



1º ARGENTINE TERROIR WORKSHOP

OLD AND NEW WORLD
Tim Atkin

DECEMBER 12
MENDOZA - ARGENTINA

1º ARGENTINE TERROIR WORKSHOP

Degustación vinos del Viejo y Nuevo Mundo Flight 1

1º ARGENTINE TERROIR WORKSHOP

Descubrimiento de vinos del Viejo y Nuevo Mundo Flight 1

1º ARGENTINE TERROIR WORKSHOP



DOMAINE DE CHEVALIER BLANC 2011

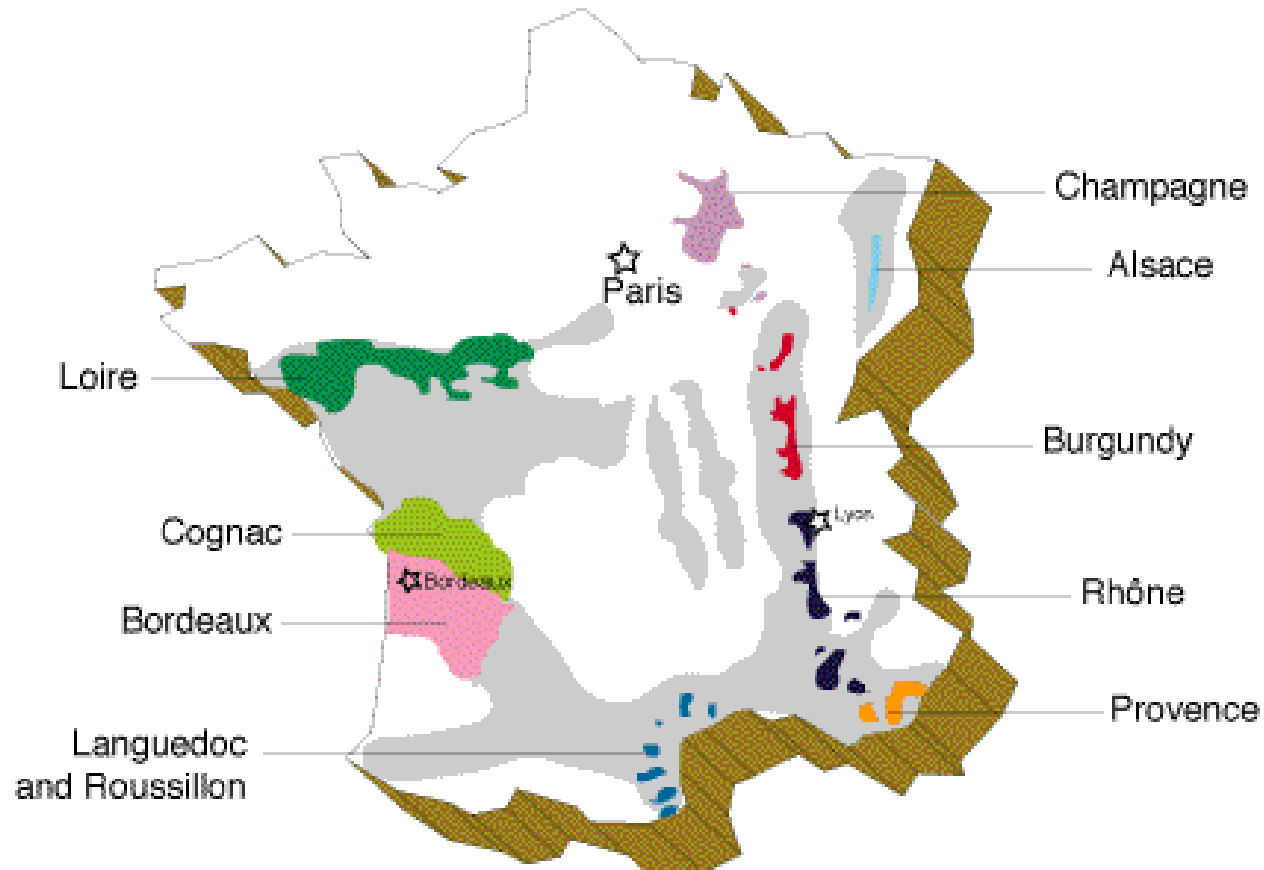
COMPOSICIÓN VARIETAL	70 % Sauvignon, 30 % Sémillon
ORIGEN DEL VIÑEDO (REGIÓN)	Pessac Leognan Grand Cru Classé de Graves
FECHA Y AÑO DE COSECHA	2011
TIEMPO EN BARRICA	18meses de barrica

WINEMAKER

Olivier Bernard

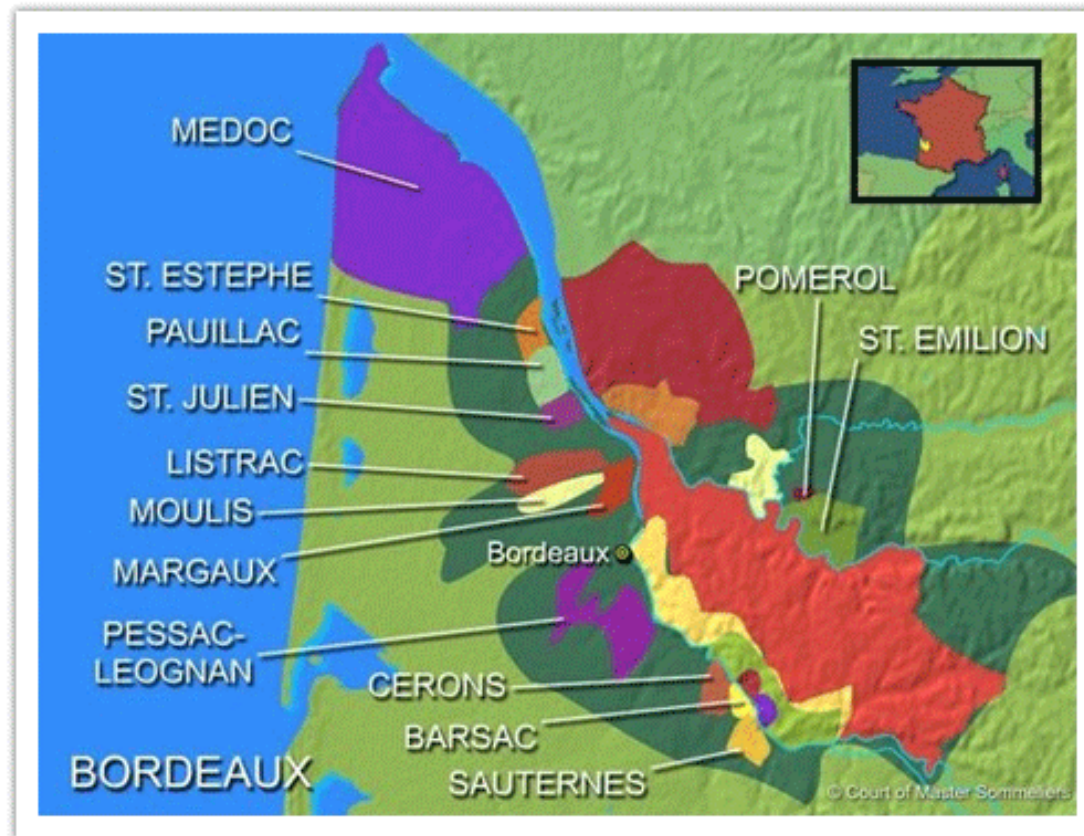
1º ARGENTINE TERROIR WORKSHOP

France



1º ARGENTINE TERROIR WORKSHOP

France
Bordeaux



1º ARGENTINE TERROIR WORKSHOP

France – Bordeaux

Latitude: 44° 50' N

Climate: Maritime

Mean Annual Temperature: 12.5° C (54.5° F)

Mean Annual High Temperature: 17.5° C (63.5° F)

Mean Annual Low Temperature: 7.5° C (45.5° F)

Average Rainfall (April-October): 467 mm (18.4 inches)

Average Annual Rainfall: 900 mm (35.4 inches)

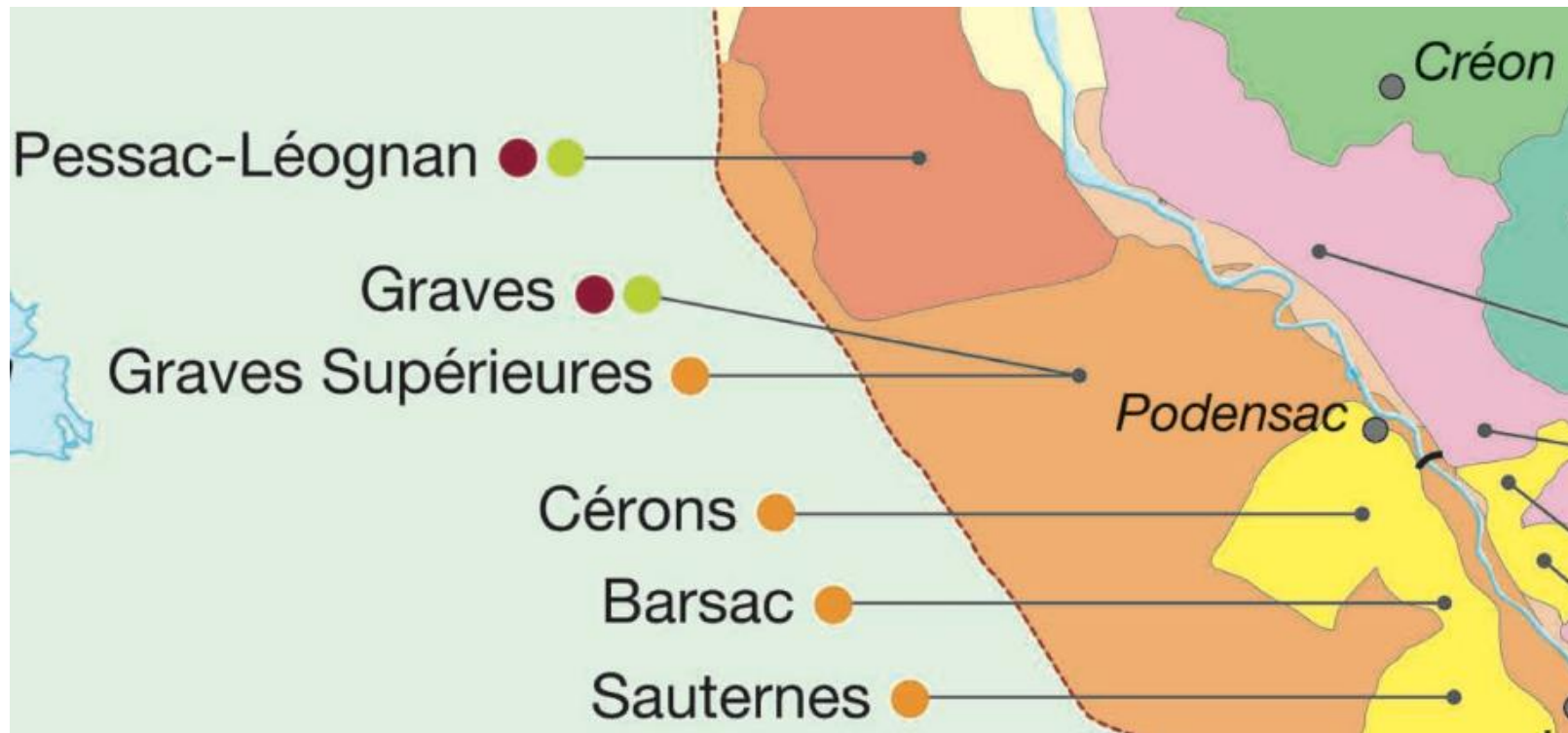
Average Annual Sunlight Hours: 2,052 hours

Average Sunlight Hours (April-October): 1,550 hours

Elevation: 20-54 meters

1º ARGENTINE TERROIR WORKSHOP

France
Bordeaux
Graves
Pessac
Leónan



1º ARGENTINE TERROIR WORKSHOP

France – Bordeaux – Graves – Pessac Leógnan

Département: Gironde

Communes of Production: Pessac, Léognan, Cadaujac, Canéjan, Gradignan, Martillac, Mérignac, Saint-Médard-d'Eyrans, Talence, Villenave-d'Ornon

Styles and Encépagement:

Blanc: Sémillon, Sauvignon Blanc, Sauvignon Gris, Muscadelle

Rouge: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Cot (Malbec),
Carmenère

Minimum Potential Alcohol: 11%

Minimum Must Weight:

Blanc: 178 g/l (187 g/l for Sauvignon Blanc and Gris)

Rouge: 180 g/l (189 g/l for Merlot)

1º ARGENTINE TERROIR WORKSHOP

France – Bordeaux – Graves – Pessac Leógnan

Maximum Residual Sugar:

Blanc: 4 g/l

Rouge: 4 g/l

Élevage:

Blanc: Wines may not be released until March 30 of the year following the harvest

Rouge: Wines may not be released until October 1 of the year following the harvest

Minimum Planting Density: 6,500 vines per hectare

Maximum Yields (Rendement de Base): 54 hl/ha

AOC Established: 1987

1º ARGENTINE TERROIR WORKSHOP



CHABLIS GRAND CRU VALMUR 2012

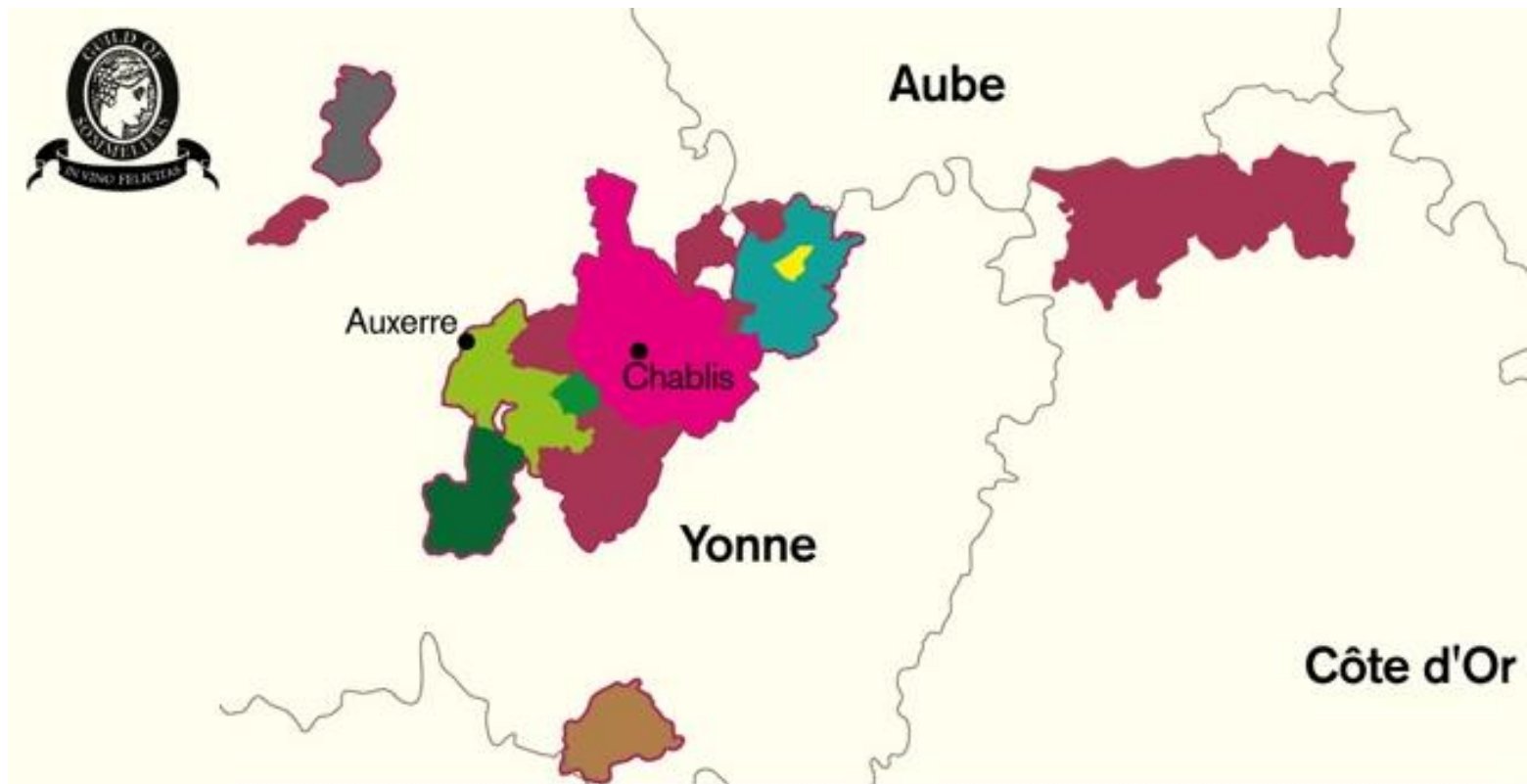
COMPOSICIÓN VARIETAL	100% Chardonnay
ORIGEN DEL VIÑEDO (REGIÓN)	Valmur , Chablis, Yonne
FECHA Y AÑO DE COSECHA	2012
TIEMPO EN BARRICA	Vinificado parcialmente en barricas y piletas.

WINEMAKER

Jean Paul Droin

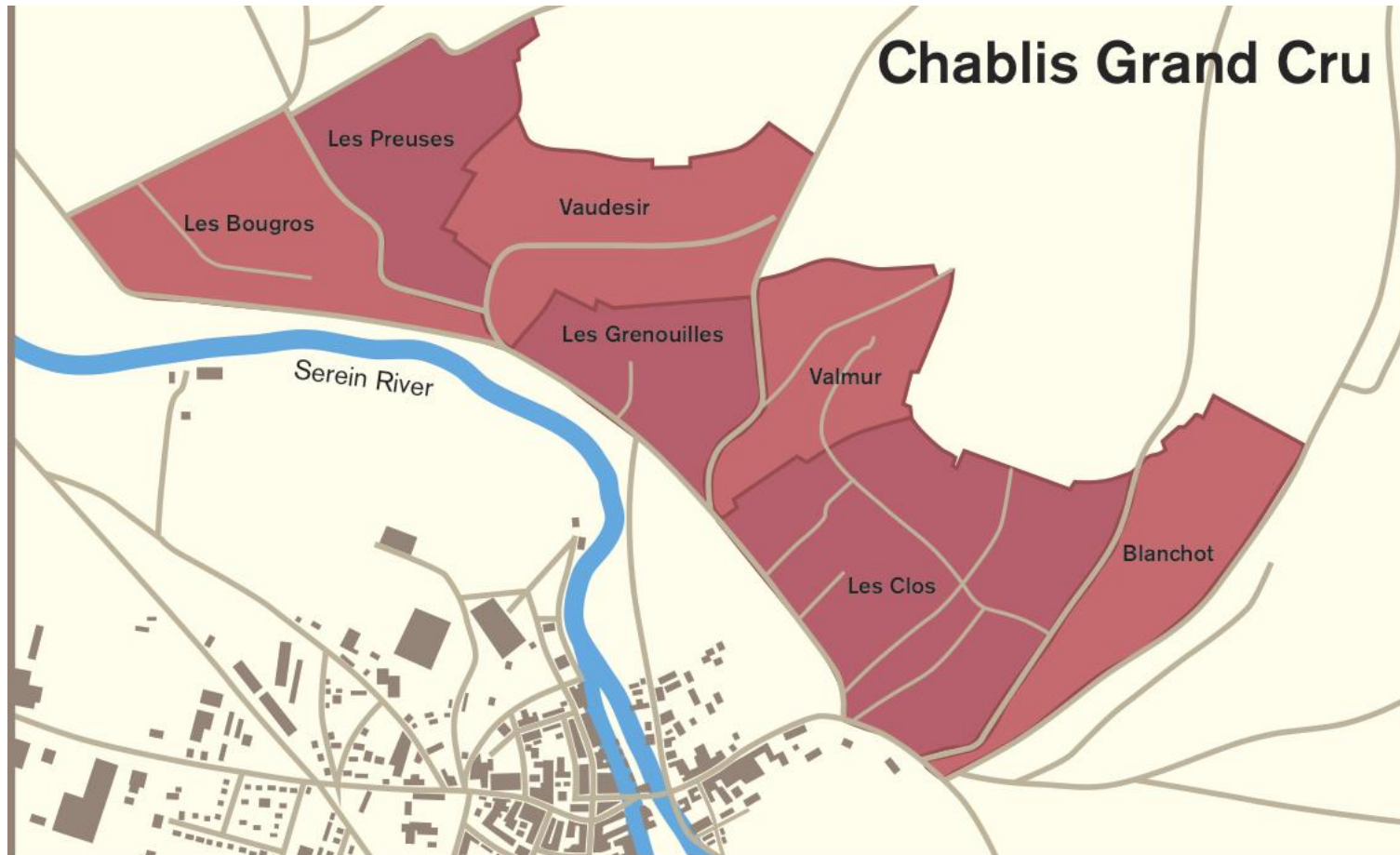
1º ARGENTINE TERROIR WORKSHOP

France
Burgundy
Chablis



1º ARGENTINE TERROIR WORKSHOP

France
Burgundy
Chablis



1º ARGENTINE TERROIR WORKSHOP

France - Chablis

Département: Yonne

Communes of Production: Chablis

Styles and Encépagement:

Blanc: 100% Chardonnay

Minimum Potential Alcohol: 11%

Minimum Must Weight: 178 g/l (170 g/l prior to 2011)

Maximum Residual Sugar: 4 g/l

Minimum Planting Density: 5,500 vines per hectare

Maximum Yields (Rendement de Base): 54 hl/ha

Principal Soils: Kimmeridgian marl

AOC Established: 1938

1º ARGENTINE TERROIR WORKSHOP

France - Chablis

Latitude:47° 47' N - **Climate:** Continental

Mean Annual Temperature:10.6° C (51.1° F)

Mean Annual High Temperature:15.1° C (59.1° F)

Mean Annual Low Temperature:6.2° C (43.1° F)

Average Rainfall (April-October):383 mm (15.08 inches)

Average Annual Rainfall:643 mm (25.3 inches)

Average Annual Sunlight Hours:1,804 hours

Average Sunlight Hours (April-October):1,403 hours

Elevation:93-217 meters

Valmur: 10.55 ha - This vineyard dates to the 1200s, when it was known as Vallemeur, the valley of brambles. It sits in a small, enclosed valley in the center of the grand cru hillside. With little wind and airflow, it acts as a heat trap in the summertime, and an easy target for cold and frost in the winter and spring.

1º ARGENTINE TERROIR WORKSHOP

France – Burgundy – Cote de Beaune

Maximum Residual Sugar: 2 g/l

Élevage: Wines must be aged until at least June 15 of the year following the harvest

Minimum Planting Density: 9,000 vines per hectare

Maximum Yields (Rendement de Base):

Rouge: 50 hl/ha (40 hl/ha prior to 2011)

Rouge "Premier Cru": 48 hl/ha (40 hl/ha prior to 2011)

Principal Soil Type: clay-limestone with marl on the higher slopes

AOC Established: 1936

Les Rugiens Bas: 5.83 ha - This is generally considered to be superior to Les Rugiens Hauts. Nonetheless, in 2011 Pommard producers petitioned the INAO to create a single Rugiens Grand Cru.

Origin of Name: "Rugiens" recalls the color of the soil, tinted red by iron oxide.

1º ARGENTINE TERROIR WORKSHOP



LES RUGIENS 2011

COMPOSICIÓN VARIETAL	100% Pinot Noir
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ORIGEN DEL VIÑEDO (REGIÓN)	Pommard Premier Cru
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FECHA Y AÑO DE COSECHA	2011
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TIEMPO EN BARRICA	
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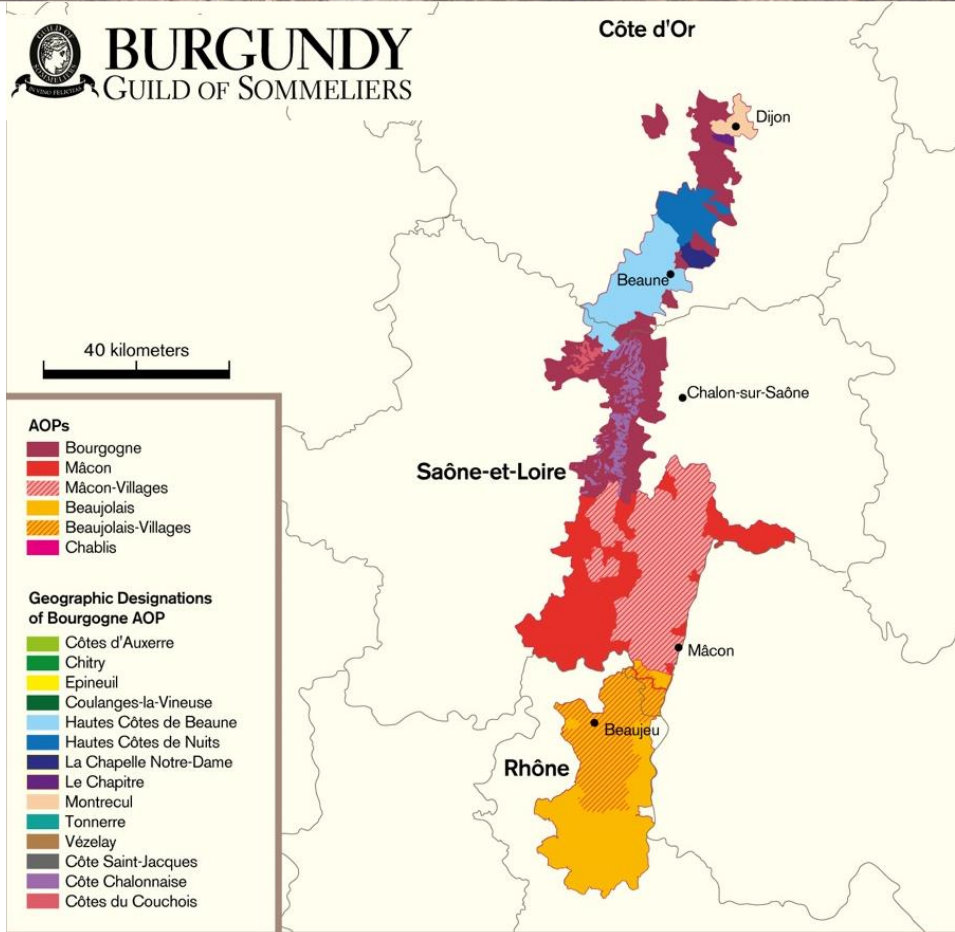
ALCOHOL 12,5% vol.	
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PH 3,50 g/l

WINEMAKER	Hubert de Montille
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1º ARGENTINE TERROIR WORKSHOP

France Burgundy



1º ARGENTINE TERROIR WORKSHOP

France – Burgundy – Cote de Beaune

Latitude: 47° 17' N

Climate: continental

Mean Annual Temperature: 10.5° C (51° F)

Mean Annual High Temperature: 14.8° C (58.6° F)

Mean Annual Low Temperature: 6.3° C (43.3° F)

Average Rainfall (April-October): 459 mm (18 inches)

Average Annual Rainfall: 732 mm (29 inches)

Average Annual Sunlight Hours: 1,830 hours

Average Sunlight Hours (April-October): 1,427 hours

Elevation: 220-410 meters

1º ARGENTINE TERROIR WORKSHOP

France – Burgundy – Cote de Beaune - Pommard

Département: Côte d'Or

Communes of Production: Pommard

Styles and Encépagement:

Rouge: Pinot Noir, plus a max. 15% mixed plantings of Pinot Gris, Pinot Blanc, and Chardonnay

Rouge "Premier Cru"

Assemblage: per encépagement

Minimum Potential Alcohol:

Rouge: 10.5%

Rouge "Premier Cru": 11%

Minimum Must Weight:

Rouge: 180 g/l (171 g/l prior to 2011)

Rouge "Premier Cru": 189 g/l (180 g/l prior to 2011)

1º ARGENTINE TERROIR WORKSHOP

Degustación vinos del Viejo y Nuevo Mundo Flight 2

1º ARGENTINE TERROIR WORKSHOP

Descubrimiento de vinos del Viejo y Nuevo Mundo Flight 2

1º ARGENTINE TERROIR WORKSHOP



CLOS DE L'ECHELIER 2012

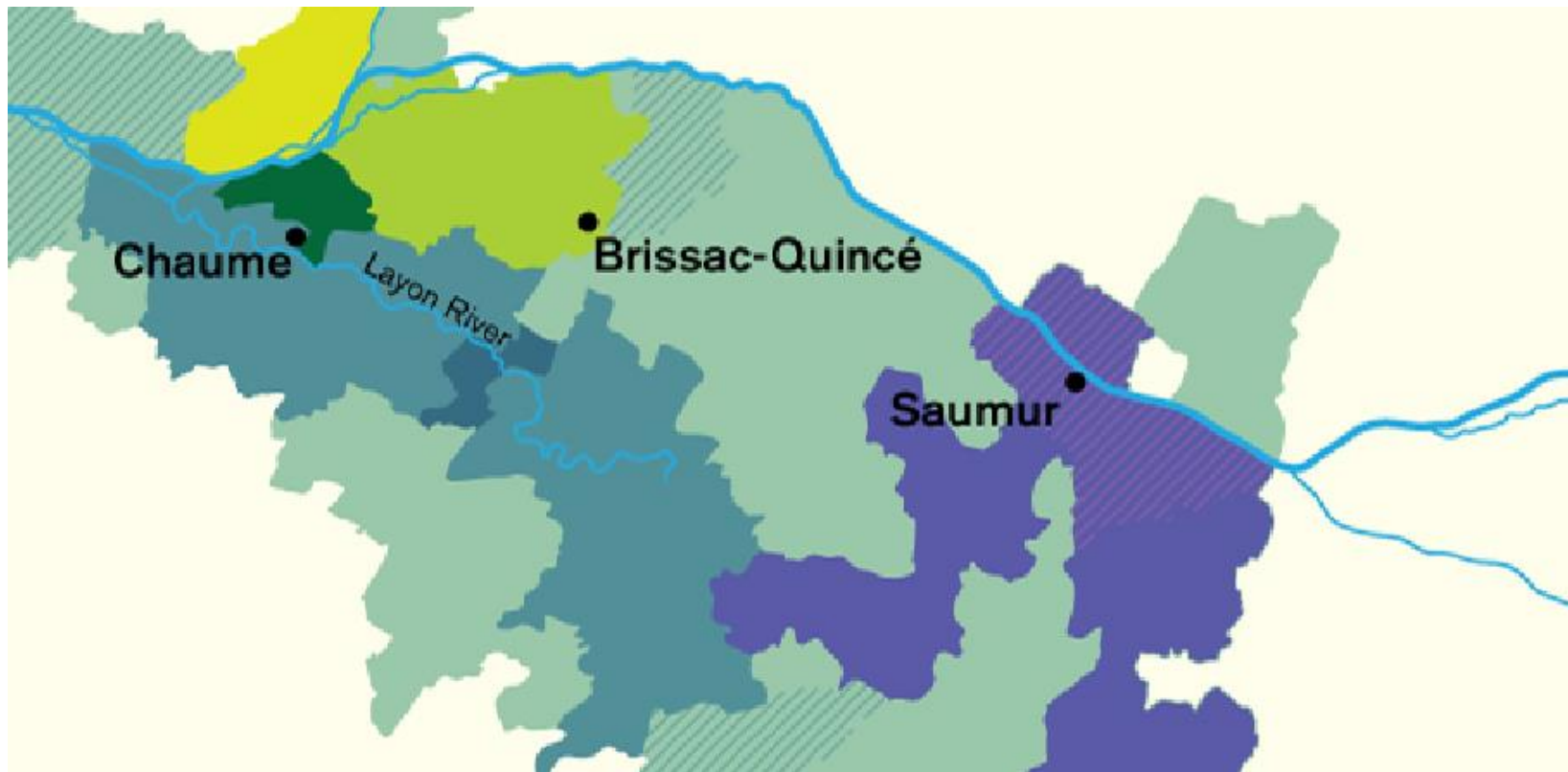
COMPOSICIÓN VARIETAL	100% Cabernet Franc
ORIGEN DEL VIÑEDO (REGIÓN)	Saumur-Champigny, Val de Loire
FECHA Y AÑO DE COSECHA	2012
TIEMPO EN BARRICA	

WINEMAKER	Thierry Germain
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1º ARGENTINE TERROIR WORKSHOP

France
Loire



1º ARGENTINE TERROIR WORKSHOP

France – Loire – Anjou Saumur

Climate:Continental

Mean Annual Temperature:11.4° C (52.5° F)

Mean Annual High Temperature:15.8° C (60.4° F)

Mean Annual Low Temperature:7° C (44.6° F)

Average Rainfall (April-October):389 mm (15.3 inches)

Average Annual Rainfall:709 mm (27.9 inches)

Average Annual Sunlight Hours:1,819 hours

Average Sunlight Hours (April-October):1,389 hours

Elevation:44-109 meters

1º ARGENTINE TERROIR WORKSHOP

France – Loire – Anjou Saumur – Saumur Champigny

Département: Maine-et-Loire

Communes of Production: Chacé, Montsoreau, Parnay, Saint-Cyr-en-Bourg, Saumur, Souzay-Champigny, Turquant, Varrains

Styles and Encépagement:

Rouge: Cabernet Franc, plus a max. 15% combined Cabernet Sauvignon and Pineau d'Aunis

Assemblage: per encépagement

Minimum Potential Alcohol: 10.5%

Minimum Must Weight: 180 g/l

Maximum Residual Sugar: 3 g/l

Minimum Planting Density: 3,300-4,000 vines per hectare, depending on spacing

Maximum Yield (Rendement de Base): 57 hl/ha

Principal Soil Type:

AOC Established: 1957

1º ARGENTINE TERROIR WORKSHOP



LA LANDONNE 2012

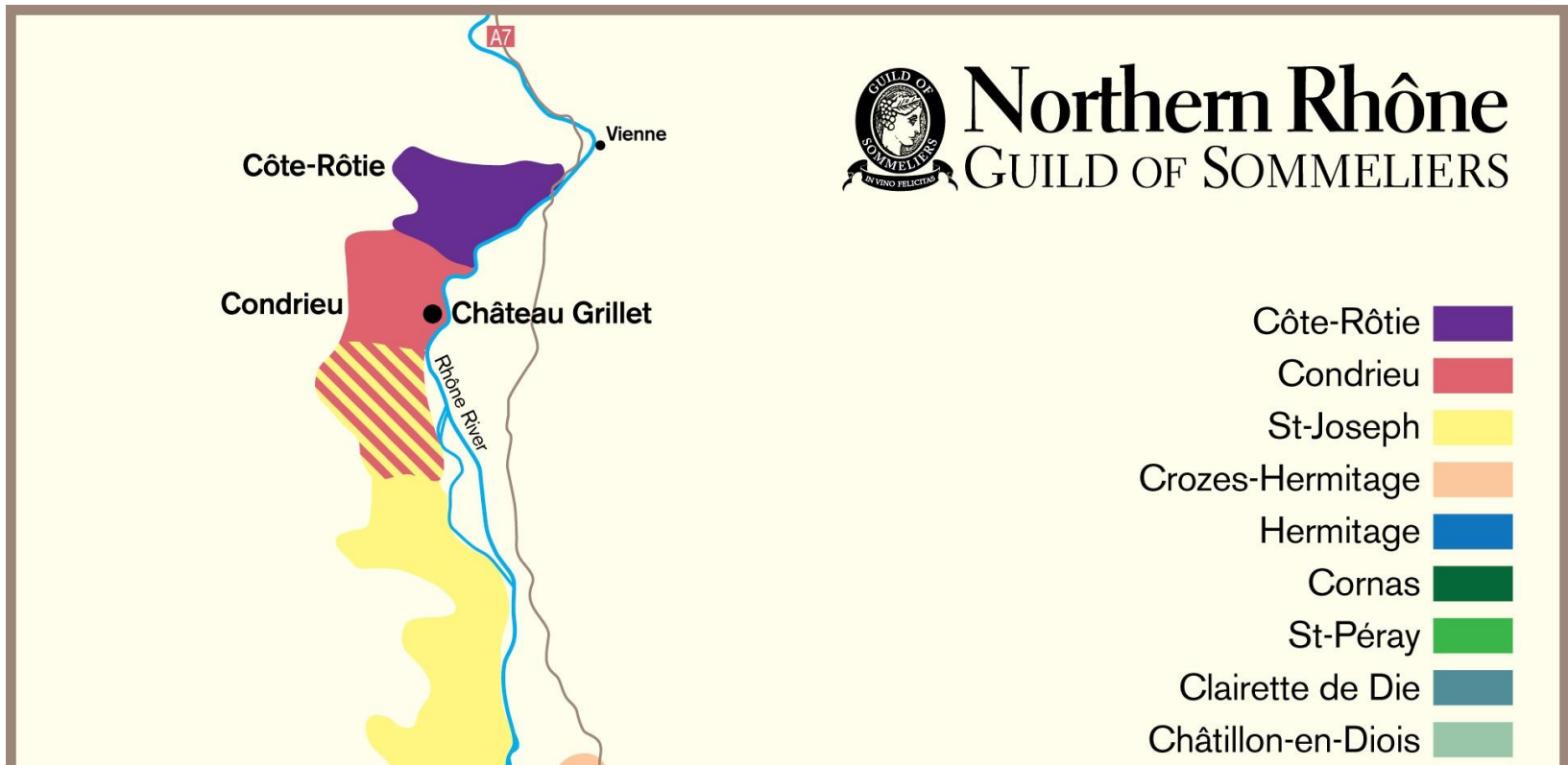
COMPOSICIÓN VARIETAL	100% Syrah
ORIGEN DEL VIÑEDO (REGIÓN)	Côte Rôtie
FECHA Y AÑO DE COSECHA	2012
TIEMPO EN BARRICA	24 meses de barrica

WINEMAKER

René Rostaing

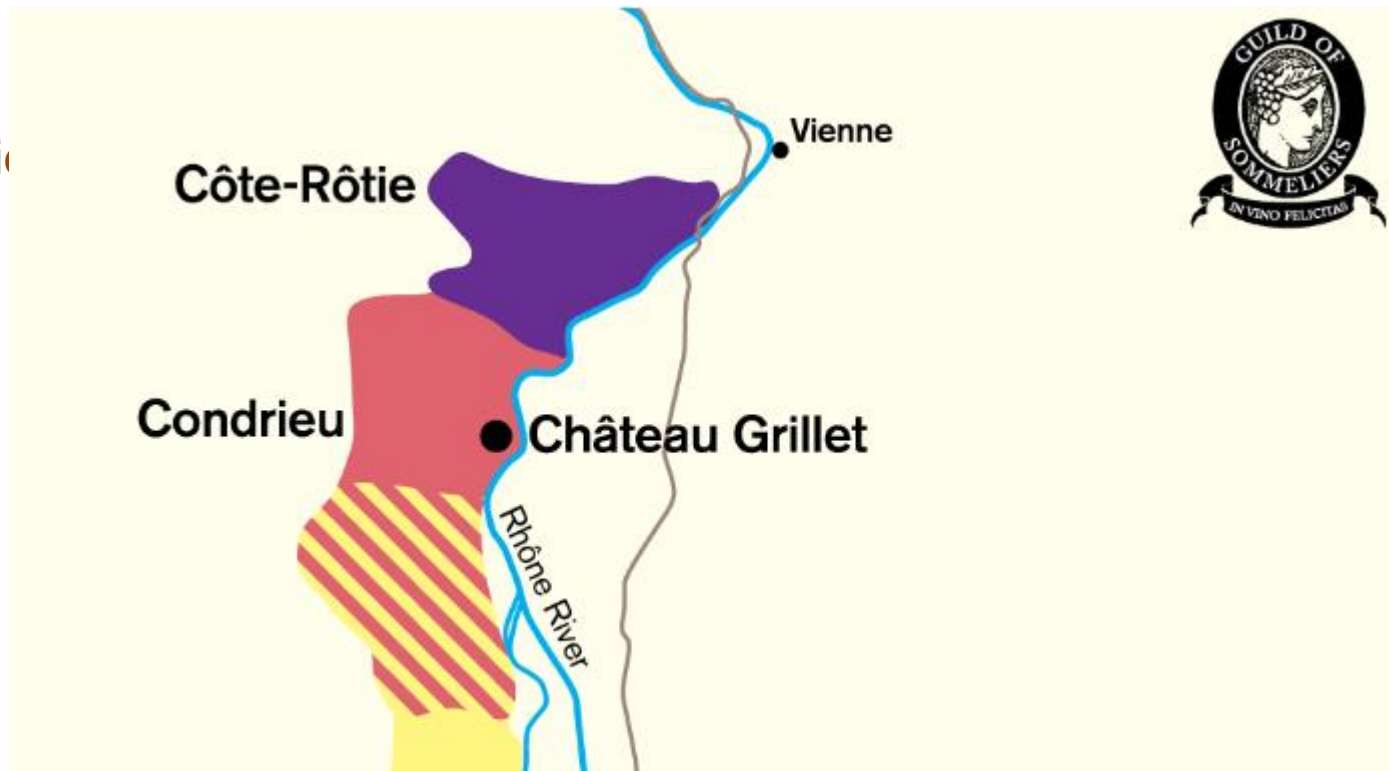
1º ARGENTINE TERROIR WORKSHOP

France
Rhône



1º ARGENTINE TERROIR WORKSHOP

France
Rhône
Côte-Rôtie



1º ARGENTINE TERROIR WORKSHOP

France – Rhone - Côte-Rôtie

Département: Rhône

Communes of Production: Ampuis, Saint-Cyr-sur-Rhône, Tupin-Semons

Styles and Encépagement:

Rouge: Syrah plus a max. 20% Viognier

Assemblage: per encépagement

Minimum Potential Alcohol: 10.5%

Minimum Must Weight: 171 g/l

Maximum Residual Sugar: 3 g/l (4 g/l if potential alcohol is greater than 13.5%)

Harvest Method: Manual harvesting is mandatory

Minimum Planting Density: 6,000 vines per hectare

Maximum Yield (Rendement de Base): 40 hl/ha

Principal Soil Type:

Côte Blonde (south): gneiss / Côte Brune (north): mica-schistous rock

AOC Established: 1940

1º ARGENTINE TERROIR WORKSHOP

France – Rhone - Côte-Rôtie

Latitude: 45.77° N

Climate: Continental

Mean Annual Temperature: 11.5° C (52.7° F)

Mean Annual High Temperature: 16.2° C (61.1° F)

Mean Annual Low Temperature: 6.8° C (44.2° F)

Average Rainfall (April-October): 525 mm (20.6 inches)

Average Annual Rainfall: 813 mm (32 inches)

Average Annual Sunlight Hours: 2,071 hours

Average Sunlight Hours (April-October): 1,623 hours

Elevation: 162-305 meters

1º ARGENTINE TERROIR WORKSHOP



CHÂTEAU GRAND PUY LACOSTE 2011

COMPOSICIÓN VARIETAL	78% Cabernet Sauvignon 22% Merlot
ORIGEN DEL VIÑEDO (REGIÓN)	Pauillac Cinquième Grand Cru Classé
FECHA Y AÑO DE COSECHA	2011
TIEMPO EN BARRICA	16 a 18 meses de barrica

WINEMAKER

M. Philippe Gouze

1º ARGENTINE TERROIR WORKSHOP

Degustación vinos del Viejo y Nuevo Mundo Flight 3

1º ARGENTINE TERROIR WORKSHOP

Descubrimiento de vinos del Viejo y Nuevo Mundo Flight 3

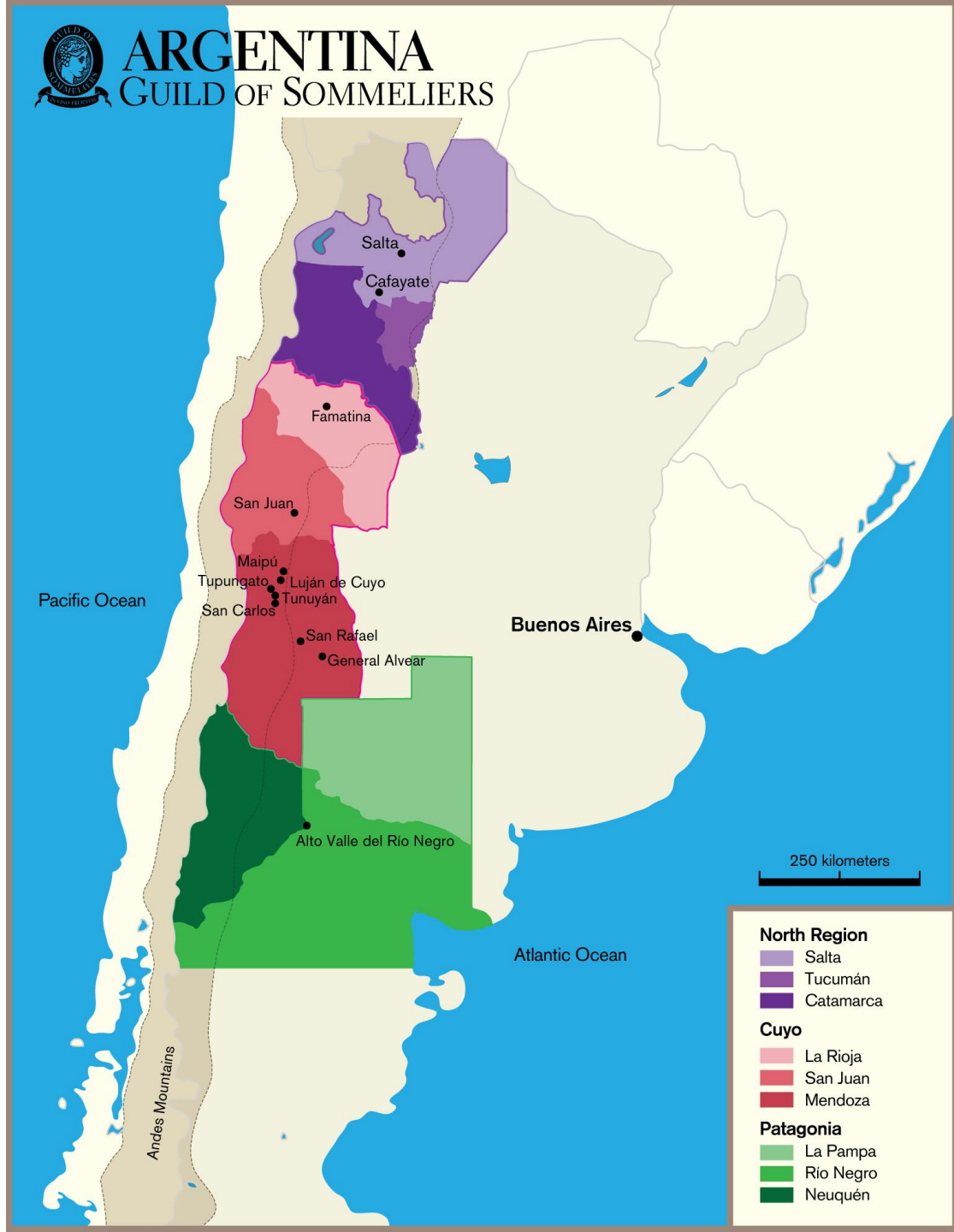
1º ARGENTINE TERROIR WORKSHOP



DOÑA PAULA EL ALTO PARCEL MALBEC 2011

COMPOSICIÓN VARIETAL		100% Malbec
ORIGEN DEL VIÑEDO (REGIÓN)		Ugarteche, Luján de Cuyo
FECHA Y AÑO DE COSECHA		2011
TIEMPO EN BARRICA		14 meses de barrica francesa
ALCOHOL	ACIDEZ TOTAL	AZUCAR RESIDUAL
14.8% vol.	6g/l	2.6g/l
ENÓLOGO		Marcos Fernández

Argentina



1º ARGENTINE TERROIR WORKSHOP

Argentina

Region: Cuyo

Total Hectares Under Vine: 213.599 ha (2013, *Instituto Nacional de Vitivinicultura*)

Major Red Grapes (for quality wines):

Malbec: 33.851 ha

Bonarda: 18.645 ha

Cabernet Sauvignon: 14.730 ha

Tempranillo: 6.274 ha

Merlot: 5.425 ha

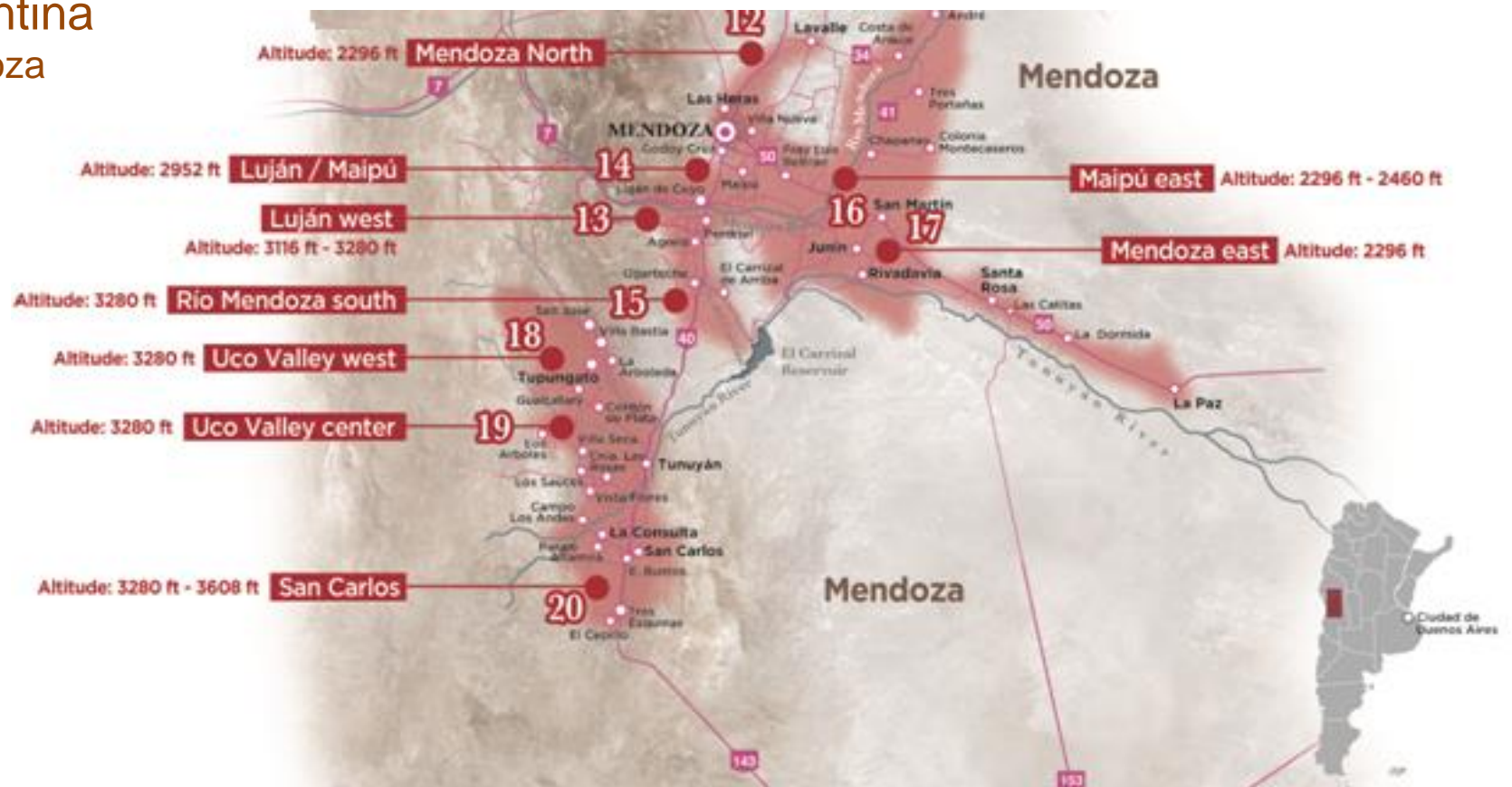
Latitude: 32° 88' S (city of Mendoza), 34° 96' S (General Alvear)

Climate: Arid Continental

Mean January Temperature (City of Mendoza): 25.2° C (77.4° F)

1º ARGENTINE TERROIR WORKSHOP

Argentina Mendoza



1º ARGENTINE TERROIR WORKSHOP



CHÂTEAU LA CONSEILLANTE 2011

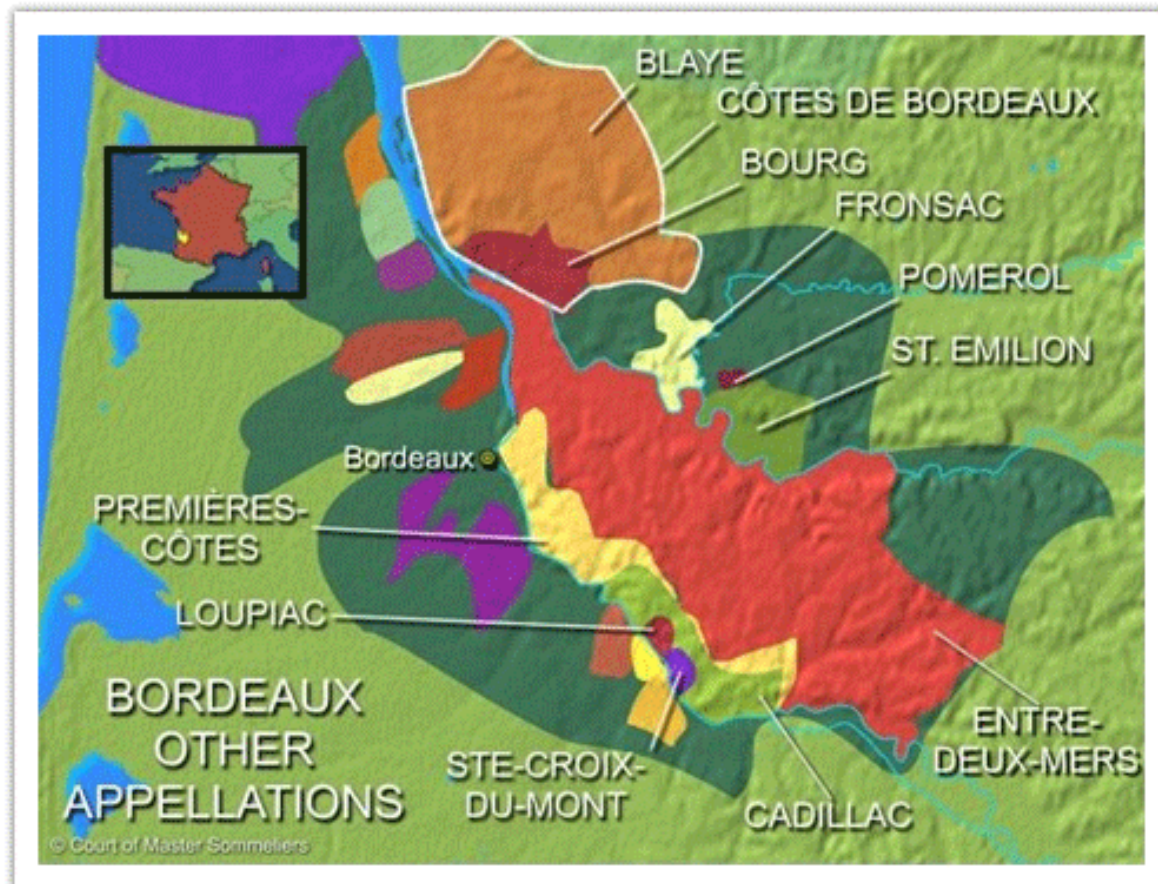
COMPOSICIÓN VARIETAL	80% Merlot 20% Cabernet Franc
ORIGEN DEL VIÑEDO (REGIÓN)	Pomerol
FECHA Y AÑO DE COSECHA	2011
TIEMPO EN BARRICA	18 meses de barrica

WINEMAKER

Jean Michel Laporte

1º ARGENTINE TERROIR WORKSHOP

France
Bordeaux
Pomerol



1º ARGENTINE TERROIR WORKSHOP

France – Bordeaux – Pomerol

Département: Gironde

Communes of Production: Libourne, Pomerol

Styles and Encépagement:

Rouge: Cabernet Sauvignon, Cabernet Franc, Merlot, Cot (Malbec), and Petit Verdot

Minimum Potential Alcohol: 11%

Minimum Must Weight: 180 g/l (194 g/l for Merlot)

Maximum Residual Sugar: 2 g/l

Élevage: The wines may not be released until November 15 of the year following the harvest

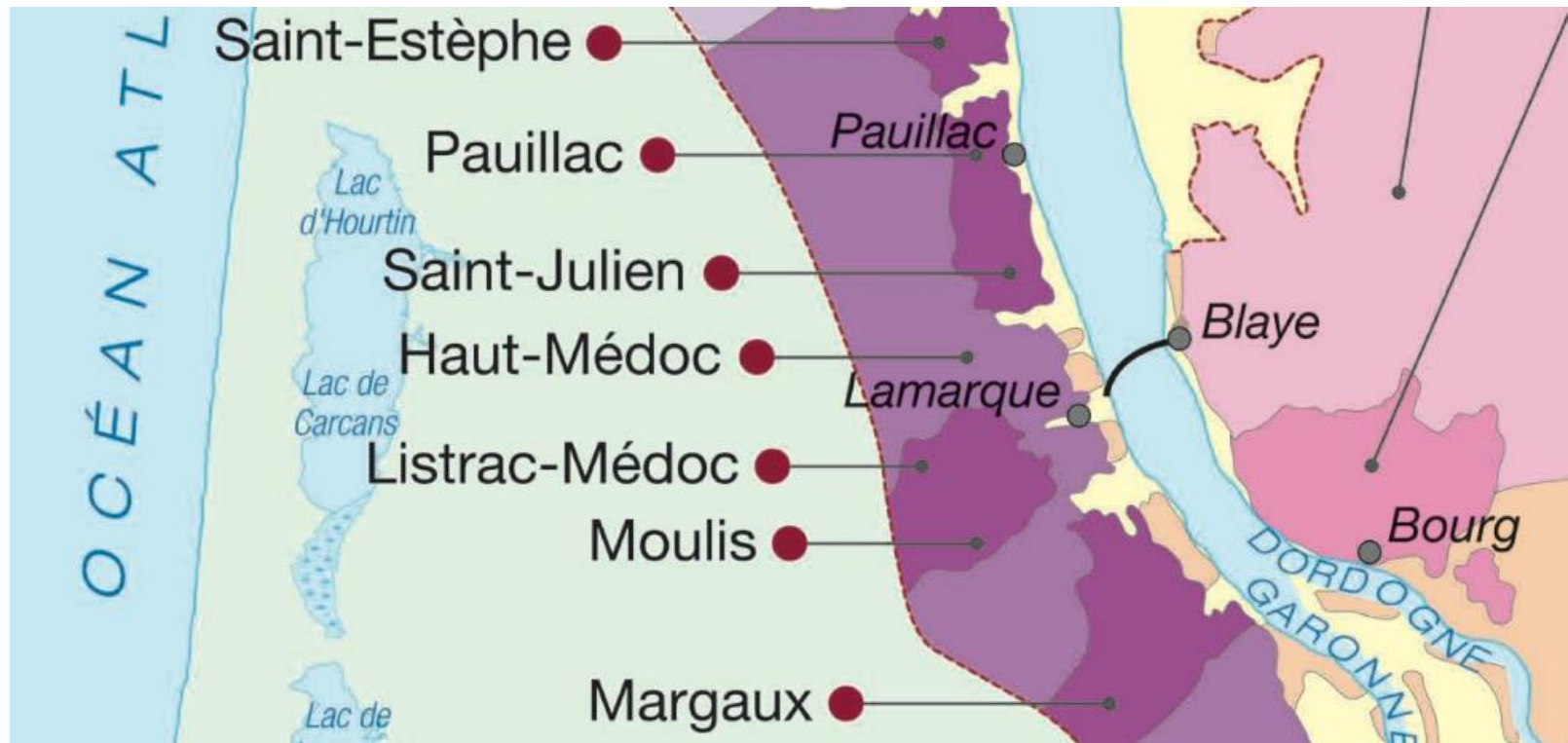
Minimum Planting Density: 5,500 vines per hectare

Maximum Yields (Rendement de Base): 49 hl/ha

AOC Established: 1936

1º ARGENTINE TERROIR WORKSHOP

France
Bordeaux
Pauillac



1º ARGENTINE TERROIR WORKSHOP

France – Bordeaux – Médoc - Pauillac

Département: Gironde

Communes of Production: Cissac-Médoc, Pauillac, Saint-Estèphe, Saint-Julien-Beychevelle, Saint-Sauveur

Styles and Encépagement:

Rouge: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec, Carmenère

Minimum Potential Alcohol: 11%

Minimum Must Weight: 180 g/l (189 g/l for Merlot)

Maximum Residual Sugar: 2 g/l

Élevage: Wines may not be released before June 15 of the year following the harvest

Minimum Planting Density: 7,000 vines per hectare

Maximum Yields (Rendement de Base): 57 hl/ha

Primary Soil Type: gravelly soils

AOC Established: 1936

1º ARGENTINE TERROIR WORKSHOP



SANTA RITA CASA REAL CABERNET SAUVIGNON 2011

COMPOSICIÓN VARIETAL	100% Cabernet Sauvignon
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ORIGEN DEL VIÑEDO (REGIÓN)	D.O. Valle del Maipo, Buin, Alto Jahuel
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FECHA Y AÑO DE COSECHA	2011
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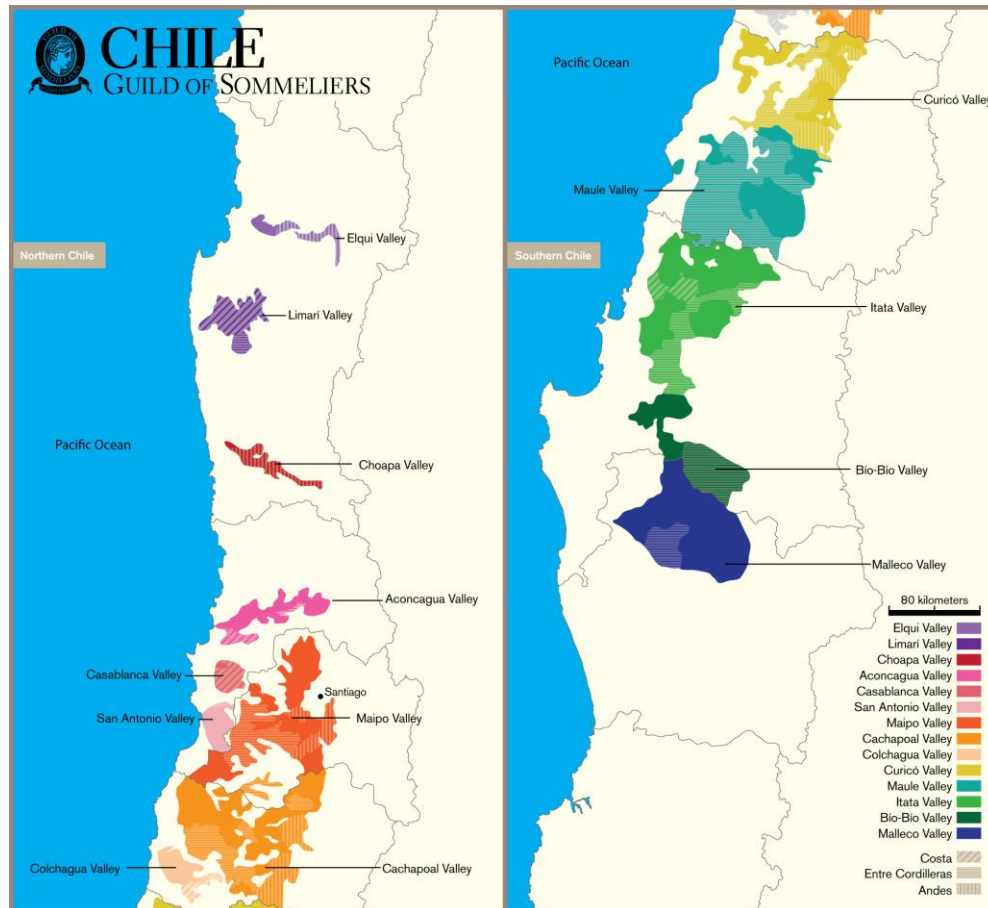
TIEMPO EN BARRICA	15 meses en barrica francesa
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ALCOHOL	ACIDEZ TOTAL	AZUCAR RESIDUAL
14,5% vol.	5.75 g/l	1.94 g/l

ENÓLOGA	Cecilia Torres Salinas
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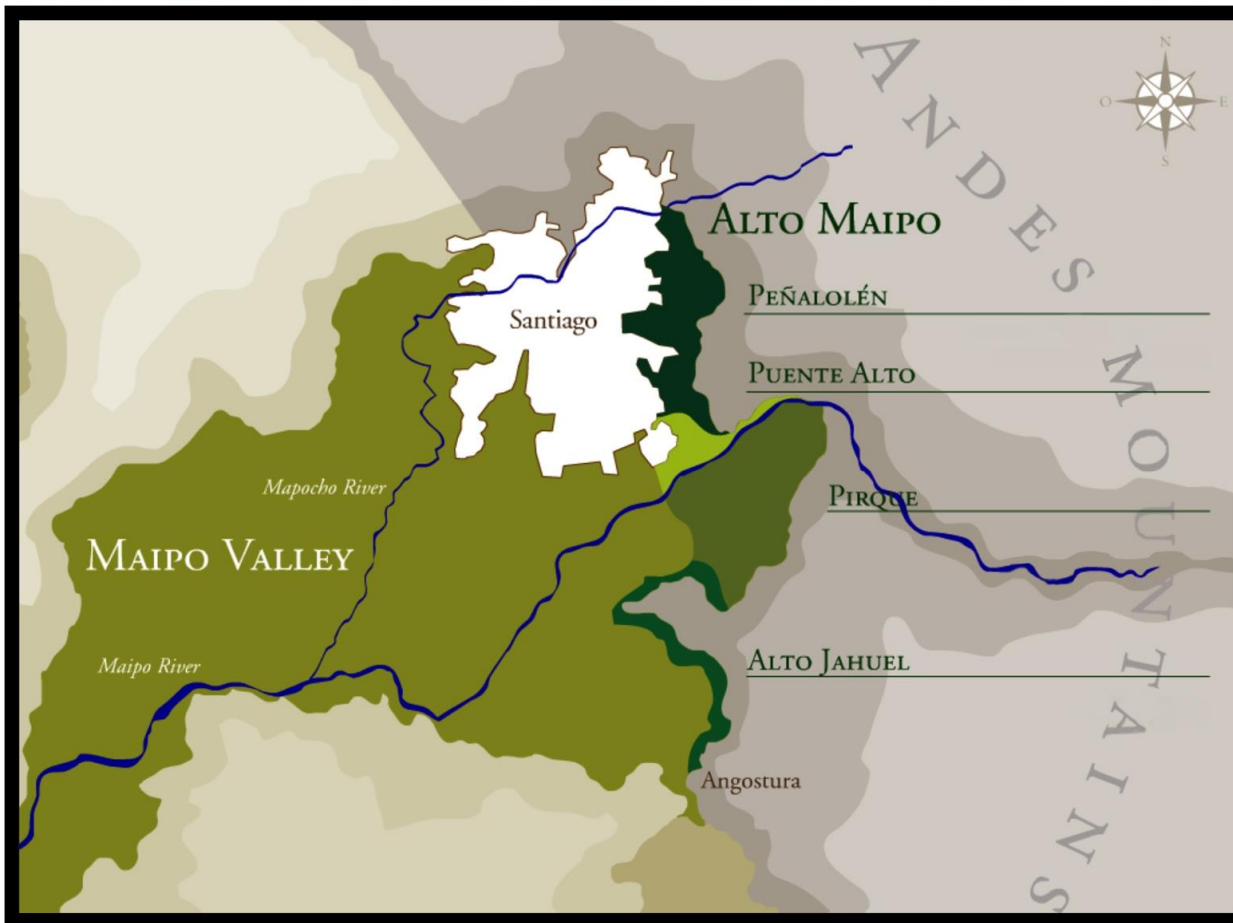
1º ARGENTINE TERROIR WORKSHOP

Chile



1º ARGENTINE TERROIR WORKSHOP

Chile
Maipo Valley



1º ARGENTINE TERROIR WORKSHOP

Chile

Valle del Maipo DO

Areas:

Entre Cordilleras - Isla de Maipo, Talagante, Melipilla, Alhué, Maria Pinto, Colina, Calera de Tango, Lampa, Til Til

Andes - Santiago, Pirque, Puente Alto, Buin,

Latitude: 33° 27' S (Santiago)

Total Vineyard Acreage: 10,800 ha

Primary Grapes: Cabernet Sauvignon, Merlot, Chardonnay, Carmenère, Sauvignon Blanc, Syrah

Soil Types: Sandy and gravel to the east, more clay to the west.




DOÑA PAULA
ARGENTINA

THANKS!