

MALBEC THE GRAPE ARGENTINA ICON



Originally from France, the Malbec grape has adapted so well to Argentina's soil and climate that it is now the most popular and cultivated grape variety in the country that is recognized as the fifth largest wine producer in the world. The Malbec grape is responsible for producing good quality wines, appreciated by consumers from various countries.

By tasting a wine made from the Malbec grape it is known that the wine has a unique flavor. The Malbec grape planted in Argentine soil has different characteristics from the one grown in its home country France.

In France, due to its climate and soil characteristics, the Malbec grape often ripens with difficulty, but in Argentina its ripeness is not a problem. Thus, the variety almost never tastes bitter and as it is processed it exudes aromas ranging from berries to chocolate.

For a long time, the Malbec grape was a grape to blend with other grapes to produce throughout southwestern France including Bordeaux. It is still the dominant grape in Cahors in the same French region, where it is also known as Côt or Auxerrois and produces rustic wines with sometimes slightly animal aromas and flavors.

The variety was so popular that it became one of the five most cultivated in Bordeaux and in the mid-nineteenth century the Malbec grape faced problems to be produced in its home region, because there was the attack of Filoxera a pest that devastated much of the vineyards. France and other European countries.

Emigrants took her to Argentina, where she adapted so well in Mendoza that she became the most popular red grape in the country, producing gloriously velvety, concentrated and lively wines with a high alcohol and extract content.

According to Wines of Argentina, the entity responsible for the image of Argentine wine in the world, the spread of Malbec cultivation in the country is attributed to the agricultural engineer Michel Aimé Pouget, who in 1853, when he was the director of the first agricultural school in the country, taught scientific methods for its use. of the fruits.

An Argentine visionary named Domingo Faustino Sarmiento was responsible for the Frenchman's coming to Latin lands.

Despite its unconfirmed origin the name Malbec would have arisen from a Hungarian winegrower who did much for the cultivation and expansion of the grape variety in Europe and the name was Malbek with K in the end.

After more than 150 years of planting in Argentina, the grape is considered to be the most symbolic in the country with a production that involves more than 39,500 hectares and increasing.



The Argentine Malbec grape has a different flavor and appearance than French Malbec and the bunches are smaller and dense giving rise to equally smaller fruits.

The Malbec grape had a good adaptation to the Argentine region due to the dry and poor soil and the high altitude. For this reason, Argentine Malbec wine is differentiated and the high temperatures and sun exposure of Argentina change the maturity and leaves the grape acidity lower.

The Malbec grape is still widely cultivated in France, producing excellent wines. However, it should be noted that the difference between regions is what makes wines taste different and neither is better or worse than the other.

In the 1990s there was a major revolution in the production of Malbec Wine and Nicolas Catena was responsible for producing the first 100% Malbec wine and matured 12 months in French oak.

A favorable set of factors, such as geographical, climatic and geological, make Argentine Malbec wines quite unique. Labels have gained increasing notoriety and recognition among critics of the wine universe.

The terroir of each country is clearly shown through its grapes and consequently in the wines and the Argentine Malbec has a more pleasant flavor and aroma, besides having a velvety texture.

A Malbec Varietal Wine and generally has an intense and dark color next to purple red. The aromas are reminiscent of ripe red fruits and oak-aged plums, Malbec wine can gain structure and the aromas become much more complex.

However, it is important to note that the characteristics of this variety can vary greatly depending on the terroir in which it is planted.

The heights at which Argentine vineyards thrive would be unthinkable in Europe from 700 m to 1400 m to as much as 3,015 m in the northern province of Salta.

With an average altitude of over 900 m above sea level, the temperature range that is the temperature difference between day and night of up to 20° C gives the wine that aroma and color intensity.



Mendoza Province officially considered one of the eight Great Capitals of Wine concentrates almost 70% of the vines planted in Argentina and Central Mendoza has the oldest tradition of fine wine and most of the country's most famous producers are based in this region.

The vineyards that extend on both sides of the city's boulevards in the Luján de Cuyo department have gained fame for their premium Malbec wine and in the area among the vineyard districts that have managed to build a reputation for their Malbecs are Vistalba, Perdriel, Agrelo and Las Comportes, where the soils are poorer.



Valle de Uco is a great stage for the Malbec grape with 44% of the planted area being of the grape variety. The region is renowned for visiting tourists and wine experts because of its recognition and proximity to Mendoza, as they are only 100 km away and according to Wine of Argentina data the average annual temperature in Valle de Uco is 14. 2° C and the region is marked by temperate

climate with harsh winters and hot summers and cool nights.

In the region there are more than 25 thousand hectares of vineyards and it shows the relevance of Valle de Uco for grape cultivation and wine production, where the daily thermal amplitude reaches 15° C reinforcing the grape tannin.



On April 17 is celebrated World Malbec Grape Day and the date was set in 2011 by Wines of Argentina, the entity responsible for the image of Argentine wine in the world. The same day in 1853 the French agronomist Michel Aime Pouget brought to

Mendoza the first seedlings of Malbec grapes.

Nowadays, the grape variety that is planted in Argentine soil and also in countries of Europe and New World has gained great recognition for producing quality wines.

In Argentina, the altitude, poor and dry soil, low humidity and intense sun exposure of the Province of Mendoza give rise to wines with a great expression of fruit, moderate acidity and soft and ripe tannins.

The main characteristics of Argentine wine include the strong tannins that are much more mature than the French equivalent, the delicious velvety texture and its fruity flavor with a strong presence of plums, blackberries and black cherries in the composition. cocoa.

The points highlighted earlier make Argentine Malbec wines different from Malbec wines produced anywhere else on the planet. The unique characteristics have made Argentina a reference in the production of very high-quality wines, so the nation has a reverent relationship with the Malbec grape in particular.

On the other hand, in Cahors in France the grapes do not reach the same maturity as in Argentine soil and as a result have wines with lower alcohol content and higher acidity.



One of the best harmonization for Malbec wines is undoubtedly the red meat that is popular in Argentine gastronomy, BBQ and other beef preparations such as ribs were born to be paired with Malbec wine and sausages like chorizo also harmonize a lot. well and

should not be avoided.



Cheeses can also be combined with Malbec wine and should be paired with hard cheeses such as gouda or highly fermented ones. However, most commonly consumed options also go a long way with egg that makes a nice contrast to cheese fat.

As for desserts another natural passion can also be consumed paired with Malbec

wine and ideally the wine with a temperature just below 20° C not to weigh in the taste.

Possible combinations involve chocolate that matches well with the wine's own notes and almond-based recipes are also always welcome.