Argentina January 2023 Food and Wine Journal

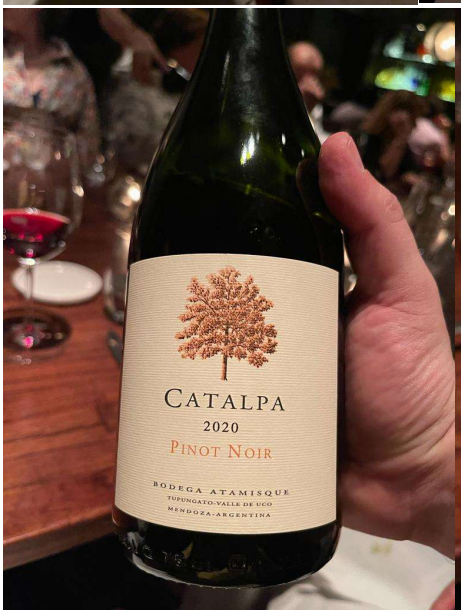
January 13 Buenos Aires

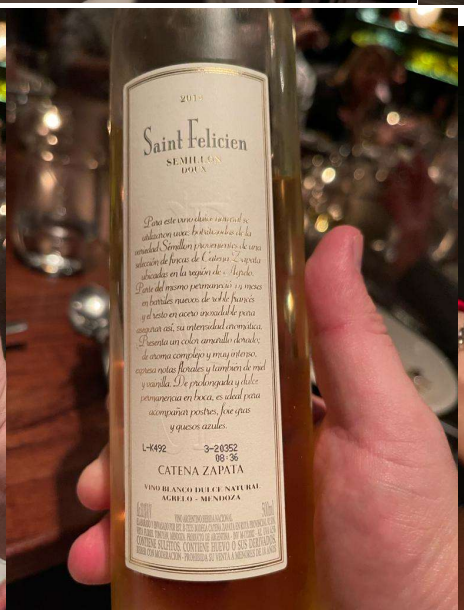
El Gran Paraiso

- Empanadas
- Assorted dipping sauces
- Assorted breads
- Strip Steak (too big!)
- Grilled Vegetables
- Green Salad
- Chorizo Sausage
- Dulce de Leche with chocolate wafers

Chef's Closed-Door Restaurant (need actual name, location and missing menu/wine details)

- Egg roll with teriyaki sauce
- Empanada with fresh corn puree
- Beef carpaccio, burrata, arugula and dried tomatoes
- Shrimp croquet
- Marinated skirt steak with chimichurri, miso--braised onion, potato puree and fire-roasted eggplant.
- Pavlova filled with dulce de leche with coffee reduction and spiced, roasted nuts





January 14th, Mendoza

- Pedestrian al-fresco lunch in pedestrian mall

Museo del Vino, Bodega La Rural

2021 Museo Chardonnay
3 months in American Oak
Pale straw, light pear nose with vanilla
Balanced mid-palate, finish falls off. Overall clean but astringent and relies heavily on the American oak.

2021 Museo Malbec
6 months American oak
Deep burgundy color
Juicy nose, cassis
Harsh attack, hot on palate
Harsh tannins overpower fruit
Hollow, sharp finish

Ricardo Santos/Patricio Santos

Casa Vigil

1 -- 2020 El Enemigo Semillon
Vineyard at 3,000 feet
12 months in French oak, 50% new
Tropical fruit, pineapple

- Gazpacho: Tomatoes and other vegetables pureed with brie cheese, garnished with garlic emulsion, basil olive oil and cherry tomatoes

2 -- 2021 El Enemigo Chardonnay
High altitude vineyard (4800 feet)
12 months in 2nd and 3rd filled French oak
Dry minerally, fresh apples and pears, white pepper

- Pink trout (skin on, served rare), saffron cream reduction with oyster sauce, parsley oil and fennel. (need picture)

3 -- 2019 El Enemigo Syrah (90%) and Viognier (10%)
Valle de Uco
8 months in neutral French oak.
Deep garnet color, soft mid-palette and finish

- Crispy pork belly with chutney and plum (missing picture)

4 -- 2018 Gran Enemigo Agrelo

Red blend – 50% Malbec, balance Cabernet Sauvignon, Cabernet Franc and Merlot

2018 Gran Enemigo Gualtallary

Cabernet Franc, single vineyard

- Tenderloin fillet served over demi-glace with fresh corn puree and green bean powder

5 – 20?? Gran Enemigo Cepillo

- Braised Veal Ribs

6 --

- Watermelon Granita with poppy seeds

7 -- La Sance Metodo Champenoise

- Strawberry popsicle with chocolate

January 15th, Mendoza

Claroscuro Bodega de Arte

Petit Verdot Rose
Full body, crisp

- Ceviche of octopus, balsamic vinaigrette
  Mushrooms, green peach, red onions, strawberries

2 - **Blanca du Uco**
Chardonnay, Semillon, Sauvignon Blanc co-fermented

- Pan-fried calamari, Turkish lentils with vinaigrette, fried string potatoes

3 – **2021 Gran Pinot Noir**

- Black (blood) sausage-filled macaroon with raspberry sauce

4 **– 2020 Cabernet Franc**
Soft richness, full body

- Braised pork belly with fresh peas, peaches and beet sprouts

5 – **2016 Gran Malbec**
Vista Flores Valle de Uco

- Grilled tomahawk Steak with chimichurri

Mixed greens with balsamic vinaigrette

6 –

- Watermelon Granita
-

7 – **Extra Brut Sparkling Pinot Noir**

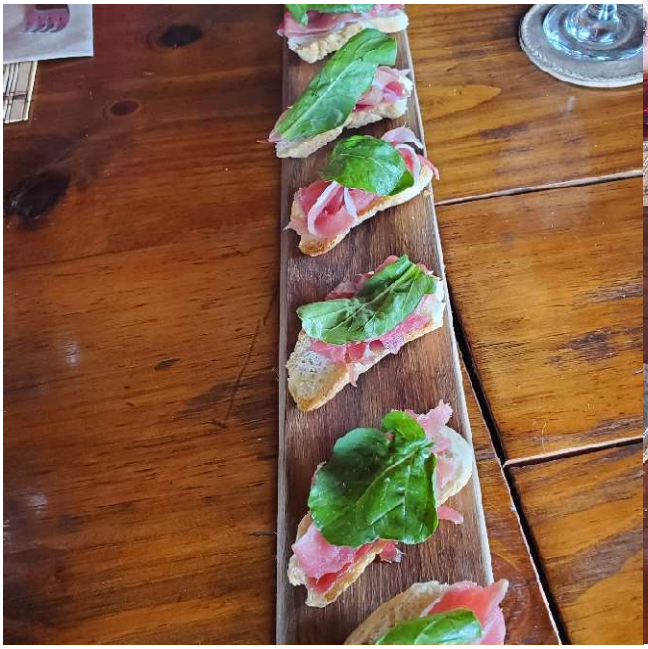
- Dense chocolate cake ala mode dusted with powdered sugar

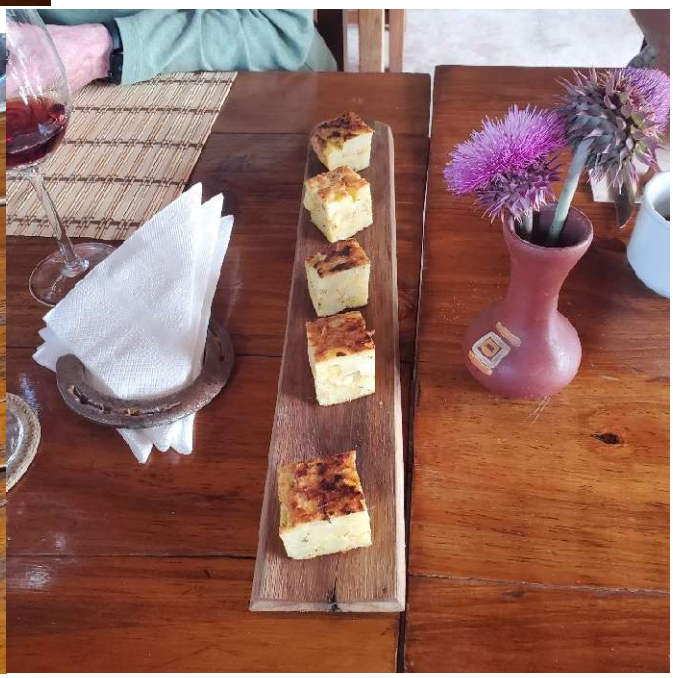
Toasted sesame seed and poppy seed base and topped
with dulce de leche ice cream

January 16th, Mendoza

Estancia La Alejandra

2020 Claroscuro Gran Pinot Noir





Bruschetta with prosciutto and basil
Tortilla de penne, Spanish style tortilla with potato and bread

2021 Coquena Malbec
Salta, northern province, Empaque de Zapallo

2020 Piattelli Vineyards Reserve Malbec
Medium garnet, medium mouthfeel, long tannic finish

2019 Pyros Malbec
Valle de Pedernal, San Jose
Dark garnet, astringent, hollow mid-palate

2020 -- Vina Las Perdices Reserve Malbec
Agrelo Lujan de Cuyo
3,350 ft elevation
Very intense purplish red color. Aromas of red fruit as raspberry, accompanied by notes of vanilla and coffee from the oak aging. Smooth in the mouth, balanced with plums, sour cherries, red fruits, violets, chocolate, and coffee notes. Soft and ripe tannins. Pleasant and long finish. Ideal combination with grilled meats and vegetables, pasta or hard cheeses.

2019 -- Catena Zapata Malbec
Nicasia Vineyard, San Carlos, Valle de Uco
3,593 ft elevation
Shallow loamy topsoil with gravel and large stones, dry river bed

2019 D. V. Catena Zapata Malbec
Adrianna Vineyard, Gualtallary
5,000 ft elevation,
Dried river bed with well-drained, stony, limestone soils

January 18th, Iquazu

Aqva Restaurant – Puerto Iguazu Falls

Amy, Alice, Michael, Peter, Cece and Dewey

Huantella Block 3 Malbec
Ajgelica Zapata Chardonnay

Jantor -- Shrimp Tempura with guacamole
Pacu Relleno, gratin of asparagus, onions and hearts of palm
Pasta with tomatoes
Dorado with mussels and cockles
Surubi in white wine sauce with carrots and spinach
Apple and Pear Tart Tatin
Dulce de Leche Pancake
One other dessert

January 19th, Buenos Aires

Cabana Las Lilas

Saint Felicien Nature sparkling wine
80% chardonnay, 20% pinot noir

St Felicien Cabernet Franc

Cabernet Sauvignon (can't recall the producer)

Provoletta (grilled provolone cheese)
Salad
Entrana (outside skirt steak)
Ojo de Fife (Rib Eye)
Asado de Tira (short ribs)
Chuleton al fuego (Tomahawk steak)

January 20th, Buenos Aires

Last Group Dinner

(Need restaurant name and any other details anyone remembers --

Clockwise from top far right:
(My best guesses)

- Sweetbreads
- Matambrito de Cerdo (not positive of the cut. Similar to a pork flank but think it is the first layer of a pork belly)
- Round bread loaf (cut into wedges for chorizo)
- Baguettes (cross-cut for blood sausage crostini}
- Grilled eggplant
- Blood sausage
- Beef brisket (flat)
- Beef short ribs
- Chorizo sausage (for Choripan – Chorizo served in wedge of bread)