

TIM ATKIN ARGENTINA 2015 Special Report

Some notes about scoring

The wines for this report were tasted in Argentina and London over a period of three months in December 2014 and January and February 2014. Around half were tasted at individual wineries, while the rest were assessed at bespoke blind and sighted tastings organised by Winifera and Wines of Argentina in Mendoza and Buenos Aires, sometimes in the presence of a representative from the bodega in question. Almost all of the wines I assessed were bottled, but there were a few wines that I tasted as (nearly) finished samples from tank or barrel.

When I taste at a winery, I am more than happy to discuss the wines (but not my final score or tasting note) with the person who made them. Some critics would argue that this exerts an influence on the taster, but I see it differently. Talking to winemakers and viticulturists is the best way to understand local conditions, vintage

variations and stylistic nuances. I hope I am a sufficiently experienced taster to judge a wine for what it is, warts, beauty spots and all.

This report runs to more than 30,000 words. Rather than provide a tasting note for every one of the 800+ wines I sampled, I have concentrated on those that scored 91 points or more. It is a measure of the improvements in Argentinean wine that there were 125 of these in my first annual report and nearly four times that number here. Despite Argentina's ongoing economic woes the country's wines are progressing well.

I've suggested a drinking window for each wine and, where appropriate, provided its varietal make up.

Have a look at the example below to see how I've organised the information for each wine.

Tasting Notes

Reds



2013 Chacra Cincuenta y Cinco Pinot Noir

13.5% Río Negro

There are some years when this younger (relatively speaking) vineyard shows better than Treinta y Dos, but we will have to wait for the 2013 release of the latter wine to see if that's the case. Youthful, taut and fragrant with floral aromas, succulent red fruits and a tangy, appropriately Italianate finish from Piero Incisa della Rocchetta. Drink: 2015-19



2012 Chacra Pinot Treinta y Dos Pinot Noir

13.2% Río Negro

More backward and concentrated than the Cincuenta y Cinco bottling in 2012, this is compact, dense and almost bloody on the palate. It has a Pommard-like note combined with lovely fruit sweetness and underlying minerality. Drink: 2015-19



2013 Chacra Barda Pinot Noir

13% Patagonia

Barda is the lightest of Piero Incisa de la Rocchetta's three Patagonian Pinot Noirs and often shows the best in its youth. It's a silky, subtle red with appealing fragrance, a touch of oak, appealing red fruit sweetness and evidence of a light touch in the cellar. Drink: 2015-17





2014 Chacra Mainqué Rosé

13.5% Patagonia

Made with Merlot until 2009, this is now a Pinot Noir, produced in a Sancerre rosé like style, with pale colour, notes of rosehip and raspberry and a nip of tannin. Savoury and refreshing, it's the kind of rosé that works really well with food. Drink: 2015-16