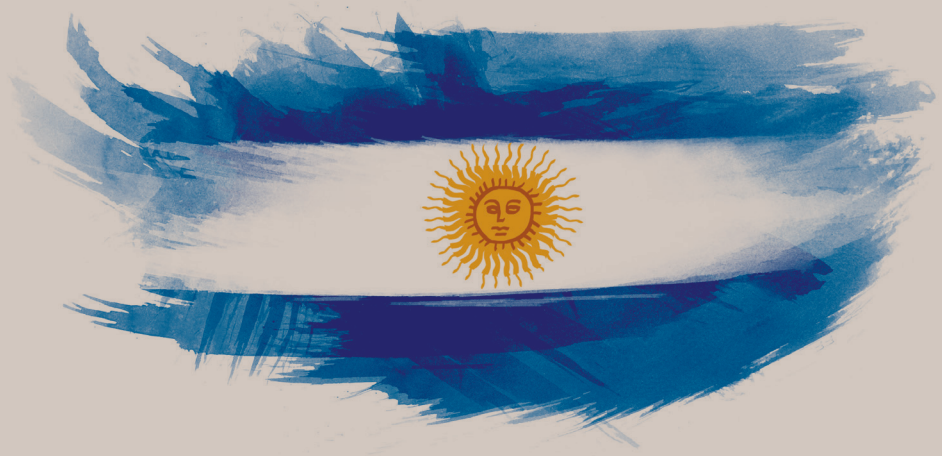


WINE ROUTES OF

ARGENTINA



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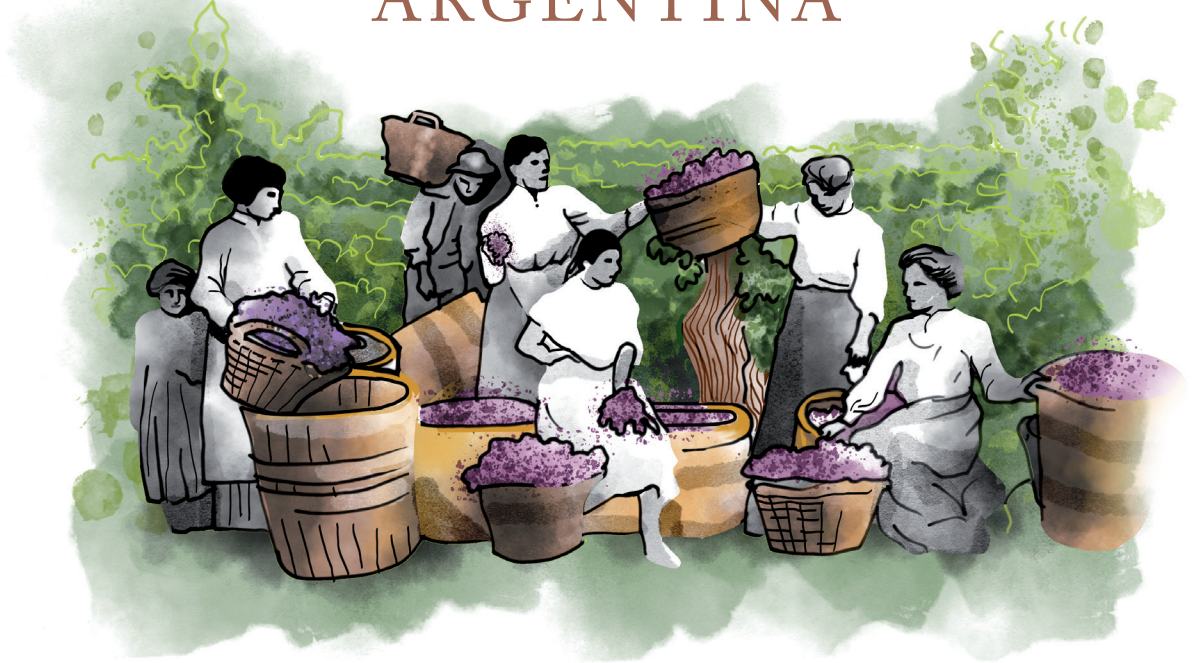
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WINE ROUTES OF ARGENTINA



THE HISTORY OF ARGENTINA'S WINE CULTURE

Argentina is a privileged land

A country made of wine that from the beginning until today has chosen a path of wine making based on freedom, away from the Designations of Origin, to embrace the wonderful alchemy of its soil, climate, grape and human touch.

This will be a journey through the different geographies under the Argentinean sky and their wide variety of wine styles. Argentine wine is a fascinating discovery. The adventure begins here.

The first *Vitis Vinifera* vines reached the Antilles and the South Caribbean during the second expedition of Christopher Columbus (1493), continuing later on to Mexico and Peru, and from the Pacific to South America, first to Chile and then, through La Serena in 1556, to Argentina via the province of Santiago del Estero, thanks to the priest Juan Cedron.

The first vine stake was planted with a grape that still exists until today: the Criolla. The need to make wine to be consecrated

during the masses of the Jesuits turned this province into the cradle of Argentine wines.

Several years later, around 1853, the French agronomist Michel Aimé Pouget introduced the first vines in Mendoza and among them, the Malbec, Argentina's most emblematic grape. Malbec developed quickly and successfully first in this area, but then throughout the country with different styles and characteristics conferred by the biodiversity of each region.



GEOGRAPHY AND CLIMATE SHAPING ARGENTINA'S WINE LANDSCAPE

Being the most extensive wine region in South America with more than 220,000 planted hectares and positioned as the fifth world producer of quality wine, Argentina offers vineyards at more than 3,400 metres above sea level and the southernmost vineyards in the world.

It benefits from soils that change their composition and slope from the Andes on the West to the immensity of the Atlantic Ocean on the East; glaciers and lush jungles, deserts and lakes, mountains and eternal plains; pure water from snowmelt; more than 300 days of sunshine a year and a very low average of rainfall, all of which favours the health of the vines.



THE INFLUENCE OF THE ANDES

The famous, complex and vast system of the Andes determines that the cold air masses coming from the Pacific Ocean discharge their humidity and descend in the form of hot and dry air into the Argentine valleys. In this way, grapes reach an optimal maturation creating very balanced wines that concentrate in nose and mouth scents.

1 NORTH REGION: *Sun, colours and vertigo*

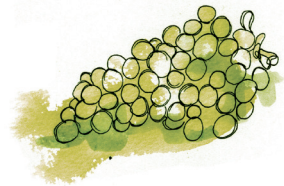
This region is composed by the provinces of Jujuy, Salta, Tucumán, Santiago del Estero, Catamarca and La Rioja. With a subtropical weather, this region has been able to compensate with its extreme altitude the conditions to make quality wine, becoming one of the most important viticulture regions in the country, offering attractive wines due to their concentration and generous acidity, which contributes to their balance and uniqueness.

MAIN GRAPE

The **Torrontés** grape is a natural hybrid between the Alexandria Moscatel, which migrated from Asian Mesopotamia, and the white Criolla, small, sweet, with excellent acidity. Torrontés is the “queen” of the Argentine white grapes and a hallmark of northern Argentine wines.



Torrontés



PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

The cuisine of this region is influenced by the Andean culture: pot preparations, recipes based on tubers, corn, spicy peppers and very tasty food.

- **Torrontés** wine unforgettably pairs with spicy empanadas, tamales and humitas.
- **Cabernet Sauvignon** goes very well with baby goat meat.



Tamales

MUST-VISIT IN THE REGION

The valleys of the wine route of this region cross emblematic and famous landscapes that are usually chosen by travellers, making the visits to wineries a very attractive option.

Must-see sites include the **Quebrada de Humahuaca**, **Valles Calchaquies**, **Termas de Río Hondo** (baths), **Los Seismiles** volcanos and the mythic **Route 40** that crosses the most important wine valleys of **Tucumán** and **La Rioja**.





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CUYO REGION:

The Andes, the snow and lots of Malbec

San Juan, Mendoza and San Luis are the provinces included in this region that concentrates 70% of the country's wine production. Famous for the Andes and its valleys with landscapes that resemble the moon, the Cuyo region offers the dreamy scenery that since 2005 celebrates Mendoza as part of the «Great Wine Capitals».

MAIN GRAPE

The **Malbec**. At the end of the 19th century, as Italian and French immigrants arrived in the country, the viticulture in this region developed exponentially. The French agronomist Michel Aimé Pouget (1821–1875) was responsible for the landing of thousands of vine stakes, among which there was a large quantity of Malbec grape, a crop that has become an emblem and legend of Argentina.



Malbec

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

A cuisine based on coal: grilled goat, *punta de espalda* (back tip) and different meat cuts. This region is characterized by its fertility: thousands of hectares are planted with quinces, figs, peaches, tomatoes, walnut and olive trees, making Cuyo a privileged land.

- **Malbec** exquisitely pairs with quince and goat cheese.
- **Syrah** goes well with grilled *punta de espalda*.

MUST-VISIT IN THE REGION

- While in **San Juan** for the last week of February, enjoy the *Fiesta del Sol* a must-see of pure celebration at harvest time, and its emblematic grape, the Syrah.
- In **Mendoza**, only 20 minutes away from its capital, visit **Luján de Cuyo**, called the *First Zone* as this was one of the first valleys where immigrants settled and developed their winemaking skills. It includes several wineries, many of them declared historical buildings with museums that show old pieces of those first winemakers.
- A 90-minute drive from Mendoza city takes you to **Valle de Uco**. Along this area, **Route 40** connects many valleys where the wine and the Andes are the main attractions.



3 LITORAL REGION: *Jungle, falls and the resurgence of its wines*

Globally famous for the Iguazu Falls and for its estuaries, wetlands and exuberant vegetation, this region is bordered by the Paraná, Paraguay and Uruguay rivers and has a singular wine history. The vines grow in a humid weather and at low latitude, gracing the wines with elegance and exoticism, as it also does to the gastronomy of the region.



MAIN GRAPE

The **Tannat**. The humid and mild climate generated by the vicinity of the river makes this grape develop a special elegance.

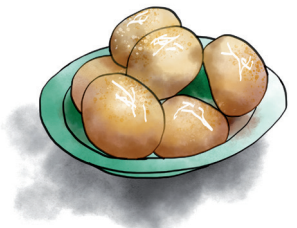


Tannat

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Citrics, mandioca, *yacaré* and *yacaritia*; recipes based on river fishing, fat and tasty meat wilder than sea fishing, are the *must* of this region. A gastronomy full of striking and exotic flavours. The emblematic local drink is the non-alcoholic *mate* (traditional infused drink with herbs and leaves), which goes perfectly with *chipás* (small bread made from mandioca flour and cheese).

- **Tannat** wines wonderfully combine with grilled *pacú* fish, with a side of smashed potatoes and grilled vegetables.



Chipás

MUST-VISIT IN THE REGION

The farms of this region re-emerged, following 60 years of wine production prohibition enforced by law in 1934. The old plantations were preserved by the wine making families, and today these are part of incredible establishments where travellers can spend the night, near the **Paraná and the Uruguay rivers**, in Entre Ríos Province, in an exclusive setting surrounded by an exotic and incredible vegetation that is unique in the world.



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PATAGONIA REGION: *Lakes, glaciers and farms at the edge of the world*

Río Negro, the province where the wine history of Patagonia began; Chubut and the southernmost vineyards in the world; the desert of La Pampa; and Neuquén – all of them are the provinces that form the viticulture of the southern region. Despite the harshness of the steppe, its wines are exquisite, fresh and elegant.

MAIN GRAPE

Pinot Noir. This varietal best identifies this region that has the ideal climate for the healthy growth of this delicate vine, which develops exceptionally in long winters and mild summers, preserving its most attractive characteristic: acidity.



Pinot Noir



King Crab

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Patagonia's cuisine is famous for the lamb, but the delicate cuisine based on products from the Patagonian Sea is undoubtedly one of the most sophisticated and coveted in the world, such as prawns, black hake, trout and the queen of maritime fauna: the king crab.

- **Pinot Noir** impeccably pairs with trout (grilled, pan-fried, broiled or breaded).
- **Semillon** wines go very well with king crab.

MUST-VISIT IN THE REGION

The howling of the wind, the singing of the whales and the glacier cracking – all blend in the soundtrack of travellers in Patagonia. As the most extensive region of the country, the largest number of vineyards is located towards the center-east, about three hours away from the most emblematic tourist spots:

- Enjoy lunch or experience a local product and wine tasting in the extensive steppe reached from the famous **Lakes region**.
- Near **Esquel (Chubut)**, discover a hidden wonder: **The Tulip Fields**, and the southernmost farms in the world coexisting with the exotic fauna of the region.



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CORDOBA REGION:

Hills, city and the Jesuit heritage

Córdoba, along with the province of Santiago del Estero, was one of the first provinces to produce wine due to the arrival of the Jesuits in the region. The relevance and influence that these missionaries had on viticulture is evident: old Jesuit Estancias (farms) converted into wineries are the living testimony of this story.

MAIN GRAPE

Frambua, the Isabella grape.

This traditional wine of Córdoba is elaborated with Isabella grapes – *vitis lambrusca* from Italy – whose bitter taste is corrected by leaving a few grams of residual sugar. Hence, its name, which evokes aromas of strawberries and raspberries.



Frambua



PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Italian immigrants who arrived in 1878 quickly discovered that Córdoba enjoys the ideal weather to develop their charcuterie traditions. Sausages, cheeses and baby goats are some of the tempting gastronomic delicacies of this region.

- **Frambua** wines perfectly suit a homemade salami.
- **Cabernet Franc** pairs with roasted baby goat meat.

MUST-VISIT IN THE REGION

Colonia Caroya, **Calamuchita** and **Traslasierra** are the valleys where most of the wine producers are located, merging in a magical experience that combines natural streams and rivers, the emblematic Route of the “Jesuit Estancias” – declared World Cultural Heritage by UNESCO – and the festive spirit of the locals, all of which allows the traveller to immerse in an atmosphere of absolute peace.



Salami with bread and cheeses



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BUENOS AIRES REGION:

Urban life, the countryside, and wines from the seacoast

The capital of Argentina sounds like tango, is passionate about soccer and tastes like asado (barbecue), but beyond the urban area, the dynamic metropolis offers a vast plain of fields. A little further on, another immensity looms: the Atlantic Ocean. Since 2000, not far from the beaches, in Médanos, Tandil and near Sierra de la Ventana, wine has also found a place to settle.



MAIN GRAPE

Being the youngest region in terms of viticulture and currently in full development, Buenos Aires is experimenting with a wide variety of grapes, many of which have risen very noble wines. However, one of the most outstanding is the **Sauvignon Blanc**.



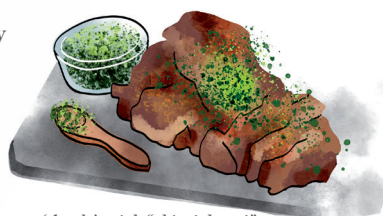
Sauvignon Blanc

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Fusion cuisine with the inclusion of local ingredients is a classic of this metropolis. Within the region, the experience in farms hosted by *gauchos* is a festival of barbecue and traditions of the pampas.

- **Malbec** is always a good choice to be paired with *asado* accompanied with *chimichurri* (traditional sauce made with parsley, garlic, ground pepper, oregano, salt, oil and vinegar).

- **Vermouth** is traditionally combined with a *picada* (appetizer consisting of a variety of cheeses and cold cuts that are meant to be shared with others).



'Asado' with "chimichurri"

MUST-VISIT IN THE REGION

Just three hours away from **Buenos Aires** city to the south, the wine route of the region invites us to discover the challenge of making wine in unexpected areas. Visiting vineyards on the beaches of the **Atlantic Coast** or on top of the hills of the province is a perfect plan for those looking for a bit of quiet time, not so far from the busy and active city.

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