



Wine of the Month



Tempranillo 2002, Zuccardi "Q"
€18.99 14.5% [Edward Dillon & Co.]

Very seductive perfume beckoning to a palate of silky smooth red and black berries and rich plummy fruits. A dark fruit compôte with a subtle spiking of cinnamon spice delves deeply and intensely into the taste buds. A beautifully refined and subtle wine with a long lingering finish. Match this versatile Argentinean with a robust red meat cooked any way you like.
At: select independent off-licences



Argy Bargy

Liam Campbell leads a blind wine tasting of forty Argentinean red wines at Eden Restaurant, Meeting House Square, Dublin 2. Clockwise from top left: Nigel Donnan, Wine Consultant; Liam Campbell, *The Dubliner*; Julie Martin, Restaurant Manager, Purple Sage Restaurant, Stillorgan Park Hotel; Diego Cabrera, Eden Restaurant.

Five of the Best



Cabernet Sauvignon 2001, Augusto P.
€27.00 13.6% [Vendamina Resources Ltd.]

A savoury Sunday lunch bouquet of roast beef followed by cassis sorbet. Richly flavoured with dark chocolate, ripe blackcurrant and purple plum fruit. The chewy, inky black fruit is held firmly by ripe tannins. Serve with duck in a plum sauce.
At: info@vendamina.ie

Malbec 2003, Dancing Monkey Alpha Series
€9.49 14.5% [Oddbins]

A party animal of a wine. Exuberant, black fruity scents and oozing smooth and silky bramble and black cherry fruit over the palate. As vibrant as playing Polo without a saddle. Live dangerously and partner with grilled sirloin steak with a finger of blue cheese in a celery sauce.
At: Oddbins

Malbec 2001, Luigi Bosca
€15.00 14.5% [Searson's]

An exciting mineral and earth bouquet with pine needle scents. Full bodied and generous flavours cosset the tongue with leather, blackberries, plums and tarry fruit. Needs a wild and gamey meat or a rich ox tail stew.
At: Gibney's Malahide; Claudio's George's Street Arcade; On The Grapevine Dalkey & Booterstown

Malbec 2003, Clos de los Siete Michel Rolland
€16.99 14.5% [O'Brien's Wines]

A nose as pronounced a Concorde's with rich bramble jelly scents. The taste takes no prisoners – voluptuous, ripe, oaky and juicy with dark bitter chocolate. Powerful and international style with clove and spice, tobacco and tar. Try with filet steak sautéed with wild mushrooms and juniper berries.
At: O'Brien's Wines

Quimera 2001, Achaval Ferrer
€24.95 13.8% [Berry Bros. & Rudd]

Aromas of wood-smoke, herbs and jelly fruit. Sandy tannins provide a foundation for ripe morello cherries. Classy and refined with a woody cedar finish and a Bordeaux accent. Keep the food simple and allow the wine to shine – grill lamb cutlets.
At: Berry Bros. & Rudd, Harry Street

WHEN HENRY VIII RULED England half a millennium ago, the Jesuits were busy making wine in Argentina. Little did they realise their making of altar wine would convert Argentina into the fifth largest wine producer in the world following in the wine wake of France, Italy, Spain and the USA. Until recent decades, most Argentinean wine was consumed locally. However, dropping national consumption promoted wine exports.

By any standards, Argentina is a majestic country. Most vines are planted at the foot of the snow capped vertiginous Andes Mountains in the Mendoza desert-like region. Vineyard cultivation is made possible by irrigation from massive water reservoirs holding the melted snows. Think big – these colossal reservoirs are amongst the few man-made structures to be visible from the moon, sharing the spotlight with the Great Wall of China.

Argentinean wines tend to have a distinct European accent influenced by their heritage and especially the black grapes of France's Cabernet Sauvignon, Malbec, Syrah and Merlot; Italy's Bonarda and Barbera and Spain's Tempranillo.

The forty wines blind-tasted in Eden Restaurant were generous in fruit and full in body. Although, the alcohol in several wines was very potent and tended to dominate the flavours. Argentina gave us the Tango and Eva Peron. Her wines are beginning to show flashes of similar excitement and charisma.