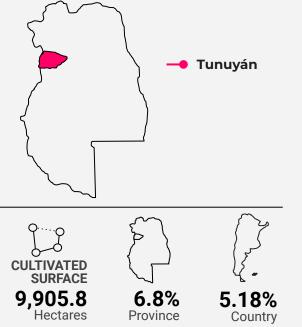
ideal es la mixta), su producción es constante, se adapta muy bien á los terrenos pedregosos, especialmente calcáreos, donde su mosto adquiere excelentes cualidades.





Tunuyán





MALBEC

5,429.9 Hectares 13.7% Total Malbec in Mendoza

11.7% Total Malbec in **Argentina**



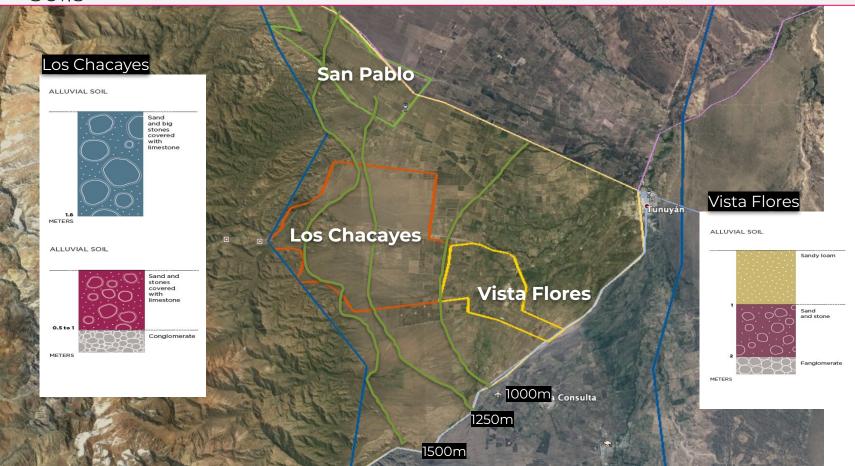
Tunuyán



- **17th Century:** First settlers arrived in Tunuyán. Before that, it was a land of Huarpes, whose Cacique (chief) was called 'Cuco'.
- During the last 200 years the lower land was used for grazing, fodder and fruit trees (apples and pears).
- Since 1995 new, high-lands were developed for vines at the foot of the Andes, where pressurized irrigation has allowed new plantations.
- New investors quickly arrived and increased vineyard areas. All new areas were planted above 1,000 meters (3,300ft).
- Since 2010, when these vineyards matured, it was clear that high altitude vines in Tunuyán create a different wine style.
- The need for better understanding of terroir pushed for new GI developments.
- Approved GIs so far: Tunuyán, Los Chacayes, Vista Flores and San Pablo. San Pablo is a well studied and supported GI as it's not fixed on political boundaries.

Tunuyán Soils

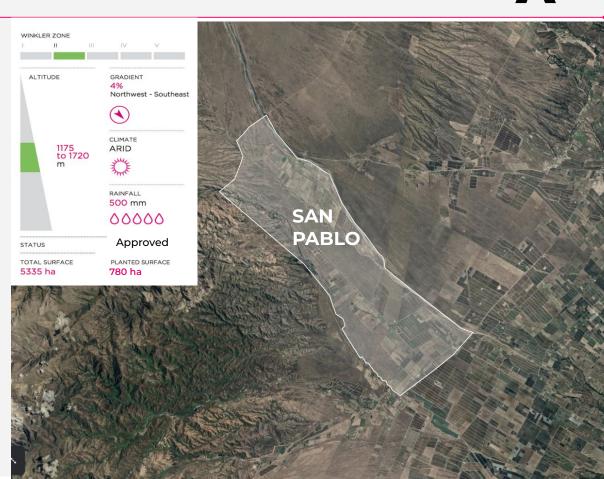




Tunuyán | San Pablo GI



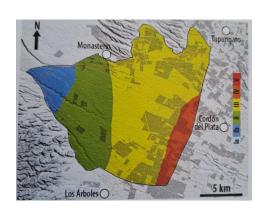
- Its name corresponds to Estancia San Pablo, a Jesuit mission established there towards the 17th Century.
- In 1997 vineyard cultivation began in the higher areas by Bodega Salentein.
- In 2016 a group of wineries (Salentein, Tapiz and Zuccardi) requested the delimitation of the GI on account of scientific criteria.

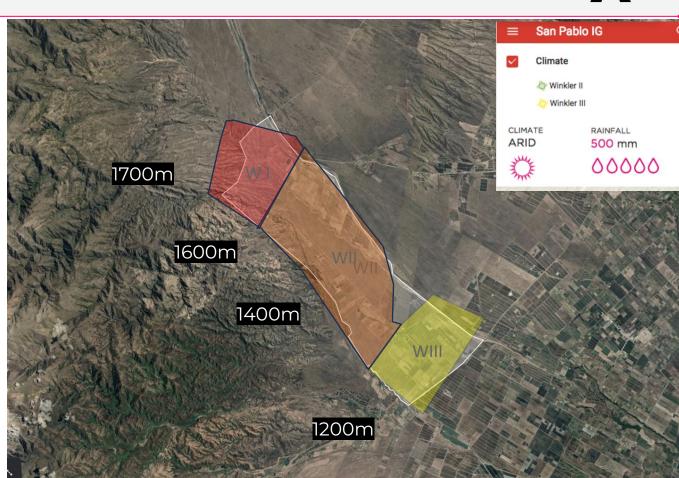


Tunuyán | San Pablo GI









> cuyo region > mendoza > uco valley **Tunuyán** | San Pablo GI

Soils









Contact

Web: <u>www.bodegasalentein.com</u> IG <u>@salentainbodega</u>

MENDOZA

NUMINA GRAN CORTE 2020

REGION : San Pablo, Tunuyan, Valle de Uco Mendoza

ALTITUDE 1050-1300 m (3444 ft- 4265 ft))

VARIETAL 69% Malbec, 14% Cabernet Sauvignon, 7% Cabernet Franc,6% Merlot, 4% Petit Verdot

After approximately six months of ageing, the wines were blended in tanks and then returned to barrels for an additional 10 months of ageing.

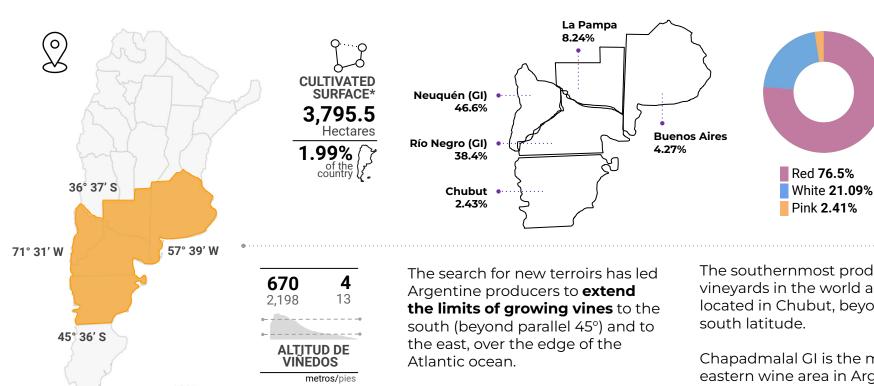
TECHSHEET





PATAGONIA & ATLANTIC





The southernmost productive vineyards in the world are located in Chubut, beyond 45°

Chapadmalal GI is the most eastern wine area in Argentina (Atlantic viticulture).

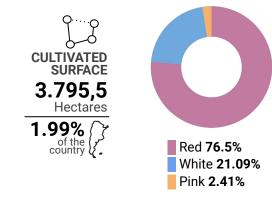
PATAGONIA & ATLANTIC REGION



Other pink varieties

VARIETIES

Distribution by color (vinification)*





- Malbec
- Merlot
- Cabernet Sauvignon
- **Pinot Noir** Chardonnay

PATAGONIA + ATLÁNTICA	Hectares	% Total Variety in Argentina	% Total Region
RED GRAPE VARIETIES	2903,5	2,55%	76,50%
Malbec	1242,2	2,67%	32,73%
Bonarda	9,8	0,06%	0,26%
Cabernet Sauvignon	334,2	2,48%	8,81%
Syrah	103,7	0,93%	2,73%
Merlot	503,3	10,69%	13,26%
Tempranillo	14,4	0,28%	0,38%
Pinot Noir	394,3	20,03%	10,39%
Tannat	18,6	2,25%	0,49%
Cabernet Franc	90,6	5,38%	2,39%
Petit Verdot	25,7	4,02%	0,68%
Other red varieties	171,7	1,66%	4,52%
WHITE GRAPE VARIETIES	800,5	2,40%	21,09%
Pedro Giménez	63,3	0,70%	1,67%
Torrontés Riojano	81,4	1,12%	2,14%
Chardonnay	236,6	4,27%	6,23%
Moscatel de Alejandría	7,6	0,39%	0,20%
Chenin	5,0	0,31%	0,13%
Riesling	9,5	13,59%	0,25%
Sauvignon Blanc	156,8	8,57%	4,13%
Semillón	52,4	9,06%	1,38%
Torrontés Mendocino	67,0	12,88%	1,77%
Torrontés Sanjuanino	58,6	4,17%	1,54%
Viognier	10,1	1,58%	0,27%
Other white varieties	52,2	1,79%	1,37%
PINK GRAPE VARIETIES	91,5	0,21%	2,41%
Cereza	12,8	0,05%	0,34%
Criolla Grande	5,0	0,04%	0,13%
Criolla Chica	0,3	0,09%	0,01%

*Source: National Viticulture Institute - Annual Surface Report (12/31/2022 database).

1,21%

1,93%

73,4

PATAGONIA & ATLANTIC REGION

Location

It is a very extensive region cultivated from parallel 36° to beyond parallel 45° South latitude.



PATAGONIA & ATLANTIC

REGION

Geographical Indications (GIs)

NEUQUÉN

- → Añelo
- → Confluencia
- → Neuquén
- → Río Negro Upper Valley

RÍO NEGRO

- → Río Negro Upper Valley
- → Avellaneda
- → General Conesa
- → General Roca
- → Pichimahuida
- → Río Negro

PATAGONIA / PATAGONIA ARGENTINA



PATAGONIA & ATLANTIC

REGION

Geographical Indications (GIs)

CHUBUT

- → Trevelin
- → Sarmiento

BUENOS AIRES

- → Balcarce
- → Chapadmalal
- → Villa Ventana



PATAGONIA & ATLANTIC REGION

Brief history

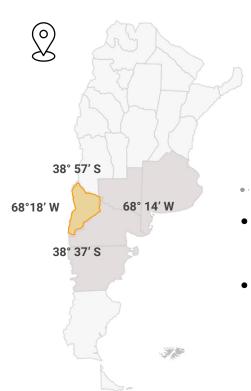


- 18th & 19th Century numerous colonies settled in Patagonia, with strong European influence.
- The Negro River was then known as the South American Nile.
- Began the construction of the first irrigation canal. In successive stages it stretched to form a string of agricultural colonies: General Roca, Cinco Saltos, Fernández Oro, among others (all in the province of Río Negro).
 - The 20th Century was an important productive period for wines until the crisis of 1980 ended the expansive cycle.
- The first winery was established in Alto Valle del Río Negro (Northern Patagonia, General Roca).
- 1990's Vine plantation in Argentina was deregulated.
- A new viticultural hub was born in Neuquén looking to diversify its production with wines in San Patricio del Chañar.
- 2000'S The 2000's saw other areas flourish further north, such as Colonia 25 de Mayo, or further south, such as Hoyo de Epuyén and Sarmiento.
- GI Patagonia has been approved since 2002. The cultivated surface is separated mainly into two GIs: Neuquén and Río Negro.



NEUQUÉN







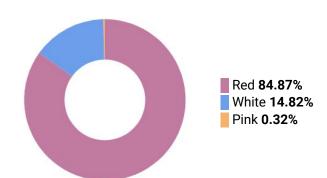
1.767,8Hectares



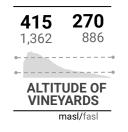
0.93%Country



46.8% Region



- The cultivated area is located at low altitude, but temperatures decrease as a result of latitude, which has a compensatory effect.
- The climate is warm, with cold nights and intense droughts. Predominant winds are very strong and flow in direction West-Southeast. They cause a bigger impact during spring and summer. Winds are beneficial for the vineyard's sanity due to the fact that they mitigate cryptogamic diseases.









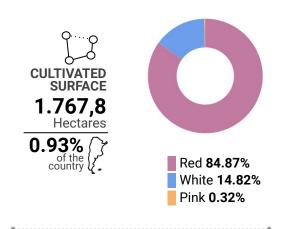






VARIETIES

Distribution by color (vinification)*



OOO MAIN VARIETIES

- Malbec
- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Chardonnay

NEUQUÉN	Ha.	% Country	% Region	% Province	% Colour
Red grapes (vinification)	1500,3	0,79%	41,32%	84,87%	100,00%
Malbec	663,5	0,35%	18,27%	37,53%	44,22%
Bonarda	3,0	0,00%	0,08%	0,17%	0,20%
Cabernet Sauvignon	266,7	0,14%	7,34%	15,09%	17,78%
Syrah	36,0	0,02%	0,99%	2,04%	2,40%
Merlot	239,8	0,13%	6,60%	13,56%	15,98%
Tempranillo	1,9	0,00%	0,05%	0,11%	0,13%
Pinot Noir	238,7	0,12%	6,57%	13,50%	15,91%
Tannat	5,3	0,00%	0,15%	0,30%	0,35%
Cabernet Franc	29,9	0,02%	0,82%	1,69%	1,99%
Petit Verdot	9,4	0,00%	0,26%	0,53%	0,63%
Other red varieties	6,1	0,00%	0,17%	0,35%	0,41%
White grapes (vinification)	261,9	0,14%	7,21%	14,82%	100,00%
Torrontés Riojano	12,6	0,01%	0,35%	0,71%	4,81%
Chardonnay	137,9	0,07%	3,80%	7,80%	52,65%
Moscatel de Alejandría	1,0	0,00%	0,03%	0,06%	0,38%
Chenin	0,3	0,00%	0,01%	0,02%	0,11%
Riesling	0,1	0,00%	0,00%	0,01%	0,04%
Sauvignon Blanc	81,5	0,04%	2,24%	4,61%	31,12%
Semillón	17,7	0,01%	0,49%	1,00%	6,76%
Torrontés Mendocino	1,4	0,00%	0,04%	0,08%	0,53%
Viognier	8,1	0,00%	0,22%	0,46%	3,09%
Other white varieties	1,3	0,00%	0,04%	0,07%	0,50%
Pink grapes (vinification)	5,6	0,00%	0,15%	0,32%	100,00%
Cereza	0,3	0,00%	0,01%	0,02%	5,36%
Criolla Grande	0,02	0,00%	0,00%	0,00%	0,36%
Other pink varieties	5,3	0,00%	0,15%	0,30%	94,29%

PATAGONIA **NEUQUÉN**

Geographical Indications (GIs)

NEUQUÉN

- → Añelo
- → Confluencia
- → Neuquén
- → Río Negro Upper Valley



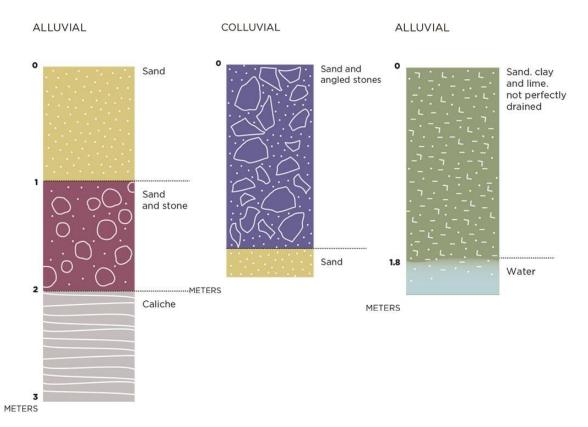
NEUQUÉN



Soil Type

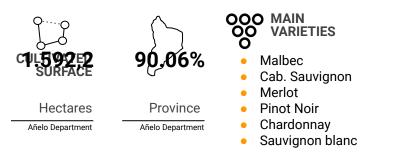
CONFLUENCIA

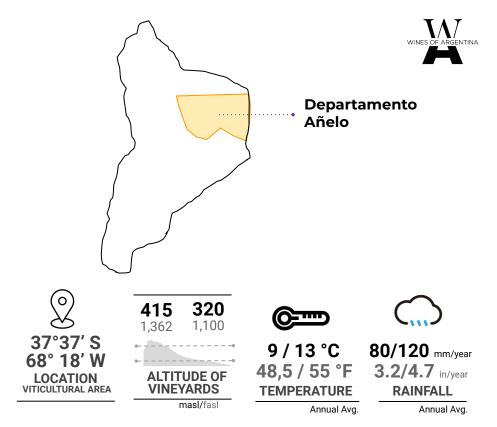
- Landscape morphology: Pleistocene terraces, fluvial terraces, alluvial and colluvial cones.
- Variable soil type according to the position:
 Petrogypsic Calcium on the pleistocene terrace; loam, sandy, clayey in the cones, a presence of stones; loam, silty clay inadequately drained in the fluvial terrace.



San Patricio del Chañar

- Located 37 miles to the northwest of the province's capital (in Añelo Department GI), it has been chosen by the largest winegrowing establishments.
- In the last few years, the vineyards of this valley have grown rapidly in extension and importance.
- The climatic conditions ensure extremely healthy grapes with great concentration of colors and aromas, slowly developing tannins and perfect levels of acidity, which will then yield high quality wines







Alluvial soils. Sandy-clay-loam and calcareous soils in the highest parts of the valley.









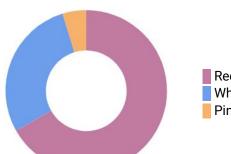
1,453.2 Hectares



0.76%Country

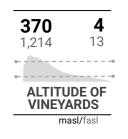


40% Region



Red **66.69%**White **28.21%**Pink **4.80%**

- Series of valleys located in the basin of the Colorado and Negro rivers, which cross the province from west to east.
- Summers are long and allow for the vines to grow steadily. Crytogamic diseases have little effect on this area. In addition, there are low risks of freezes and hailstone.
- The lower valley of Río Negro receives the influence of the Atlantic ocean.









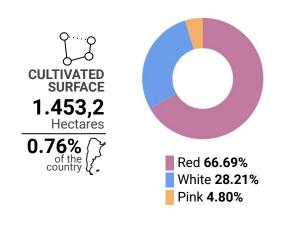






VARIETIES

Distribution by color (vinification)*



OOO MAIN VARIETIES

- Malbec
- Merlot
- Torrontés
- Pinot Noir
- Cabernet Sauvignon
- Pedro Giménez

RÍO NEGRO	Ha.	% Country	% Region	% Province	% Colour
Red grapes (vinification)	973,5	0,51%	26,81%	66,99%	100,00%
Malbec	377,0	0,20%	10,38%	25,94%	38,73%
Bonarda	4,0	0,00%	0,11%	0,28%	0,41%
Cabernet Sauvignon	12,4	0,01%	0,34%	0,85%	1,27%
Syrah	50,0	0,03%	1,38%	3,44%	5,14%
Merlot	220,3	0,12%	6,07%	15,16%	22,63%
Tempranillo	10,3	0,01%	0,28%	0,71%	1,06%
Pinot Noir	126,9	0,07%	3,49%	8,73%	13,04%
Tannat	0,2	0,00%	0,01%	0,01%	0,02%
Cabernet Franc	27,8	0,01%	0,77%	1,91%	2,86%
Petit Verdot	12,6	0,01%	0,35%	0,87%	1,29%
Other red varieties	132,0	0,07%	3,64%	9,08%	13,56%
White grapes (vinification)	409,9	0,21%	11,29%	28,21%	100,00%
Pedro Giménez	59,6	0,03%	1,64%	4,10%	14,54%
Torrontés Riojano	63,8	0,03%	1,76%	4,39%	15,56%
Chardonnay	39,2	0,02%	1,08%	2,70%	9,56%
Moscatel de Alejandría	5,9	0,00%	0,16%	0,41%	1,44%
Chenin	4,5	0,00%	0,12%	0,31%	1,10%
Riesling	4,2	0,00%	0,12%	0,29%	1,02%
Sauvignon Blanc	46,0	0,02%	1,27%	3,17%	11,22%
Semillón	31,3	0,02%	0,86%	2,15%	7,64%
Torrontés Mendocino	65,5	0,03%	1,80%	4,51%	15,98%
Torrontés Sanjuanino	58,6	0,03%	1,61%	4,03%	14,30%
Viognier	1,1	0,00%	0,03%	0,08%	0,27%
Other white varieties	30,2	0,02%	0,83%	2,08%	7,37%
Pink grapes (vinification)	69,8	0,04%	1,92%	4,80%	100,00%
Cereza	11,3	0,01%	0,31%	0,78%	16,19%
Criolla Grande	3,7	0,00%	0,10%	0,25%	5,30%
Criolla Chica	0,3	0,00%	0,01%	0,02%	0,43%
Other pink varieties	54,5	0,03%	1,50%	3,75%	78,08%

PATAGONIA **RÍO NEGRO**

Geographical Indications (GIs)

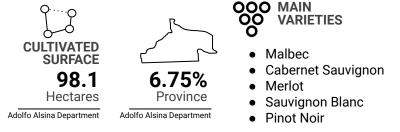
RÍO NEGRO

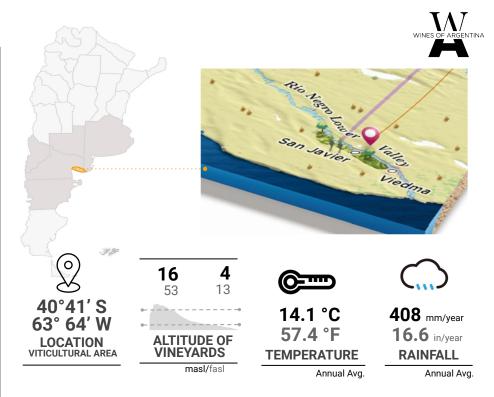
- → Río Negro Upper Valley
- → Avellaneda
- → General Conesa
- → General Roca
- → Pichimahuida
- → Río Negro



Río Negro Lower Valley

- It is located to the east of the province of Río Negro (Adolfo Alsina Department). It extends over 100 km from west to east following the southern margin of the Negro River. The area receives the influence of the Atlantic ocean.
- It is delimited by two plateaus, Cuchillas North and South (25 to 35 m high). It is a plain with a gentle slope to the sea and an average altitude of 4 masl, with some depressions of about 2 m





• The rainiest month is March with 52.8 mm and the driest is August with 23.1 mm. The rains are more abundant in spring-summer (64.9% of the rains), of great importance for agricultural purposes. This is due to the requirements of the crops in full growth, as well as to the incidence of high temperatures and the dominant winds and of greater intensity that usually come from dry sectors.





HIGHLIGHTS

- In the 1990s vine plantation in Argentina was deregulated.
- Some ventures emerged in the Atlantic region.
- The idea of developing oceanic wines gained new strength in 2007 with the development of new vineyards in quen Chapadmalal.
- GI Chapadmalal was approved in 2014 and GI Balcarce in 2022.



ATLANTIC

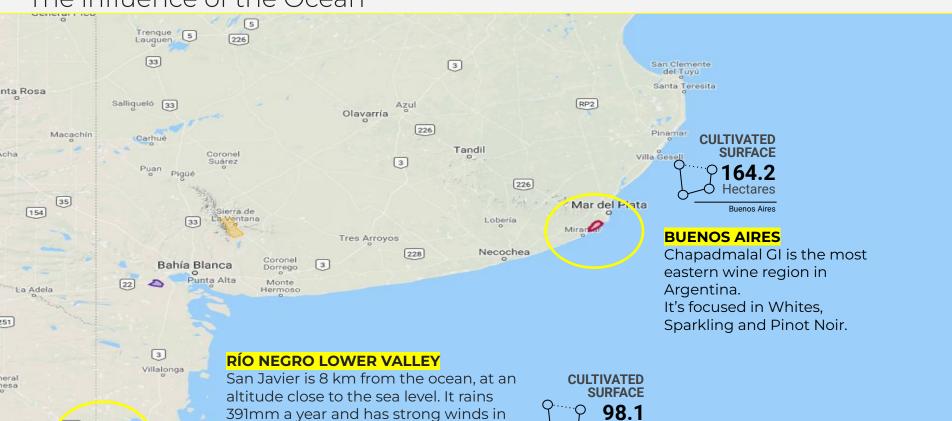
REGION

(250)

[3]

The influence of the Ocean





Hectares

Adolfo Alsina Department

summer and a mild and sunny

Google My Maps

condition in fall. Mainly clay soils.



Contact

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IG <u>@salentainbodega</u>

RIO NEGRO

WAPISA MALBEC 2021

REGION : Los Acantilados Estate, San Javier, Atlantic Patagonia, Río Negro.

ALTITUDE 100m (328ft)

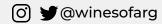
VARIETAL 100% Malbec,

8 months in Oak Barrel.

TECHSHEET



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