

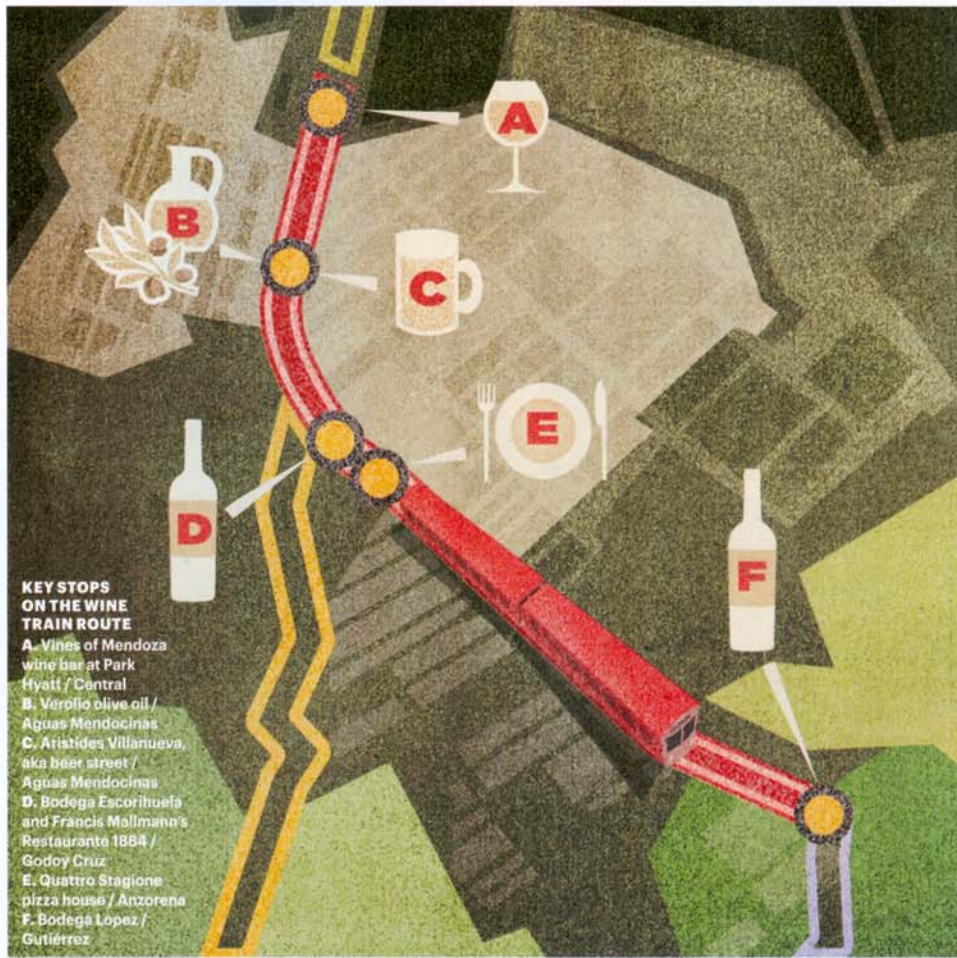
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## Grape news

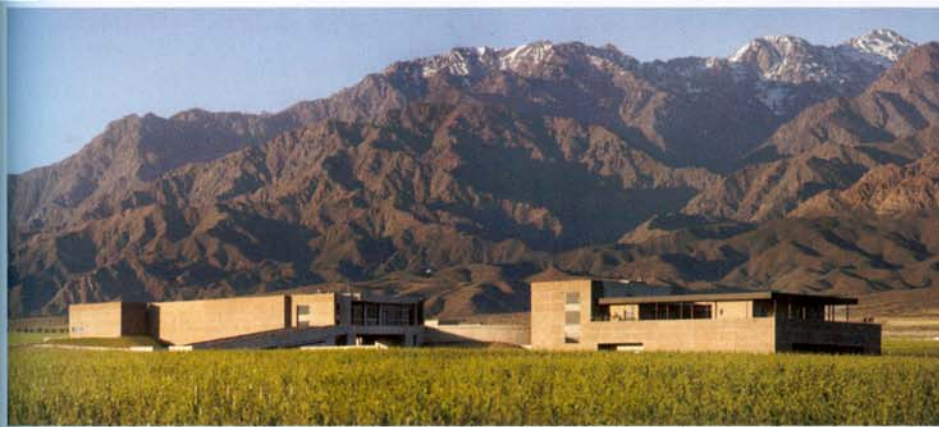
From ground-hugging wineries to obscure varietals, all that's vine and dandy with Argentine wine

### 03 WINE TRAIN ▶

Winery crawls are set to become dangerously doable from late 2011, when the Mendoza Metropolitan-Area Tramway, with its snazzy, bright-red rolling stock, opens for business. Nicknamed the wine train by locals, the first 12.5km stretch will journey through Argentina's viticultural heartland, linking the southern suburb of Maipú with downtown Mendoza City, with the line later extending, first northwards to Las Heras, and then southwards to Luján de Cuyo. Says Charlie O'Malley, founder of Argentine wine tour company Trout and Wine, 'Anything that helps visitors get ease of access to some fine malbec can't be a bad thing.' In our map, right, we highlight unmissable wine-and-food-related detours and the stations they are closest to on the new route.



**KEY STOPS ON THE WINE TRAIN ROUTE**  
**A.** Vines of Mendoza wine bar at Park Hyatt / Central  
**B.** Verolio olive oil / Aguas Mendocinas  
**C.** Aristides Villanueva, aka beer street / Aguas Mendocinas  
**D.** Bodega Escorihuela and Francis Mallmann's Restaurante 1884 / Godoy Cruz  
**E.** Quattro Stagione pizza house / Anzorena  
**F.** Bodega Lopez / Gutiérrez



### 04 DIAMANDES ◀

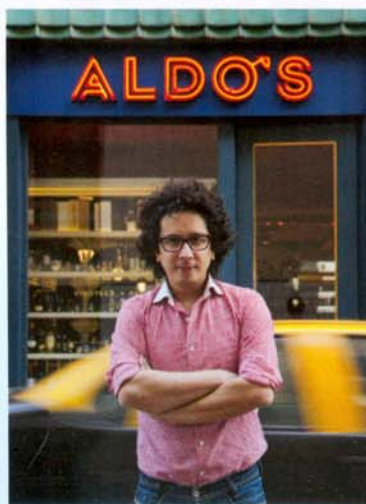
DiamAndes, which opened last year in Mendoza's Uco Valley, is the latest winery to join superstar French winemaker Michel Rolland's Clos de los Siete umbrella. The winery was designed by local architects Bórmida y Yanzón, whose angular, ground-hugging, reinforced concrete structures are designed to withstand both the region's withering temperatures and its occasional earthquakes. DiamAndes' most eye-catching feature is the gleaming tubular sculpture in the courtyard, but, of course, the important stuff happens inside and underground. [diamandes.com](http://diamandes.com)

### 05 TORRONTÉS

An obscure grape varietal that has found its niche in the high-altitude vineyards of Argentina's northwest, torrontés is, to put it crudely, the anti-malbec. It makes wines that are as light and floral as those using the country's signature grape are dark and jammy. 'Torrontés is truly lovable,' says Ian Mount, author of upcoming history of Argentine wine, *The Vineyard at the End of the World: Maverick Winemakers and the Rebirth of Malbec* (published by WW Norton in 2012). 'It's citrusy and has a bit of snap, without the sugary gloopiness of so many "sweet" whites.' San Pedro de Yacochuya and Dominio del Plata are among the bodegas elaborating classy but wickedly drinkable vintages of this upcoming varietal.

#### BEST CELLAR

Right, Aldo Graziani, co-owner of Aldo's Vinoteca in Buenos Aires, is considered to be one of Argentina's greatest sommeliers



### 06 ALDO'S VINOTECA ◀

One of Buenos Aires' most exciting openings of 2011, Aldo's, owned by sommelier Aldo Graziani and restaurant entrepreneur Juan Santa Cruz, is where wine meets design. An art deco neon sign draws guests into an asymmetrical space, in which a bar is orbited by banquettes and snug corner tables. White shelves display more than 500 vintages, hand-selected by Graziani after a four-month tasting process. Graziani is keen to emphasise that all the wines at Aldo's are sold at retail price: so whether you pay 50 pesos for an Alta Vista Premium cabernet sauvignon, or 500 pesos for an Achaval Ferrer Finca Altamira malbec, you'll be spending no more than you would at a store. [aldosvinoteca.com](http://aldosvinoteca.com)