

# Whitewater Valley Wine Society

**Tasting Report: March 2019**

**Argentina & Chile**

**Presented by Simon Taylor, Stone Vine & Sun**

Report by Barbara Jones

We welcomed back Simon Taylor, one of our Society's post popular speakers, to present one of our Society's most favoured wine regions of the world. Simon has travelled widely in Chile and Argentina, and his discoveries earned Stone, Vine & Sun the International Wine Challenge Specialist Merchant for Chile award in 2015. This tasting displayed the breadth of wine now being produced in the Southern Cone, from cool climate, coastal Chilean Riesling and Pinot Noir to the ripe and dense reds from Malbec, Carmenère and Syrah grown in the sunnier zones either side of the Andes.

Our tasting started with three white wines, the first of which was an **Apaltagua Riesling Reserve Casablanca, Chile 2017** [13%, £7.83\* special discounted price] from the cooler coastal region of the country. Very pale in colour with a floral and grapefruit nose this wine was dry with clean acidity, was well-balanced and had a smooth finish.

The second white a **Carinae Viognier Mendoza, Argentina 2018** [13.5%, £11.33\*] was also very pale with slight whiffs of petrol on the nose amid notes of wild flowers and peach. On the palate it was fresh, crisp and citrusy and more subdued than some French equivalents.

The final white wine a **Pandolfi Price Los Patricios Chardonnay Valle del Itata, Chile 2014** [15%, £20.08\*] had a little more colour being a pale gold. A somewhat subdued nose gave way to nicely integrated oak on the palate well-balanced with lime fruit – a Chardonnay that stands up well to Burgundian counterparts!

The first red of the evening was from Chile – an **Errazuriz Pinot Noir Aconcagua Costa Chile 2016** [13%, £13.56\*] that was reasonably translucent with a deep garnet colour. There was a hint of mint on the nose and the lightness in the mouth was full of strawberry, raspberry and red cherry flavours. It was refreshing, with some bite and compares favourably with equivalents from Burgundy.

It was followed by a **Carinae Malbec Harmonie Mendoza Argentina 2014** [14.5%, £12.21\*] that had a dense black fruit colour. Vinified from low yielding old vines, the wine had a brambly nose, well integrated oak, some tannins and a meaty spicy fullness on the palate.

Next we tasted a **Tutunjian Entre Valles Chile 2013** [14.55, £16.19\*] a blended wine of four grape varieties – Carmenere/Syrah/Malbec/Cabernet Sauvignon 54/19/15/12% that had a dense black fruit

colour and a hint of mint on the nose. Smooth tannins helped create a juicy, mouth-watering exuberant wine – most pleasant!

Our penultimate wine was a **Volcanes de Chile Parinacota Syrah-Carignan Maule Valley Chile 2012** [14%, £18.33\*], a 80/20% blend that was a dark blackcurrant colour. There was some smoky minerality on the nose possibly from the pyroclastic elements in the soil. This cassis flavoured wine was full-bodied, well-structured and elegant and will last a few more years.

Our evening ended with a **Walter Bressia Profundo Mendoza Argentina 2011** [15%, £20.56\*] another blended wine that was dense and opaque. Its fruit-laden nose led to a warm, soft and chewy mouthful of cassis flavoured wine that was powerful and elegant – a great end to a most interesting wine tasting.

The Society's grateful thanks are extended to Simon for another well-constructed tasting of wines. His knowledge of the countries and vineyards was clearly evident and his enthusiasm palpable. We look forward to a return visit in the not too distant future.