

MENDOZA Terroir characteristics



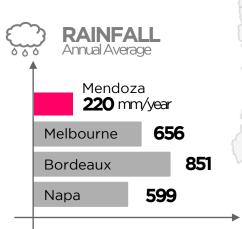


SOUTH LATITUDE

67° 33' | 69° 15' **WEST LONGITUDE**



15/19° C 59/66° F





CULTIVATED SURFACE for vinification*

Ha: **150.763**

Ac: **372,550,4**



430 - 1.610 masl **1.411 - 5.282** fasl



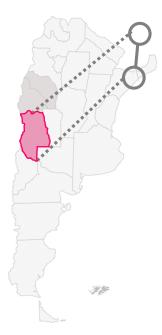
HIGHLIGHTS

- 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 five large sub-regions: Valle de Uco; Primera Zona; Northern oasis; the Fast and the South.

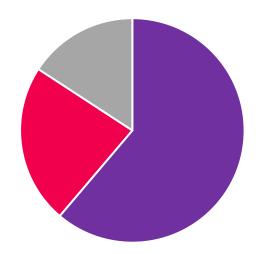
MENDOZA Main varieties







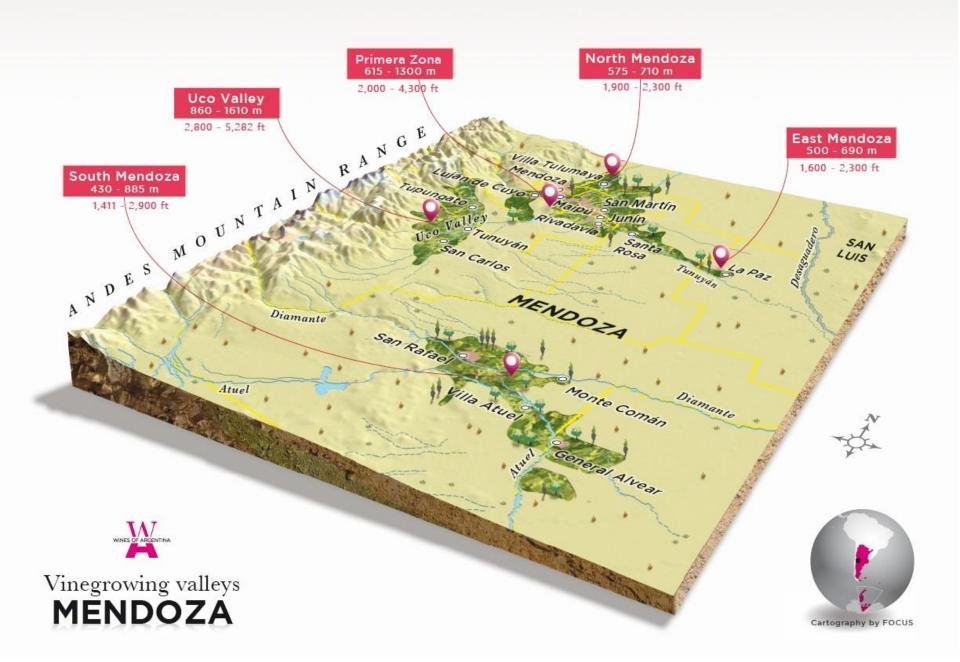
Red grapes 61,2% White grapes 15,8% Rosé Grapes 23%





Malbec Bonarda Cabernet Sauvignon Syrah Tempranillo

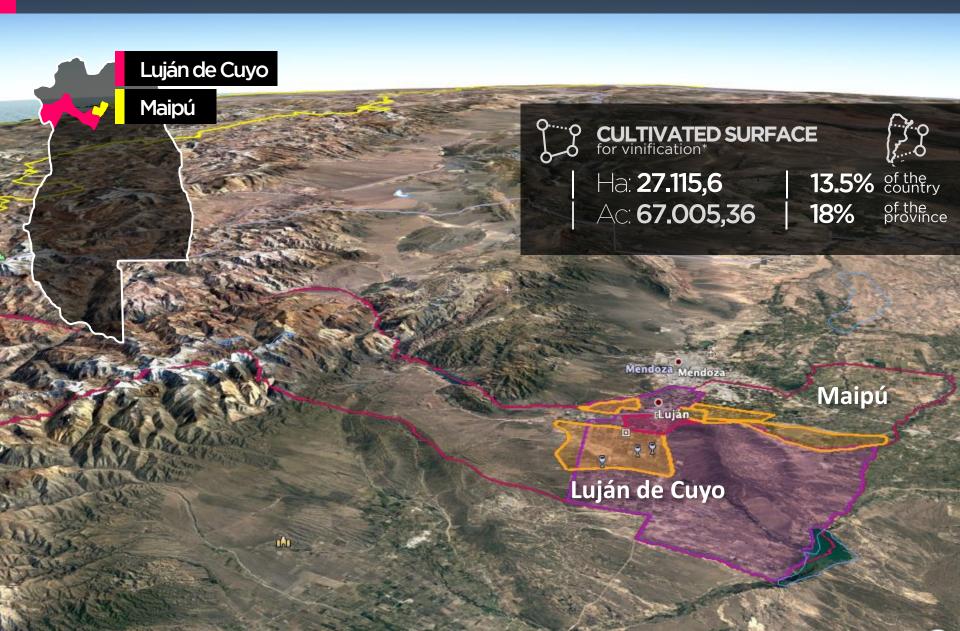
	Hectares	Acres	%
MENDOZA	150,763.0	372,550.45	
Reds for vinification:	92,262.1	227,988.88	% Reds
Malbec	36,585.5	90,406.43	39.65
Bonarda	15,414.6	38,091.02	16.71
Cabernet Sauvignon	11,180.3	27,627.64	12.12
Syrah	8,514.3	21,039.69	9.23
Tempranillo	5,416.6	13,384.96	5.87
Merlot	4,070.5	10,058.61	4.41
Pinot Noir	1,495.2	3,694.79	1.62
Cabernet Franc	882.3	2,180.25	0.96
Petit Verdot	467.8	1,155.98	0.51
Tannat	353.2	872.79	0.38
Other red varieties	7,881.8	19,476.72	8.54
Whites for vinification:	23,820.6	58,863.08	% Whites
Chardonnay	4,972.0	12,286.31	20.87
Torrontés Riojano	3,529.2	8,721.01	14.82
Chenin	1,598.1	3,949.06	6.71
Sauvignon Blanc	1,546.4	3,821.31	6.49
Semillón	605.1	1,495.26	2.54
Viognier	476.7	1,177.97	2.00
Torrontés Mendocino	174.4	430.96	0.73
Torrontés Sanjuanino	153.8	380.06	0.65
Riesling	50.3	124.30	0.21
Other white varieties	10,714.6	26,476.85	44.98
Rosé grapes for vinif.:	34,680.3	85,698.49	





PRIMERA ZONA Location







PRIMERA ZONA Brief History | The beginnings



- 17th and 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.

PRIMERA ZONA Brief History | 20th Century



- Large scale irrigation network using water from Mendoza River.
- Primera Zona holds 40% of Argentina's wineries (881 in total)
- 1990: D.O.C. Luján de Cuyo
- Some Gl's:
 - Agrelo
 - Las Compuertas
 - Lunlunta
 - Barrancas
- City advancement over vineyard areas.





LUJÁN DE CUYO Primera Zona





Ha: **15.514,4**

7,72% of the country

Ac: **38.337,63**

10,29% of the province

MALBEC

Ha: **8.560** Ac: **21.152,62**

Located to the south of Mendoza City, on the pre-cordillera.

It is composed of 14 districts, some of them are GIs:

- Agrelo
- Perdriel
- Las Compuertas

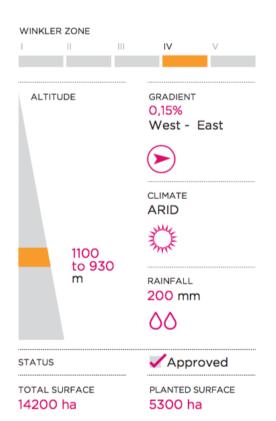


LUJAN DE CUYO



LUJÁN DE CUYO > AGRELO

AGRELO



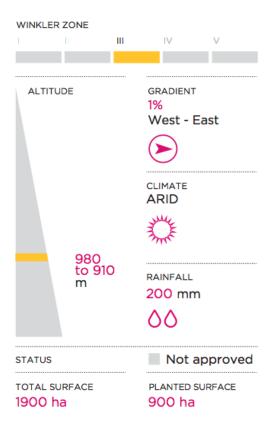
LUJÁN DE CUYO > LAS COMPUERTAS

LAS COMPUERTAS



LUJÁN DE CUYO > PERDRIEL

PERDRIEL







CULTIVATED SURFACE for vinification*

Ha: **11.601,2**

5,77% of the country

Ac: **28.677,23**

7,7%

MALBEC

Ha: 4.000 Ac: 9.884.4

Located in Mendoza city's southeast boundary, between Luján de Cuyo and the eastern departments of Mendoza.

It is composed of 12 districts, some of them are GIs:

- Barrancas
- Cruz de Piedra
- Lunlunta

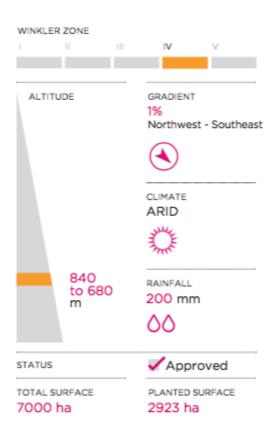






MAIPÚ > LAS BARRANCAS

LAS BARRANCAS



MAIPÚ > LUNLUNTA

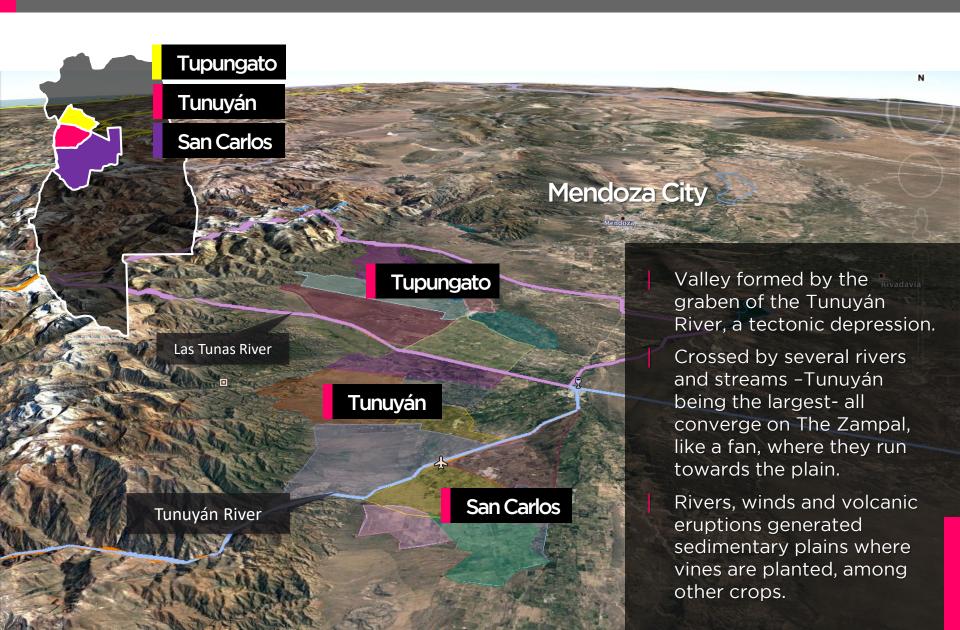
LUNLUNTA

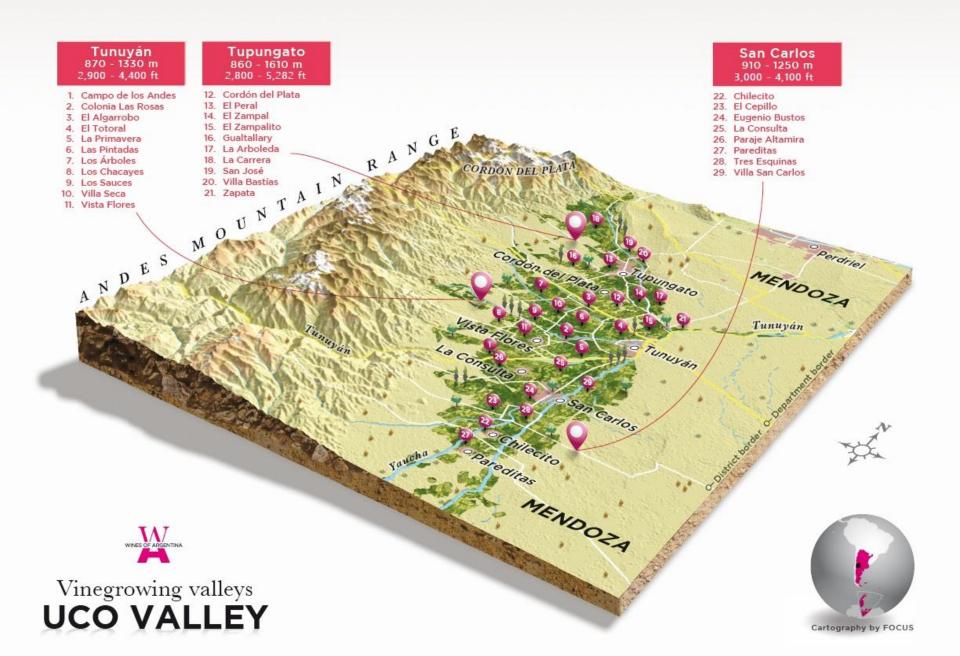




UCO VALLEY Location







UCO VALLEY Brief History



- 16th Century, Jesuits missionaries were the first colonizers that planted vines.
- During the twentieth 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.





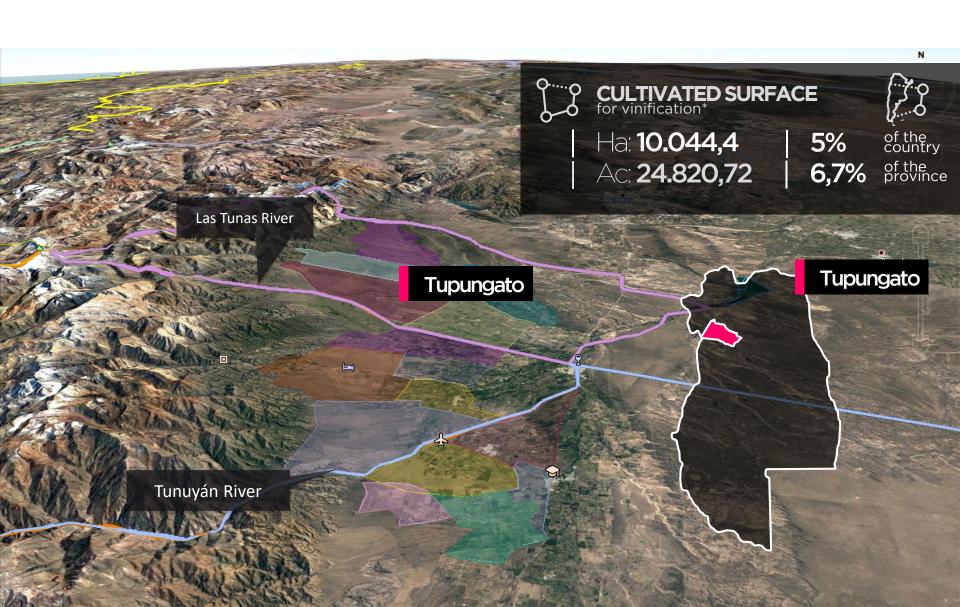
UCO VALLEY Today's figures





TUPUNGATO GI Location





TUPUNGATO GI Brief History



- It's been part of a Jesuit *encomienda* since 17th Century.
- The valley has been farmed with orchards, vineyards and horticultural crops since the beginning of 20th Century.
- Flood irrigation was common until mid 90's. Since then, drip irrigation has become more popular mainly on slopes and difficult topographies.
- The personality and uniqueness of the wines has attracted the attention of wine critics and consumers worldwide.
- Tupungato is the only approved GI.
 Gualtallary is a GI in process of approval.
- Main grape varieties: Malbec.
 Chardonnay, Cabernet Sauvignon,
 Pinot Noir & Cabernet Franc are also
 very important grapes in the GI based
 on the quality of the wines made out of
 these varietals



Gualtallary Location





Gualtallary boundaries:

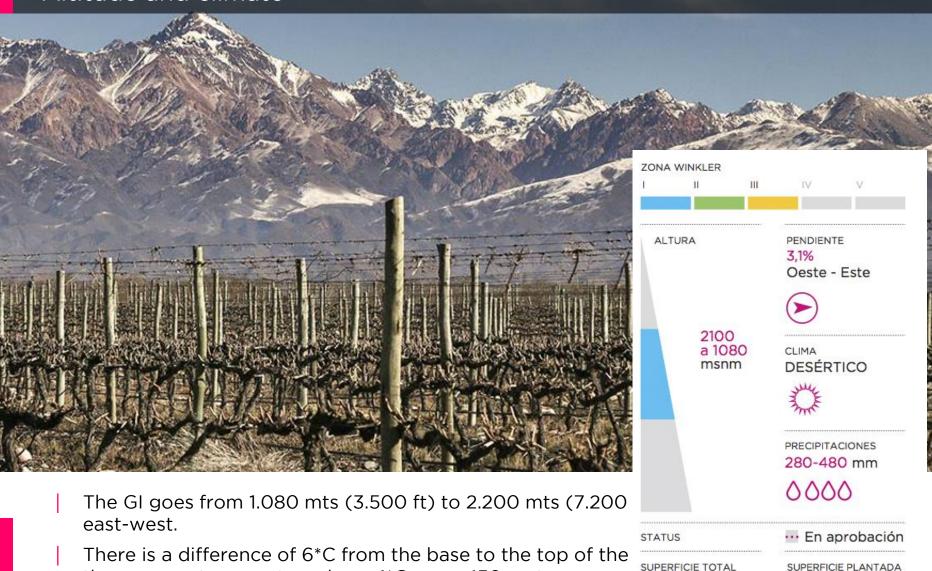
- West: The Andes range, the border with Chile;
- East: Route 89
- North: El Peral district
- South: Las Tunas River





Gualtallary Altitude and climate





21000 ha

2249 ha

the average temperature drops 1*C every 150 meters.

Gualtallary A very unique geology with astonishing diversity



ALLUVIAL DEPOSITS FROM LAS TUNAS RIVER

The alluvial cone of the river delimits **three terraces**; 2 and 3 are plantation areas. They have similar compositions, pebbles, sand (75/80%), silt (15/20%) and clay (2/5%).

COLLUVIAL DEPOSITS FROM THE FRONTAL MOUNTAIN RANGE

They occupy small areas around the mountain range. They are not relevant nowadays from the point of view of new plantings...

WIND BLOWN DEPOSITS

They form an extensive area in the heart of the GI, between Las Huayquerías and Las Tunas stream. Formed by loess with variable depth.

SUPERFICIAL BEDROCK

Extremely rare plantings over calcium carbonate coated stones & stone encrusted calcareous mother rock.

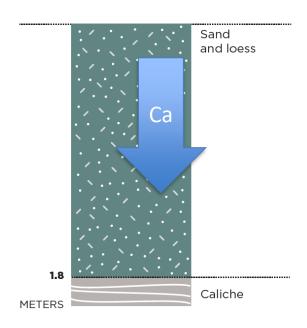
Gualtallary Soils



CALCAREOUS SOILS

- These are desert soils with the typical small bush vegetation in which the leaching of the calcium carbonates by the alluviums takes place, moving the mineral to deeper horizons.
- There, the calcium builds up and solidifies forming a hard coarse rock called caliche as well as coating the stones with a white patina of chalk..
- This type of soil is the most frequent in Gualtallary.

WIND-DEPOSITED SOIL





Other districts Non Gls



LA CARRERA & EL PERAL

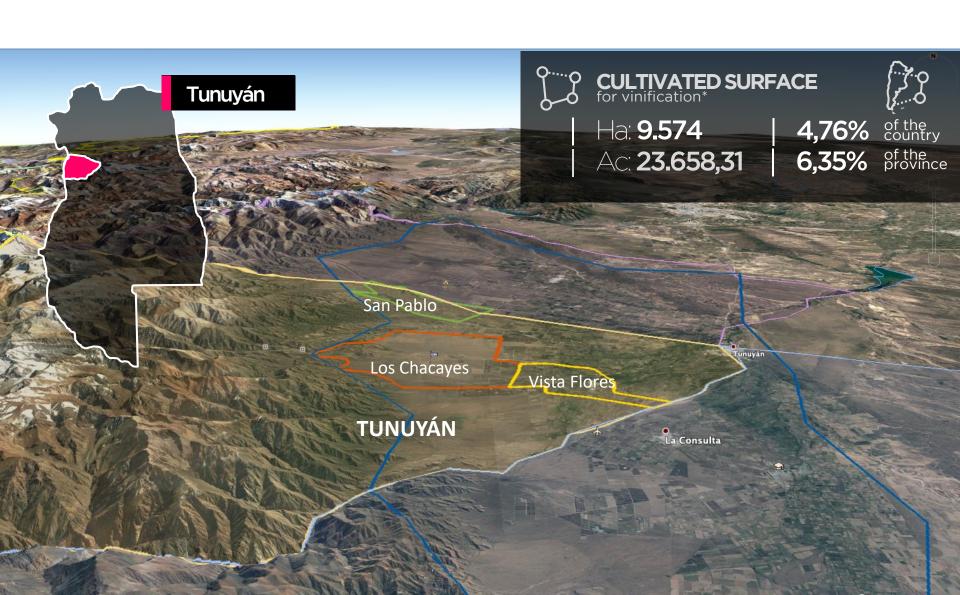
- La Carrera: highest area under new plantings in the Valley.
- Altitude ranges from 1300m (4200 ft) to 1900m (6200 ft).
- There are small and scattered vineyards in the area.
- Alluvial soil.
- There are four rivers flooding the plain: La Carrera and Santa Clara are the most important, linked by Anchayuyo River.
- Wind blown and calcareous deposits. Rich organic matter in the topsoils.
- They form an extensive area in the heart of the GI, between Las Huayquerías and Santa Clara creek.

SAN JOSÉ & VILLA BASTÍAS

- Old vineyards developed in the early 20th Century.
- Altitude ranges from 1.050 m (3500 feet) to 1.200 m (4000 ft).
- This area is mostly planted with cherry, walnuts and vineyards.
- Predominantly small grapegrowers.
- Chardonnay is widely planted.
- Alluvial and colluvial soils.
- Both banks in the Anchayuyo River are planted over alluvial soils.
- The eastern bank is colluvial with wind blown topsoils.

TUNUYÁN GI Location





TUNUYÁN GI Brief History



- 17th Century: First settlers arrived in Tunuyán. Before that, it was a land of Huarpes, indigenous people living in Cuyo, whose chief ('Cacique') 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 Gls so far:
 - Tunuyán
 - San Pablo It's not fixed on political boundaries.
 - Los Chacayes
 - Vista Flores

San Pablo GI Location and History





San Pablo GI Terroir characteristics





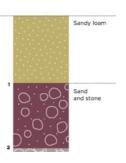


LANDSCAPE MORPHOLOGY

Alluvial cone of River Las Tunas and Arroyo Villegas

SOIL TYPE

Young soils of deep alluvial origin, sandy loam (very coarse & medium coarse sand) with low calcareous content. Medium-sized stones ALLUVIAL SOIL

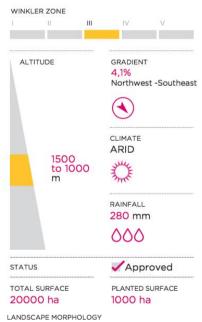


Los Chacayes GI Terroir characteristics



TUNUYÁN > LOS CHACAYES

LOS CHACAYES



Foothill Plain with Arroyo Grande alluvial fan.

SOIL TYPE

"Torriorthents soils with an abundance of stones in the upper part and some colluvial stretches, well attached to the mountain range." Sand is the central component, mainly in the area of the stream, with fine loess deposits.



Vista Flores GI Terroir characteristics



TUNUYÁN > VISTA FLORES

VISTA FLORES

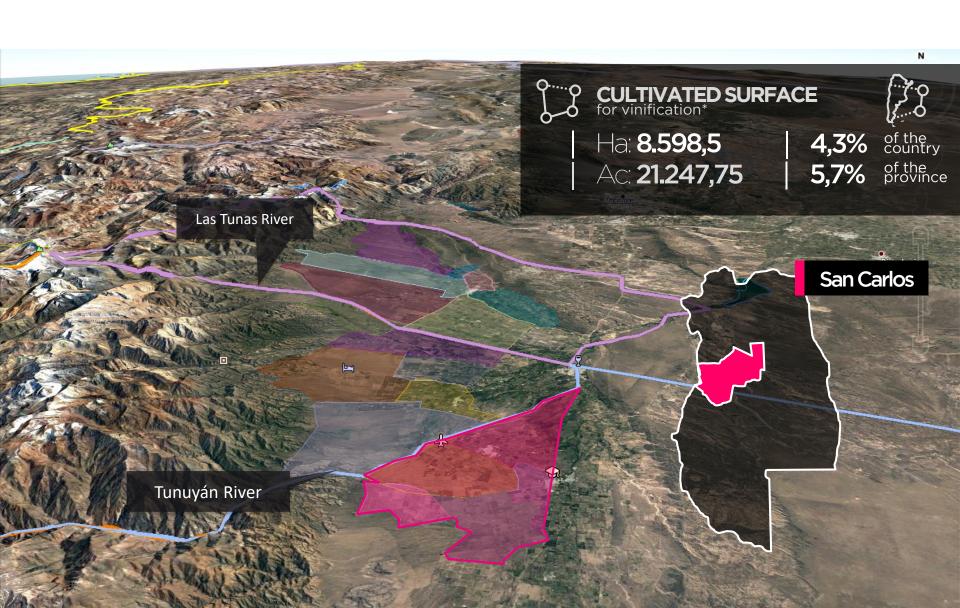


Deep soils, predominantly sand and silt. An upwelling of natural waters, peat and isolated flooding.



SAN CARLOS Location







Paraje Altamira GI Brief History





- Planted in 1900. For the very first part of 20th Century it was considered a qualitative place.
- As it was never a political district, it was a renowned place without clear boundaries. The name of Altamira was commonly used to point out an imprecise place in San Carlos.

- Its name derives from the panoramic view it offers from the highest point.
- Paraje Altamira GI was approved in 2013, then expanded in 2016.

Paraje Altamira GI

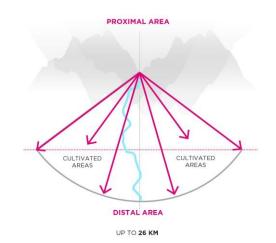


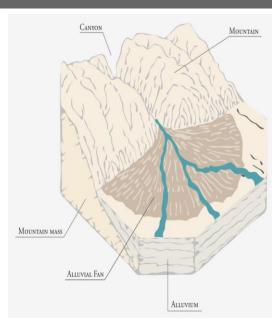
- **2009:** The need to separate it from La Consulta by soil type.
- The **alluvial cone** of Tunuyán River was the physical factor for the delimitation.

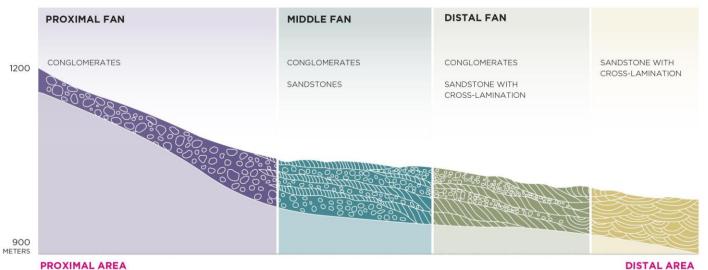
LANDSCAPE MORPHOLOGY
Alluvial cone of the River Tunuyán

SOIL TYPE

Alluvial and heterogeneous: sandy with big stones (up to 2m) to sandy with smaller rounded stones, rich in limestone deposits; variable depth.















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