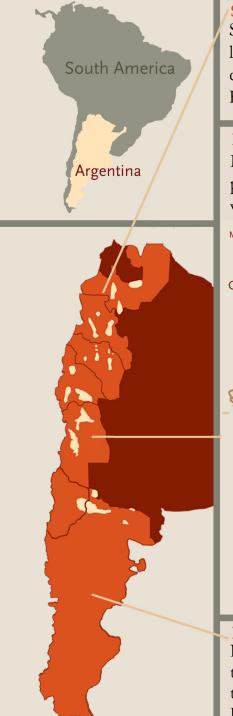


Argentine Malbecs' Terroirs & Styles

Argentina is a vast country with many vastly different Malbecs. The style of Malbec differs based on the region's altitude, latitude, sunlight, local temperatures, soils, and much more. Basically, the elements that effect terroir anywhere else create distinctive Malbecs from various different locations throughout Argentina. So the next time someone says "Argentine Malbec," ask them the integral question: "Argentine Malbec from where?"



SALTA

Salta is a desert with the world's highest vineyards (over 6,000 feet above sea level). The extreme altitude, rocky soils, and intense sunlight produce exotic, concentrated Malbecs that are noted for their salty savoriness and minerality. Examples: Anko, Colome.

MENDOZA

Mendoza is a huge region- if it was a country, it would be the world's 6th largest producer of wine! Within Mendoza there are many different departments (and within them, districts), whose terroirs and thus Malbecs vary dramatically.



P Luján de Cuyo is known as the original Land of Malbec. The warm temperatures and loamy, sandy soils produce jammy Malbecs, often with plum and black and red fruit aromas and round, sweet tannins. There are many ancient vineyards (Lamadrid's Matilde vineyard is over 80 years old, with 60 foot deep roots) that impart complexity. Within Luján de Cuyo there are many important growing districts, such as Agrelo, Las Compuertas, and Vistalba.

Examples: Catena Zapata, Lamadrid, Zolo.

Valle de Uco is a large valley with 3 different departments. Overall, the mouthfeel of the Uco Valley is fresher, with higher acidity due to the higher altitude vineyards. The aromatic profiles tend toward floral and blue fruit.

Examples: Altocedro (La Consulta), Manos Negras (San Carlos), Tapiz (Tupungato).

PATAGONIA

Patagonia contains two winegrowing provinces: Rio Negro and Neuquén. The Malbecs tend to be more elegant (due to the cooler climate). However, the dramatic winds thicken the grapes which adds concentration. Examples: Verum, NQN.

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