



Helpful Tips

- Stores open from 9:00 a.m. to 12:30 p.m. and from 5:00 p.m. to 9:00 p.m.
- Restaurants open at 9:00 p.m. Tipping is 10 to 15%
- Argentines usually eat their beef well done.
- Taxis charge by the trip based on distance. Ask the hotel concierge to call you one; do not flag one in the street. We do not tip taxi drivers
- The sun is very strong due to the high altitude. Wear sun screen lotion.
- There is a wide temperature gap between day and night, so bring a jacket when you go out in the evening.
- Wineries do not require formal wear, wear comfortable shoes. Tipping is not customary.
- Banks open Mon to Fri from 08:00 a.m. to 01:00p.m.
- Tap water is drinkable.

What to bring

Clothing

Excursions require comfortable sports clothing. Given the powerful sun in this part of the world, we strongly recommend that you carry all necessary items for protection against sunburn, i.e. sunhat, sunglasses, sun block, and lip protection.

Dress Code

None of the restaurants/ Wineries required formal clothes, tie, jackets, etc.
Due to desert climate, there is a big temperature gap between day and night.

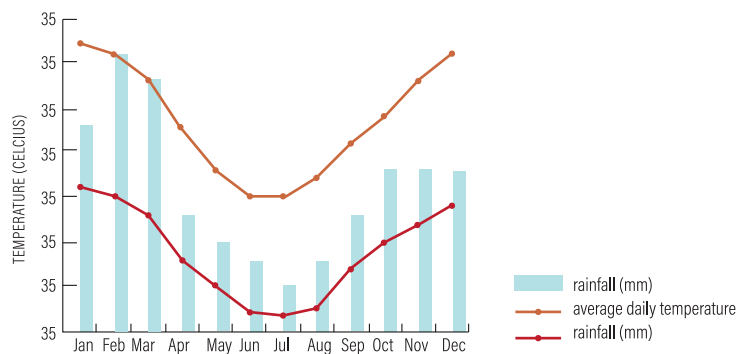
Long and short-sleeved T-shirts.
Lightweight training shoes (sneakers).
Light, informal clothing for the evening.
Shawls or light coat for the evenings.
We strongly recommend to avoid high heels in wineries.

Wine Facts: some numbers

- Argentina is the world's 5th largest wine producer.
- Mendoza produces 80% of Argentine wine.
- Internal Consumption per capita a year is 35 liters / 9 gallons. 5th place in the world. US consumption is less than 2 liters per capita.
- Wineries in Mendoza: 1,200



- Highest Altitude planting: 6,000 feet in Salta & 5,000 feet in Mendoza.
- The growing areas of Mendoza receive less than 10 inches of rain per year.
- Vineyards here enjoy over 300 days of sun per year.
- Grapes here have the longest "hang-time" in the world, which creates balanced wines with ripe fruit flavors and smooth tannins.
- Mendoza was voted Wine Region of the Year by Wine Enthusiast Magazine (2008). "Today Mendoza is a wine region on par with many of the best in the world."
- The following bar chart for Mendoza, Argentina shows the years average weather condition readings covering rain and average maximum / minimum daily temperature .



The Two Argentine Stars: Torrontes & Malbec

The most emblematic Argentine wine is made with Malbec. Known as Cot in most viticultural countries, its most common name in Argentina is Malbec or "the French grape." The French agronomist Michel Pouget first introduced it in Argentina in the mid 19th century. It showed excellent adaptation to the foothill region irrigated by the waters of the Mendoza River. Malbec experienced such a spectacular growth that it reached a planted area of 50,000 hectares in the 1960s. It was planted at high densities –5,500 plants per hectare; trained on low 1.5-meter on three-wire trellis with Bordelaise double Guyot pruning. Irrigation methods used are furrow and drip irrigation. Wines made from **Malbec** have their own character, which accounted for the creation of the first Argentine Controlled Appellation of Origin (DOC): Luján de Cuyo.

Malbec is a variety demanding specific ecological conditions and vineyard management techniques, and does not reach the development of its varietal characteristics in all regions. It requires wide night-day temperature variation and cool nights. It is more sensitive to high night temperatures than Cabernet Sauvignon. Maximum average day temperatures should not be higher than 30°C during the months of ripening; otherwise, color intensity and total polyphenols in grapes might decrease. Some Mendoza regions gather all the above mentioned climatic conditions which account for the great success of Malbec in this province.



Malbec is known for its intense, dark almost blackish color with purple hues. The most common aromatic descriptors are plum, red fruit, ink and anise. In the mouth, it is soft and velvety. Malbec is “the red wine” to pair with roasted beef, stews, pasta with tomato sauce and cheese, game meats and hard cheeses.

Being the only wine variety considered 100% Argentine, **Torrontes** is cultivated in all the wine regions of the country, from Salta to Rio Negro. Argentina is practically the only country that produces it, and so the name Torrontes is readily associated with Argentina.

There are three types of Torrontes: Riojana, Sanjuanina and Mendocina. The Riojana variety, the most representative of the three, is used to make the Cafayate Torrontes (from Salta) and, of course, the La Rioja wines. Wines made with this variety have received many international awards because its taste -so different from other white wines- has seduced wine tasters around the world.

Its origin has been an issue of broad-ranging discussion amongst many wine experts, but its relationship to the Europe Mediterranean Muscat is undeniable. A proof of this bond is its fragrant and unmistakable aroma, resembling roses, jasmine and geranium, with occasional spicy essences. The first cultivation of Torrontes dates back from the times of the Spanish Conquerors, and ever since it became one of the most cultivated grape variety in the country. Recently, it has been elaborated as sparkling and fortified wine, with excellent results in both cases.

Torrontes matches wonderfully with spicy food and Indian, Chinese, Vietnamese and Thai dishes. It pairs marvelously with Northern Argentinean food, such as the typical empanadas and corn stew.