

WHITEWATER VALLEY WINE SOCIETY
September 2026 Tasting
The Wines of Argentina
In Partnership with Wellbrook Wines
Presented by Laurie Webster

It's been 12 years since Laurie Webster last presented to our Society, so it's with much pleasure that we welcomed him back again this month. When Laurie last visited us, we tasted an excellent selection of wines from Argentina. So knowing how much our members appreciate Argentinian wines, Keith, our Chairperson, asked him to bring us up to date and show us his latest recommendations. This time, Laurie presented in partnership with Wellbrook Wines - a small, East Sussex based company, which imports most of their wines directly. This enables them to show quality wines at affordable prices. All wines tasted were from small producers and therefore not available in supermarkets.

Our evening began with the Welcome Wine - a **Vicomte Methode Traditionnelle Brut Rose NV** [£19.50, 12.5%], a 50/50% blend of Chardonnay and Pinot Noir that was delicate and fruity with a zesty acidity - an appropriate herald of what was to follow!

Laurie began the tasting with a short but apt description of the terrain and climate of the Mendoza wine growing area - 'music to a geographer's ears' whilst we tasted our first wine. This was a **Recoleta Pedro Blanco 2025** [£13.95, 11.5%] processed from the indigenous grape Criolla Blanco that had a pale yellow colour. This was aromatic, clean and refreshing [reminiscent of Albariño] with flavours of green apple, citrus fruit and green herbs. It had good balance and structure, with an excellent finish.

It was followed by a pale yellow, unoaked **Serbal Chardonnay 2024** [£16.50, 13%] that had been fermented in stainless steel tanks. It had aromas of fresh, white fruit flavours that continued on to the palate accompanied by melon and pineapple. Unlike oaked equivalents it was clean, elegant and balanced with appropriate acidity.

Another indigenous grape followed in a **Vallisto Torrentes 2024** [£20.50, 13%] that had a sparkling, pale yellow colour. Its nose was markedly aromatic with notes of tropical fruits whilst peachy flavours predominated on the palate with hints of jasmine. This medium/full bodied white wine was dry and rich and would be a good accompaniment of Thai-style dishes.

Our final white wine had an unusual name - **Ancestral White Blend 2021** [£88.00, 12.5%] from the high altitude Mauricio Lorca vineyards, that was a 40/30/30% blend of Chardonnay/Sauvignon Blanc/Viognier. This wine was special; it was full of tropical aromas and flavours with a complex and rich texture, balanced acidity and a long finish - impressive!

Our evening continued with the first of four red wines - a **Criolla Chica 2023** [£19.00, 12.5%]. This light-cherry-red-coloured wine was reminiscent of Pinot Noir [but not so translucent] is made by the gentle treatment of thick-skinned grapes and has a similar delicate and floral nose with mineral notes. It was light-medium bodied, had vibrant acidity and soft and gentle tannins, ideal when chilled with appropriate dishes.

Our next red was an unoaked **Serbal Petit Verdot 2024** [£16.50, 14%] that had a cherry-red colour. Aromas of red fruit dominated with a hint of graphite followed in the mouth by a predominance of fine, red fruit, black pepper and spice and firm tannins. It was a powerful, yet elegant wine and according to our presenter it was 'Petit Verdot nailed'!

The penultimate red was an oaked **Leticia Cabernet Cabernet 2024** [£17.50, 14%], a 70/30% blend of Cabernet Franc/Cabernet Sauvignon that had a dark and dense cherry-red colour. It had floral aromas with hints of sweet spice and flint followed on the palate by plump and juicy cassis and redcurrants with a pleasant rounded finish.

And finally we returned to the Mauricio Lorca estate for an **Ancestral Malbec 2019** [£100.00, 14.5%]. Made from the descendants of pre-Phylloxera grapes from France this wine is completely hand-made and fermented in ceramic barrels called clyvers. It had a very dense dark-cherry/blackcurrant colour and complex aromas red cherry, quince and black pepper, backed by notes of leather and dried fruit. A delight to drink now, it will keep for another 15-20 years and it certainly takes Malbec to another level!

Members present had a wonderful tasting experience which was thoroughly enjoyed and extend their thanks and appreciation to Laurie for his selection and extremely knowledgeable presentation of both the wines and the Mendoza wine growing area.