



# Argentina, Chile and Uruguay Fine Wine Dinner

## 5<sup>th</sup> November 2025



Speaker – Amanda Barnes MW  
Introduced by Dr Victoria Preston  
Chairman – Professor Frank Larkin



# Menu

## Aperitif:

Tatie Brut, Tabali, Limari, Chile



## First Course:

*Chilean halibut and seabass ceviche with lime, grapefruit, chilli and coriander*

Albarino, Garzon, Maldonado, Uruguay.

Signature White Blend, Susana Balbo Wines, Uco Valley, Argentina



## Main Course:

*Slow cooked flank steak with chimichurri sauce  
Served with punched potatoes and roast root vegetables*

Los Inquietos Malbec, Miguel Torres, Maule, Chile

Pulenta Estate XI Gran Cabernet Franc, Mendoza, Argentina



## Dessert:

*Dulce de leche and chocolate tart with chantilly cream*

Familia Zuccardi Malamado Malbec NV, Mendoz Argentina



Coffee and Chocolates

# Our speaker

Amanda Barnes MW is an award-winning wine journalist and expert in South American wines and regions. Based in Mendoza since 2009 she is a regular South America correspondent, critic and writer for Decanter, as well as other international wine publications. She is the author of *The South America Wine Guide: The Definitive Guide to wine in Argentina, Chile, Uruguay, Brazil, Bolivia & Peru*, which won the Best Debut Drinks Book at the Fortnum & Mason Awards, Best World Wine Book at the Gourmand Awards and the John Avery Award at the Andre Simon Awards. A multimedia journalist, Amanda works in print and digital communication and is experienced in writing, editing, broadcasting and organising wine tours.

## Introduction to South American Wines

South American wines have a rich history dating back to the 16th century, when Spanish colonisers first brought vines to the continent. Over the centuries, these vineyards have evolved, making South America an important contributor to the global wine industry. Today, the region is celebrated for its diverse climates, high-altitude vineyards, and unique expression of many well-loved grape varieties.

The best introduction to South American wines is Amanda Barnes' book. She explains that the two leading wine producers are Chile and Argentina, where the balmy Mediterranean climate of Chile and the sunny dry river valleys of Argentina on either side of the Andes offer a multitude of terroirs and corresponding wine styles. Tradition and innovation coexist with Argentina, famous for its Malbec, producing Riesling and Gewürztraminer in Patagonia and Chilean wineries are experimenting in cool high altitude and Pacific Ocean sites.

# Argentina

Argentina is the largest wine producer in South America and is best known for its Malbec - a red grape variety that thrives in the country's diverse climates. Originally from France, where it is known as Côt, Malbec found a new home in Argentina, where it produces wines with deep colour, rich fruit flavours, and smooth tannins. Mendoza is the heart of Argentina's wine industry and produces over 70% of the country's wine production. Its high-altitude vineyards, sunny days, and cool nights create the perfect conditions for growing Malbec, as well as Cabernet Sauvignon, Syrah, and the white grape variety Torrontés.

The Jesuit priest, Juan Cedrón is said to have started planting Criolla vines in Argentina to produce wines for Holy Communion in the 16<sup>th</sup> Century. Wine production remained small scale and artisanal until the 19<sup>th</sup> Century, when a large number of immigrants from Europe arrived, impacting on the wine industry by bringing new technology and increased demand for local production. The French wine specialist, Michel Aimé Pouget bought wine cuttings from Europe expanding the varieties beyond Criolla to include Malbec, Cabernet Sauvignon and Semillon, all of which remain in production today. It was not until the 1990s that Argentina began to look beyond its domestic market to expanding internationally, creating a nationwide GI (Geographical Indication) and DOC (Denominación de Origen Calificada) classification system. The renown Tuscan winemaker, Attilio Pagli is credited with bringing Argentinian Malbec to the world's attention. Today there are a vast number of different styles, ranging fruit forward wines targeting the American market, and lighter fresher styles, matured in concrete.

Area under cultivation: around 1.2 million acres.

Hectolitres produced: about 17 million.

Principal export markets: USA, United Kingdom, China. Brazil, Canada.



# ARGENTINA

## JUJUY

1. Quebrada de Humahuaca

## CALCHAQUÍ VALLEYS

1. Cachi
2. Molinos
3. San Carlos
4. Cafayate
5. Amaicha & Colalao del Valle
6. Santa María

## CATAMARCA VALLEYS

1. Tinogasta
2. Belén

## CÓRDOBA

1. Colón & mountain ranges

## LA RIOJA VALLEYS

1. Vinchina
2. Coronel Felipe Varela
3. Famatina
4. Chilecito
5. San Blas de los Sauces
6. Castro Barros
7. Sanagasta
8. La Rioja

## SAN JUAN

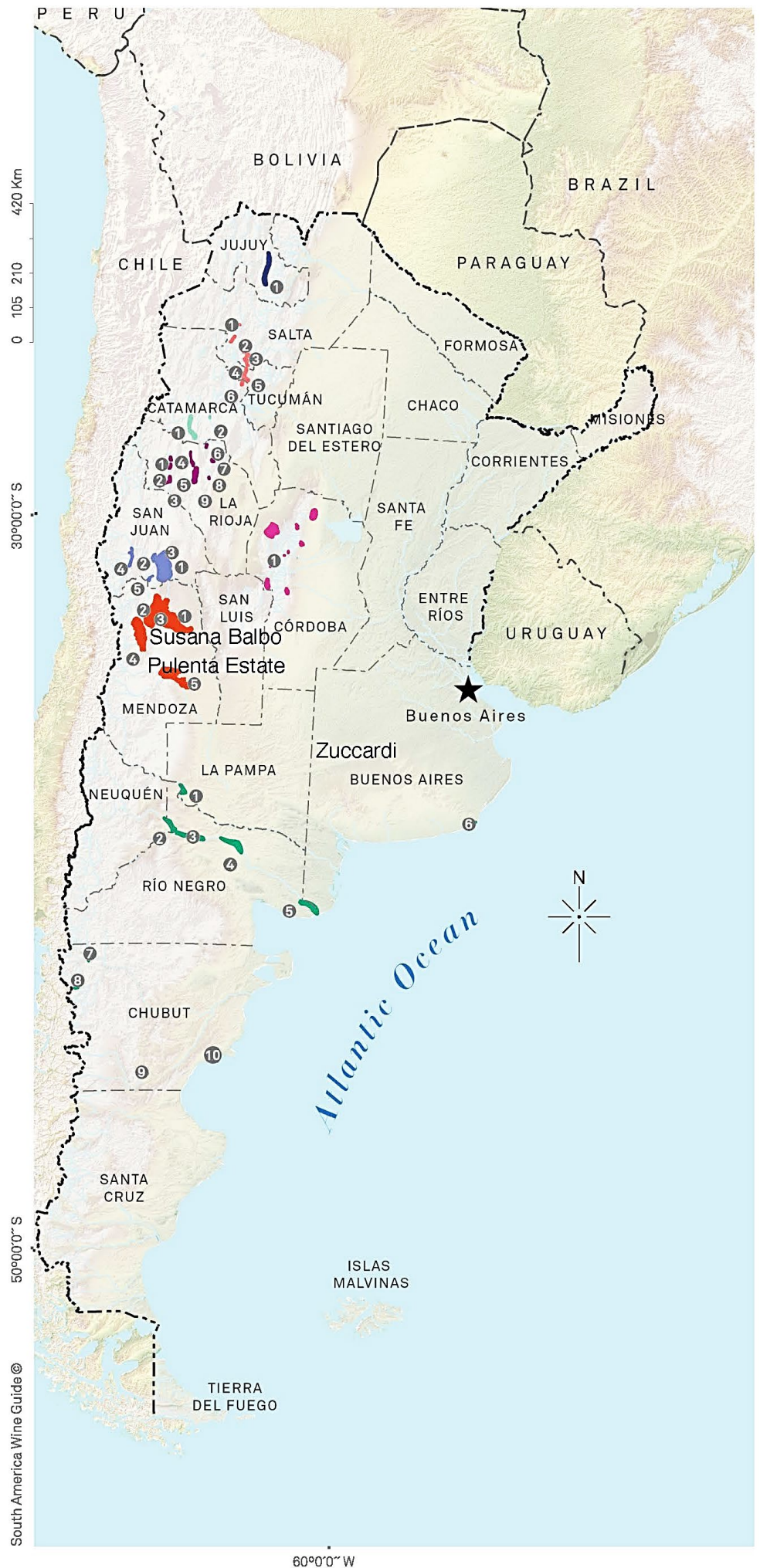
1. Tulum Valley
2. Zonda
3. Ullum
4. Calingasta
5. Pedernal

## MENDOZA

1. North & Eastern Mendoza
2. Luján de Cuyo
3. Maipú
4. Uco Valley
5. San Rafael & General Alvear

## PATAGONIA & ATLANTIC

1. La Pampa Río Colorado
2. Neuquén
3. Río Negro "Upper valley"
4. Río Negro "Middle valley"
5. Río Negro "Lower valley"
6. Buenos Aires Mar del Plata
7. Chubut Cushamen
8. Chubut Futaleufú
9. Chubut Sarmiento
10. Bahía Bustamante



# Chile

Chile's wine industry is renowned for its diversity, producing everything from fresh whites to powerful reds. The country's unique geography - sandwiched between the Andes mountains and the Pacific Ocean - creates a wide range of microclimates ideal for viticulture.

The development of wine in Chile followed a similar pattern to Argentina. Once again, a priest, Francisco de Carabantes, established a small vineyard in the north, and Rodrigo de Araya, a Basque coloniser, planted vines near Santiago. Over time, the Criolla varieties were replaced with European grapes. In the 19<sup>th</sup> Century the production of 'Bordeaux style' wines became popular, prompted by the return of wealthy Chileans who had returned from their 'Grand Tour' of Europe. A key development was irrigation technology, which permitted an expansion of viticulture in the drier north. Whereas Argentina only suffered from minor outbreaks of phylloxera (whilst it was ravaging European vineyards), Chile's strict quarantine rules enabled it to avoid the pest completely. This means that Chile has some of the world's oldest un-grafted vines.

In the late 20<sup>th</sup> Century, an influx of capital, an improvement in winemaking technology and a proliferation of partnerships – with Rothschild-Lafite (Los Vascos), Robert Mondavi (Errázuriz) and Domaine Laroche (Valdivieso), helped to modernise wine production and inspire local producers, such as Pablo Morandé, to experiment and produce Chile's first cool-coast Chardonnay.

Area under cultivation: approximately 460,000 acres.

Hectolitres produced: Approximately 12 million hectolitres.

Principal export markets: USA, China, United Kingdom, Canada, Germany.



# CHILE

## NORTH & ATACAMA

1. Arica
2. Tarapacá
3. Antofagasta
4. Atacama

## COQUIMBO

1. Elqui
2. Limarí
3. Choapa

## PACIFIC & ACONCAGUA

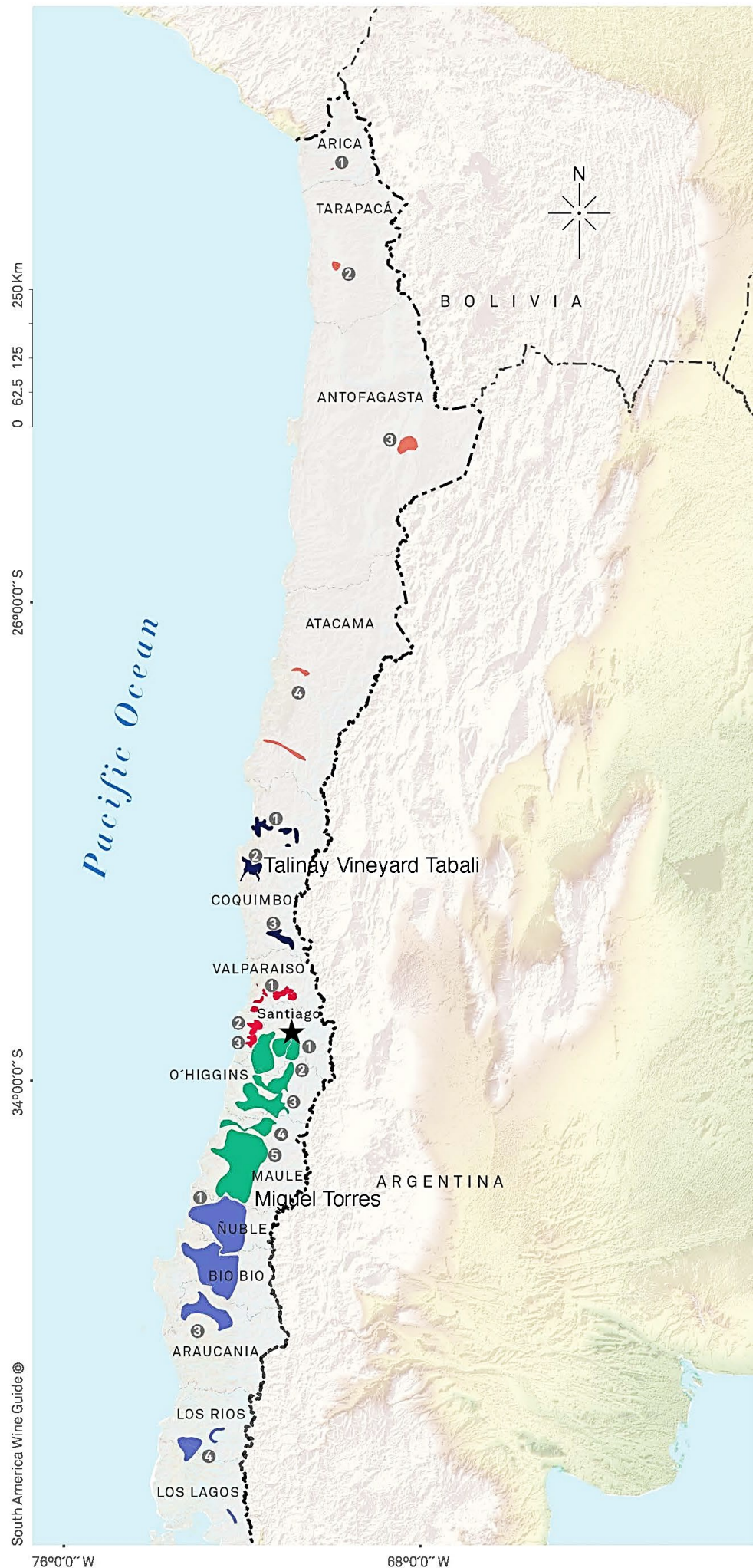
1. Aconcagua
2. Casablanca
3. San Antonio

## CENTRAL VALLEY

1. Maipo
2. Cachapoal
3. Colchagua
4. Curicó
5. Maule

## SOUTH & AUSTRAL

1. Itata
2. Bio Bio
3. Malleco & Cautín
4. Austral Chile





# Uruguay

The conditions for winemaking in Uruguay are markedly different from those in Argentina and Chile. It is the only winemaking country in South America influenced by the Atlantic, creating a milder climate and it is flat, rather than mountainous. Uruguay is emerging as a world-class wine producer, particularly known for its Tannat red wines, from a grape which originated in south-west France. The country is South America's fourth-largest producer by volume, featuring a blend of family-owned traditional and modern wineries that are gaining international recognition for quality and innovation.

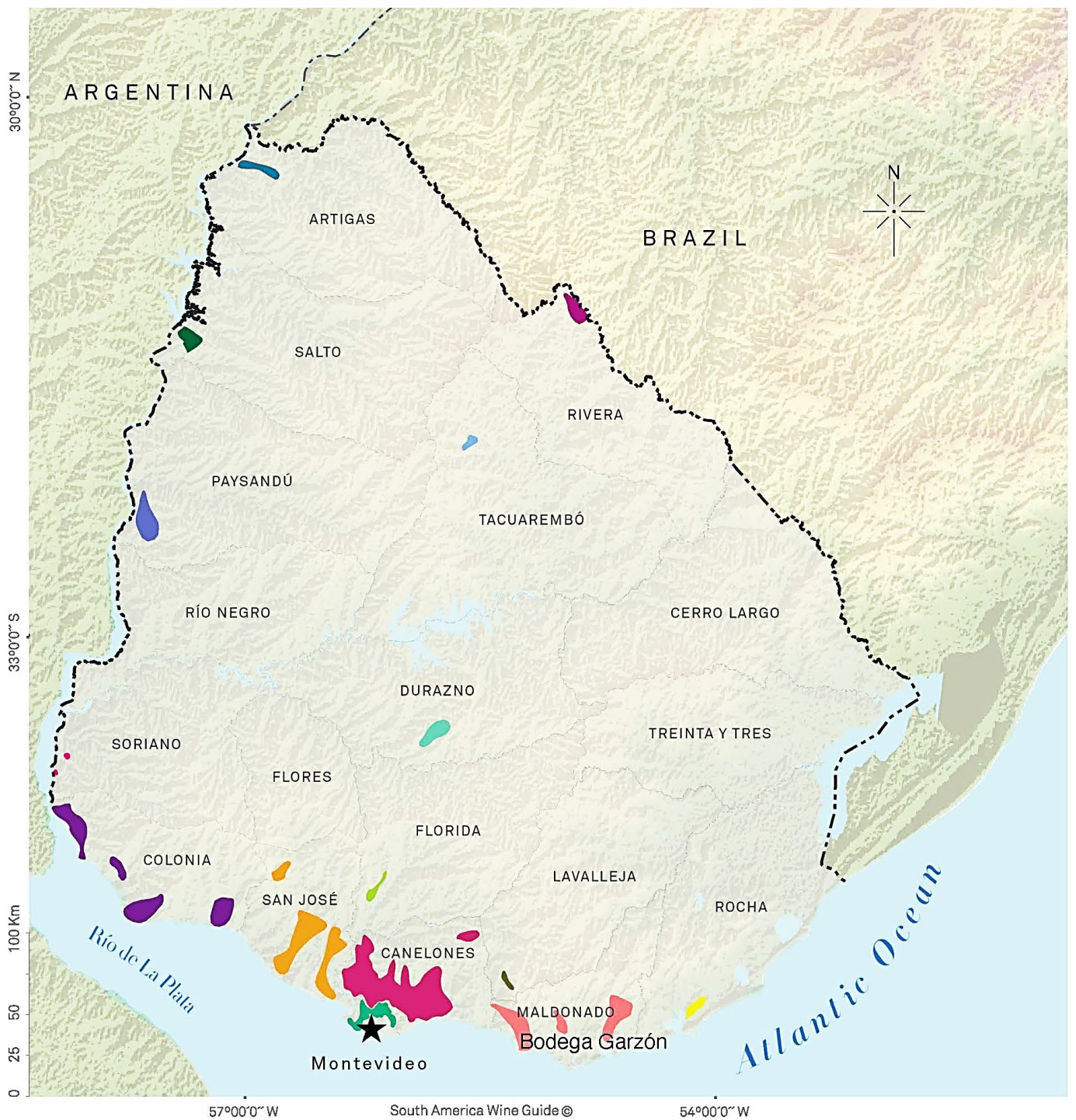
As with all South American wine regions, colonisers and missionaries bought vines with them. The 19<sup>th</sup> Century saw the arrival of Basque and Italian immigrants and the Basque, Pascual Harriague, is said to have started the wine industry in Uruguay by planting Tannat grapes in 1871. The country championed the Continent's first wine laboratory in the 1880s and was able to respond promptly to an outbreak of phylloxera with an action plan to convert all vineyards to American rootstocks.

This care, attention and focus on quality is exemplified by the creation of a quality wine category, VCP (Vinos de Calidad Preferente), and in 1987 INAVI (a national viticulture institute) was founded to improve and regulate the quality of wines produced. The modernisation of Uruguay's wine industry took place in the 1990s with a decision to focus on Tannat. Even today the approach is small scale, characterised by artisanal-style, premium wine production.

Area under cultivation: about 150,000 acres.

Hectolitres produced: about 2 million hectolitres.

Principal export markets: Brazil, USA, United Kingdom, Canada.



## URUGUAY

- ARTIGAS
- SALTO
- RIVERA
- PAYSANDÚ
- TACUAREMBÓ
- SORIANO
- DURAZNO
- FLORIDA
- COLONIA
- SAN JOSÉ
- CANELONES
- MONTEVIDEO
- LAVALLEJA
- MALDONADO
- ROCHA



# Vineyards

## **Talinay Vineyard Tabali, Limari, Chile**

The Tabalí Talinay Vineyard is an innovative producer in Chile's Limarí Valley, Coquimbo, known for its unique microclimate and chalky limestone soil. Its proximity to the Pacific Ocean and Atacama Desert provides a cool climate with ocean breezes and protection from disease, allowing for late harvests and the creation of mineral-driven, high-quality wines like Chardonnay and Pinot Noir.

## **Bodega Garzón Maldonado, Uruguay**

Bodega Garzón is a family-owned winery in Maldonado on the Atlantic coast in southern Uruguay. They pioneered viticulture in this area over 10 years ago and have since become the standard-bearer for premium wines from Uruguay. Their vineyards are a patchwork of 1,150 individual plots of around 0.2 hectares in size, each carefully chosen for a specific variety according to its soil and microclimate. The winery is specially designed to operate sustainably, built on natural terraces, using a gravity system to ensure quality and energy efficiency at every stage of production.

## **Susana Balbo Wines Uco Valley, Argentina**

Susana Balbo Wines is an Argentinian winery with its signature and Crios cuvées producing wines from the Dominio del Plata vineyard, situated in Agrelo in Luján de Cuyo in the Uco Valley, a high-altitude sub-region of Mendoza. The winery, known for producing high-quality wines, creates various reds (Malbec, Cabernet Sauvignon), whites (Torrontés, White Blend), and rosé, with the Uco Valley's climate contributing to the wines' complexity and freshness.

### **Miguel Torres, Maule, Central Valley, Chile**

Miguel Torres is a prominent Chilean wine company with a significant presence in Maule in the Central Valley, a region known for its traditional and old vines. Founded in 1979, the company was one of the first foreign companies to establish a winery in Chile, bringing modern winemaking expertise to the area. The company is committed to sustainable practices and has invested in vineyards with unique terroirs, such as those with slate soils in Empedrado, to produce high-quality, innovative wines.

### **Pulenta Estate Mendoza, Argentina**

Pulenta Estate, owned and run by brothers, Hugo and Eduardo Pulenta, is in Alto Agrelo in Luján de Cuyo Mendoza, Argentina's main wine producing region. The 135 hectares are planted with Malbec, Merlot, Cabernet Sauvignon, Chardonnay and Sauvignon Blanc, these varieties are used as both single varieties and blended to make wines such as the excellent Gran Corte. Pulenta enjoys favourable climate conditions and a fantastic panoramic aspect from up to 980 metres above sea level. Irrigation comes from melted water from the Andes Mountains, and the whole process is 'organic'.

### **Familia Zuccardi Malamado, Mendoza Argentina**

Familia Zuccardi is a well-known winery, celebrated for high-quality wines produced in a modern style, emphasizing the unique characteristics of their specific vineyard locations. This wine is produced in the Santa Julia winery in Santa Rosa, Eastern Mendoza,



# Wines

## **Tatie Brut NV**

Talinay Vineyard Tabali, Limari, Chile (joint venture with Champagne Thiénot)

Grapes: Chardonnay (60%) and Pinot Noir (40%)

Terroir: The calcareous soils and cold, coastal climate of the Talinay vineyard contribute significantly to the wine's mineral character and unique saline quality

Vinification Process: Traditional method, with 30 months of lees ageing

ABV: 11.5%

Sensory Profile: Firm, balanced acidity, fine and persistent bubbles, with flavours of citrus, ripe pear, and toasted almond

## **Albarino Garzón 2024**

Bodega Garzón Maldonado, Uruguay

Grapes: Single varietal, aromatic white

Terroir: Coastal climate, influence by the Atlantic Ocean, sandy soils and mild climate

Vinification Process: Cold fermentation in stainless steel tanks to preserve fresh, fruity characteristics

ABV: 13%

Sensory Profile: Aromas are citrus, floral, hint of salinity, refreshing and zesty

## **Susana Balbo Signature White Blend 2022**

Susana Balbo Wines Uco Valley, Argentina

Grapes: Sémillon, Torrontés, and Sauvignon Blanc

Terroir: High altitude Uco Valley, cool microclimate and alluvial soils rich in limestone, sand, and gravel with good drainage.

Vinification Process: Partial maceration, fermentation in concrete eggs and barrels with ambient yeasts, and lees ageing before spending time in French oak barrels

ABV: 12%

Sensory Profile: complex floral, citrus, and herbal notes, a balanced palate with lively acidity and richness, and a mineral, persistent finish.

## **Los Inquietos Malbec 2019**

Miguel Torres, Maule, Chile

Grape: Single varietal (80% old vines) with small portions of Cabernet Sauvignon, Carménère, and Romano (an old Burgundian grape)

Terroir: The region's climate is influenced by the Andes, with a long diurnal range (day-night temperature differences) that promote the development of fine aromas in the grapes.

Vinification Process: Los Inquietos means 'restless' and embodies Miguel Torres's curiosity and desire to create wines of superlative quality with great personality

Vinification: Minimal intervention approach, native yeasts are used for fermentation, long ageing period in German oak barrels

ABV: 13.5%

Sensory Profile: Deep violet with glints of ruby and intense and complex aromas, evolving to reveal notes of wild herbs, forest fruits, and meadow flowers.

## **Pulenta XI Gran Cabernet Franc 2021**

Pulenta Estate Mendoza, Argentina

Terroir: Agrelo region, Luján de Cuyo, high altitude, rocky, well-drained soils

Vinification Process: 12–18 months in French oak barrels

ABV: 14%

Sensory Profile: ruby colour, complex nose of roasted pepper and dark fruit, and a palate with ripe fruit, spice, and powerful well-balanced tannins, long finish.

## **Zuccardi Malamado Fortified Malbec NV**

Familia Zuccardi Malamado, Mendoza Argentina

Growing Area: high altitude vineyards in the Uco Valley

Vinification Process: Made in the same way as Port but from Malbec grapes. The process involves stopping fermentation early by adding grape spirit which increases the alcoholic content, leaving behind the sugar for a sweeter taste.

ABV: 17.5%

Sensory Profile: Black fruits, hints of dried figs and raisins, a touch of spice and balanced sweetness.

# Members and Guests

Ann Anderson  
George Anderson Esq  
Robert Ashdown Esq  
Jonathan Asquith Esq  
Sooty Asquith  
Isa Bal Esq  
Paul Barber Esq  
Dr Ajoy Bardhan  
Amanda Barnes  
Debbie Barnes  
Bryony Barrett  
Dr Nicholas Barrett  
Dr Colin Barrow  
Jennifer Black  
John Black Esq  
Simon Burchardt Esq  
Professor Kathleen Burk  
Dr Ann Calder  
Dr Ian Calder  
Dr Stephen Cannon-  
Brookes  
Timothy Clarke Esq  
Dr Peter Collins  
Dr Ian Cooper  
Janet Crampton  
John Crompton Esq  
Nicholas Crompton Esq  
Lady (Helen) Curran  
Sir Paul Curran  
Alan Davey Esq  
Glyn Davey  
Professor John Deathridge  
Dr Julia Deathridge  
Dr Anne Egan  
Emily Elias  
Jonathan Ferrer Jary Esq  
Dr Oliver Foster  
Professor Barbara Goff

Prof. Laurence Gormley  
Simon Gwynne Esq  
James Hall Esq  
Charles Hall-Thompson Esq  
David Harris Esq  
Sam Harry  
Dr Timothy Harry  
Dr Stephanie Hathaway  
Professor Adrian Heagerty  
Judge Brendan Hegarty  
Irene Hegarty  
Michael Hildesley Esq  
Professor Beverley Hunt  
Harry Hyman Esq  
Michael Jary Esq  
Kate Jennings  
Dr Matthew Keep  
Nicholas Lacey Esq  
Michael Langley Esq  
Marcia Lanyon  
Nick Lanyon Esq  
Professor Frank Larkin  
Kate Larkin  
Emma Lavelle  
Jonathan Lavelle Esq  
Alexander Learmonth Esq  
Tim Lewis Esq  
Professor David London  
Teresa Lundquist  
Professor Mark Lunney  
David Mann Esq  
Richard Manuell Esq  
Dr Philip McCosker  
Andrew Morpeth Esq  
Iain Morpeth Esq  
George Nicholls Esq  
Jonathan Nicholls Esq  
Barry O'Brien Esq

Dr Guy O'Keefe  
Rachel O'Keefe  
Professor Alexander Oliver  
Jenny Oliver  
Judge Michael Oppenheimer  
Nicky Oppenheimer  
Clare Pelham  
Bartholomew Preston Esq  
Christopher E Preston Esq  
Dr Victoria Preston  
Christopher Price Esq  
Karen Revel-Chion  
Iain Roxborough Esq  
Raviraj Saravanamuttu Esq  
Nick Service Esq  
Sophie Service  
Michael Shaw Esq  
Dr Michael Simpson  
Nicholas Smedley Esq  
Grant Smith Esq  
Mark Southwood Esq  
David W Taylor Esq  
Pamela Taylor  
Dr Seth Thévoz  
David R F Thomas Esq  
Paul Thornton Esq  
Robert Turner Esq  
Professor Tim Unwin  
Anne-Françoise Venning  
Thomas Venning Esq  
Mervyn Walker Esq  
Caroline Webb  
Victoria Wilson  
Amanda Wright-Kluger  
Caroline Young  
Graham Young Esq