



First Leg | South America

Feb-May 2016



Photography



Live Video Stream



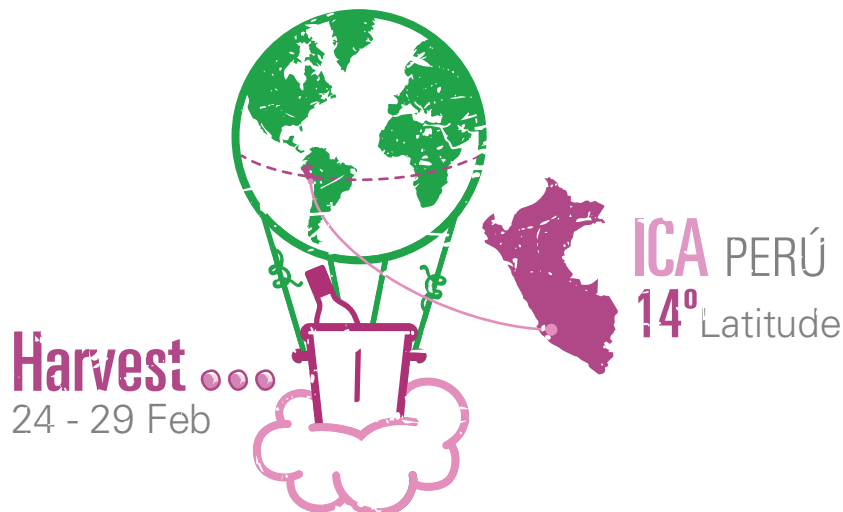
Interview



Video



Webinar



24 - 29 February



Sommelier Gregory Smith

We'll taste through Peru's top wine producers with sommelier Gregory Smith and the wine team at Central restaurant, discussing the top wine pairings for Peruvian cuisine and the main flavour components when pairing Latin American cuisine with wine and cocktails.



Chef Virgilio Martinez

Video interview with Peru's No.1 chef and proprietor of Central restaurant, renowned as the best restaurant in South America and one of the best in the world. An in-depth video interview discussing all the native ingredients and the Andean culinary heritage.



Walk through the vineyards & see the harvest with us in Ica

Discover the terrains of Peru's wine scene as we walk through the vineyards of Ica and discuss the climate, geology and soil type. You can ask your questions directly to a local winemaker as we tread the vineyards and watch the harvest come in. All the information will later be available in infographics and photography, as well as the Pro database.





How to prepare a Pisco Sour!

Join our live video stream to see the how-to's and how-not-to's of making an authentic Peruvian Pisco Sour.



Melanie Asher

Join us for a live video interview with Master Distiller Melanie Asher, the woman behind the award-winning Macchu Pisco brand. We talk about Pisco production and styles, the potential of wine in Peru, and running an all-female company in the traditionally-machista Latin culture.



Pro



Winemaker Pepe Moquillaza

Video interview and a live stream with winemaker Pepe Moquillaza, a boutique producer in Ica who makes wine from one of Peru's native grapes - Quebranta. We'll discuss the conditions for winemaking in Peru, the grape varieties that best work here and the potential for growth in the sector. Pepe is also a renowned Pisco producer and we'll be live streaming tasting the musts (freshly pressed juice) from the wine grapes, the fermentation process for winemaking and should see the first distill of this year's pisco!



Peru's geology and the Nazca lines

View Peru's geology from sky high through this video over the Nazca lines and an interview with a geologist. Peru is known for its sky high settlements in Machu Picchu and its mysterious Nazca lines, but how was the outstanding landscape formed here and how does it impact its potential for winemaking?



The markets of Lima

Discover the key ingredients of Peruvian cuisine as we live stream from the vibrant food markets of Lima talking about the main ingredients and how they are used in local dishes which you can replicate at home.





1 - 4 March



In the vineyards

Discover the vineyards and harvest of the highest altitude vineyards in the world - in Bolivia. Teetering over 1875m above sea level, Tarija is the wine capital of the country and we'll be streaming from different vineyards (some reach over 3000m above sea level!) and interviewing producers big and small about the expressions found in Bolivian wine and its potential as a wine region.



Unlocking Tarija's wines: Sausini & La Concepción

Meet the winemakers and visit the vineyards of two of Bolivia's most prestigious wineries: Sausini and La Concepción. We'll witness the harvest coming in, walk through the vineyards with the winemakers and get down to details in the barrel room.



Kamilla Seidler at GUSTO

Discover the best of Bolivian cuisine at GUSTO restaurant where we will be interviewing Executive Chef Kamilla Seidler about native ingredients, the 'movimiento gastronomico boliviano' (Bolivian food movement) and how the development of the cuisine has impacted the wine scene. GUSTO is owned by Claus Meyer, the celebrity Danish chef who was co-founder of Noma restaurant, renowned as the world's best for 4 years running.





Sommelier Bertil Levin

A walk-through tasting and interview with GUSTO Sommelier Bertil Levin, discussing some of the 112 Bolivian wineries stocked at the restaurant, the best pairings for Bolivian cuisine and the future of Bolivian wine. We'll also be discussing Singani, Bolivia's local liquor, and discussing flavour profiles and cocktail preparations.



Food markets in Bolivia

Take a walk around the local markets with us to see the street food scene in Bolivia, which is pipped to become another hot foodie capital in Latin America.



Altitude winemaking

We'll be discussing altitude winemaking with wines from Bolivia in the webinar in Argentina later in the journey. See below!

Pro



Melting Pot Bolivia

We'll be visiting Melting Pot Bolivia, a charity that encourages entrepreneurship and creating future opportunities for disadvantaged people in the country. We'll visit some of the street vendors that the non-profit has helped and see how the charity is trying to empower local communities through gastronomy and sustainable development, and give value to Bolivia's culinary heritage and biodiversity.





4 - 8 March



Harvesting at altitude

We will walk through the vineyards with winemaker Alejandro Nesman from Piatelli vineyards to discuss the climate conditions, geology and soils, and talk about how the native variety Torrontes acts in the vineyard. Participate with your questions during the live streaming, or take a look at all the footage straight from the vineyard in your own time. We'll be capturing the harvest as it happens.



Experience a local Peña!

Join us for a nocturnal video stream from a local peña in Salta! The peña is an Argentine tradition, which is especially vibrant in Salta. Local musicians crowd in a bar and play spontaneously in a jam session. The music is traditional guitar often played on a special local guitar made from an armadillo's back!



Mariano Quiroga Adamo

We'll be interviewing one of the fastest rising winemakers in Salta, El Porvenir's Mariano Quiroga Adamo. Email us ahead of time if you have any burning questions about altitude winemaking or Argentina's only native variety, Torrontes.



Making Saltese empanadas & pairing them with wine

Have you always wanted to know the secret to making authentic Argentina empanadas? We'll be with a local chef looking at how to make a traditional Saltese empanada and get some top tips about pairing them with wine. Will Malbec or Torrontes win out?





An expert talk on altitude winemaking

Through Peru, Bolivia, and now northern Argentina, we've already visited some of the great heights of altitude winemaking in the world. This hour-long webinar will feature renowned altitude winemakers from around South America: Matias Michelini (Argentina, Chile & Peru), Francois Massoc (Chile, Bolivia), and Mariano Quiroga Adamo (Argentina) among others.

Pro

También
en
español!



13 - 16 March



Jorge Lucki

Meet one of the most renowned experts on Brazilian wine and get your questions put forward to Jorgi Lucki in this expert interview. We will discuss the history of Brazilian wine, the future of Brazilian wine and all the regions and varieties you most need to watch out for.



A visual tour of Serra Gaucha

Discover the terroir and terrain of Brazil's top wine region - Serra Gaucha. We will walk the vineyards, document the harvest and interrogate the expert agronomists live over video. If you miss the live stream you can study the soils in your own time with a gallery from all the vineyards.



The new horizon of Brazilian bubbly

A series of interviews and videos with sparkling wine producers in Brazil from the boutique to large-scale production. We discover the potential, the challenges and the achievements of the sparkling wine scene in Brazil, as well as discussing the style being developed in this part of South America.



The wines of Brazil

A mini series of interviews with different wine producers in the Serra Gaucha region looking at the still wines produced there, and which varieties have adapted best to the climate and terrain.



Harvest...
16 - 19 Mar

CANELONES URUGUAY
34,5° Latitude

16 - 19 March



Pro



Expert interview on Tannat in Uruguay

Tannat is Uruguay's emblematic variety and there is one family of producers who have perhaps studied more into the variety than any other: the Carrau family. Now in their tenth generation as winemakers, we will talk to Francesco and Margarita Carrau in a live video stream from the winery where you can ask them all your questions about the variety, its adaptation in Uruguay and the results of their research over the last few decades.



Exploring the vineyards of Canelones

We'll take you through the essentials of the terroir in Canelones as we visit a handful of different producers in the region making live interviews and video streams from the vineyards. We should catch some harvest action as this year's fruit comes in. If you can't join us for a live stream you can take a detailed look at the layout in the gallery afterwards.



Pablo Fallabrino

While Canelones is the main wine region in Uruguay, there are plenty of new development happening in the coastal regions. Vinedo de los Vientos is one of the leading coastal wineries making interesting (and less common) white blends and reds. Pablo Fallabrino is the owner and winemaker, and one to watch in Uruguay. We'll be interviewing him about coastal wines and future varieties of Uruguay.



A street walk through Montevideo & Uruguayan culture

We'll take you on a live city tour of Uruguay's capital, Montevideo. One of the most laid back capital cities in the world, Montevideo is a quietly spoken gem that is home to beautiful architecture, a hub of local gastronomy and the original home to tango (although neighbouring Buenos Aires might contest!)





Harvest ...
21-23 March

Coastal Chile YOU DECIDE!

San Antonio  

Casablanca  

21 - 23 March



Where do you want to visit for a video interview?



Matetic, San Antonio



One of the leading biodynamic producers in Chile. Matetic has a large wine estate between Casablanca and San Antonio. Winemaker Julio Bastias is renowned for his coastal Syrah, Sauvignon Blanc and red blends.



Casa Marin, Lo Abarco



Just 4km from the coast in San Antonio region, Maria Luz Marin and her son Felipe are prominent winemakers in Chile renowned for their high quality production with excellent Sauvignon Blanc, Pinot Noir and top Riesling.



Bodegas RE, Casablanca



Pablo Morande was the pioneer of Casablanca and now his son Pablo Jnr is a pioneer of alternative winemaking techniques in Chile. With a portfolio that includes orange wines and wines developed with flor, RE specialise in the unexpected.



A taste of Chilean coastal wines and coastal cuisine

From the fish market and restaurants of Valparaiso, we will walk through the coastal cuisine of Chile and the best local wine pairings. Discover the great range of seafood on offer and some of the local preparations you can expect to find by the beach!





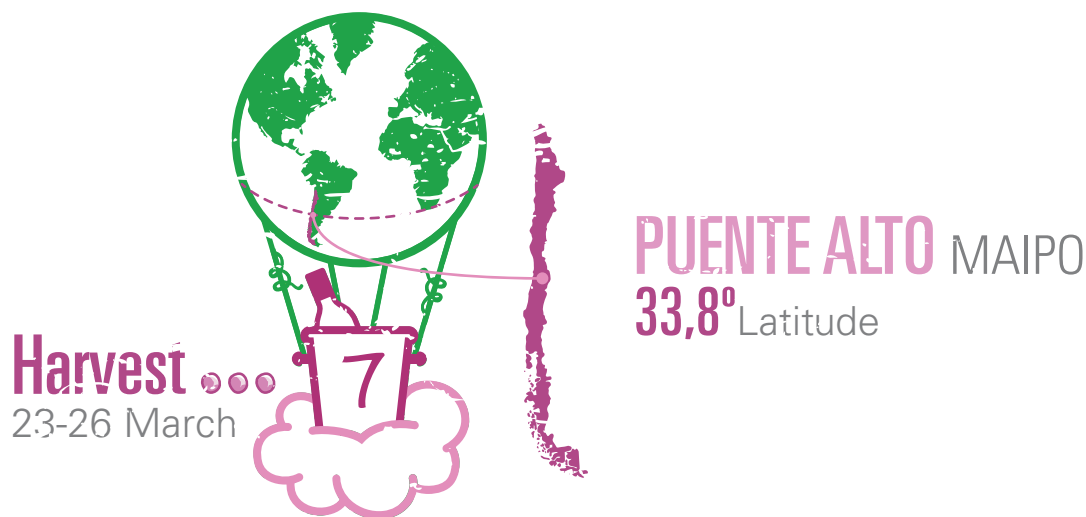
The style of Chilean Sauvignon Blanc

Where is Chilean Sauvignon Blanc going? Join in on this expert webinar on Chilean Sauvignon Blanc styles and the future of the nation's favourite white variety with winemakers Felipe Marin from Casa Marin, Grant Phelps from Casa del Bosque and Julio Bastias from Matetic.



A guide to the other coastal regions of Chile

With Chile's enviable long coastline, there are many vineyards with a maritime influence. We'll do a live video walk-through tasting of all the other main coastal regions in Chile and discuss the differences in terroir, varieties and flavour profiles found in each region.



23 - 26 March



Meet the gran cru of Chile:

Almaviva, Don Melchor and Chadwick are some of the highest scoring South American wines in history - and they all come from Puente Alto. We'll meet the winemakers Michel Friou, Enrique Tirado, and Francisco Beattig and visit the vineyards to discuss what makes this terroir special.



Puente Alto and the potential of Chile's icon wines: Michel Friou, Enrique Tirado and Francisco Beattig

Join us for an expert webinar talking with the winemakers of three of Chile's most iconic wines, all from Puente Alto in Maipo. We'll discuss what makes this terroir particular, the ageing potential of fine wines from Chile, and the other terroirs which might hold the same potential and join Puente Alto in the ranks soon.



Rodolfo Guzman

Chilean chef Rodolfo Guzman has put the country's cuisine on the international stage with his renowned restaurant Borago, named one of the Top 5 restaurants in Latin America. Guzman forages all over Chile to find native ingredients for his theatrical tasting menu, and we'll be spending the day with him foraging during a video interview where we discuss the indigenous ingredients and preparations in Chile, and how they have been interpreted in modern cuisine.



COLCHAGUA CHILE
34,6° Latitude

27 - 31 March



Discovering Colchagua

The most famous central valley in Chile is of course Colchagua - the homeland of hearty Syrah and Carmenere blends, and one of the top tourism destinations in the country. We'll interview winemakers from some of the most renowned large wine estates in the valley: Montes, Lapostolle and VIK, as well as some of the smaller producers who have produced less conventional styles of Colchagua wine including Juan Alejandro Jofre and Maquis.



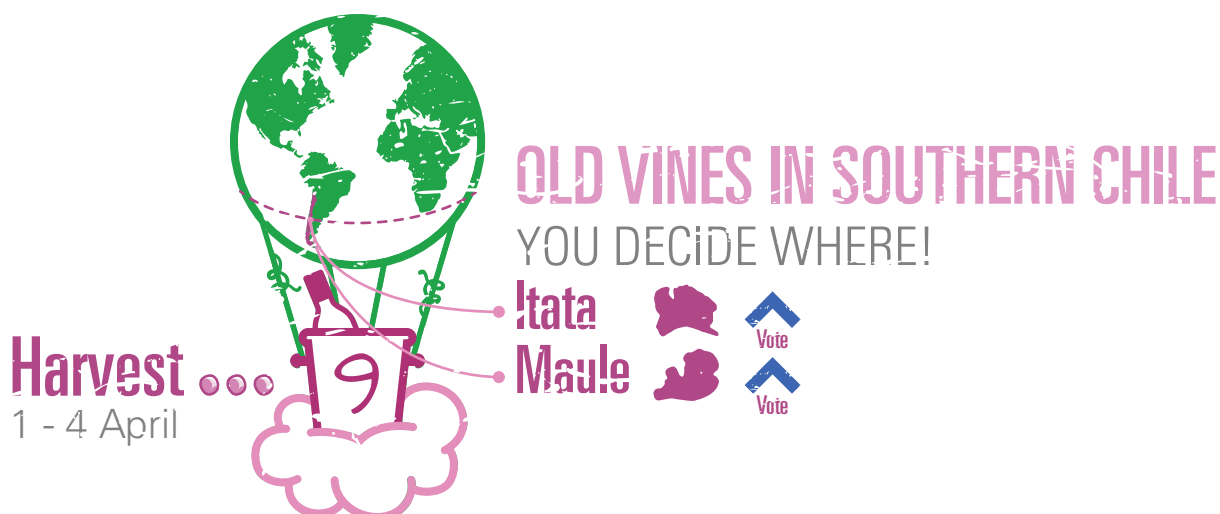
Aurelio Montes

Ask your questions directly to Aurelio Montes in this expert live interview. With a long history in Colchagua and one of the leading entrepreneurs in Chile, Aurelio is an authority in Chilean wine. We'll spend an hour with him on his Colchagua estate in Apalta and you can directly ask your questions in a webinar-style expert interview.



Tasting Syrah from around Chile with Andrea Leon

Syrah is one of the most expressive varieties in Chile, and winemaker Andrea Leon microvinifies over 10 different Syrah from around the country. We will spend an hour with Andrea talking and tasting through the different styles of Syrah found in the different wine regions. If we are lucky, we will also see a microvinification happening in the cellar where we can help her with some punchdowns!



1 - 4 April



Where do you want us to visit?



Maule

Chile's biggest producing region, Maule has been severely underrated for many years. That was until winemakers began to discover the excellent quality of old vine Pais and in particular Carignan. Home to the VIGNO movement which could be considered Chile's first true appellation, Maule is at the centre of the wine scene in Chile now with large investments pouring back into the region including a new (and Chile's biggest) research centre.

Itata

Chile's underdog for decades, Itata was below the radar and forgotten as a wine region. When the Maule revolution came to light, Itata was the next old vine region to arouse interest and winemakers have been busy in the last couple of years creating a superb quality wine from many lesser-produced varieties such as Muscat, Cinsault, Semillon and Pais, as well as classic, modern varieties which also thrive in this mild climate in the deep south.



The undiscovered terroirs of Chile: Pedro Parra, Marcelo Retamal, Marcelo Papa

Chile's wine map is changing at an unparalleled rate. There is vineyard expansion from the north to south and east to west, with wines coming from some of the most extreme landscapes. This expert webinar will be a video interview with terroir expert (and the only South American terroir consultant in South America) Pedro Parra; Head Winemaker for De Martino and avid explorer of different vineyards in Chile, Marcelo Retamal; and one of Concha y Toro's key winemakers Marcelo Papa, who makes wines for Chile's largest winery from all over the country. Participate with your own questions for the experts in this unmissable live interview and webinar.



Harvesting in southern Chile

We'll walk through the vineyards of your chosen region with winemakers and agronomists to see the harvest come in and discuss the particularities of Maule or Itata. Discover the roots of the old vine movement in Chile, and see why many consider this a once lost paradise, rediscovered.



Old vines and new vines in the south with Francois Massoc

Francois Massoc is a renowned winemaker with many years of experience in Burgundy, France, as well as his native land - Chile. Making wines all over the country, Massoc is a terroir hunter - searching for the best places for different varieties. One of his preferred regions is in the south where he makes wines in Itata and Maule for different boutique projects. We will interview him walking the vineyards and discussing the advantages of working with old vines in the south, and the potential in planting new vines here.



6 - 10 April



Chacra & Patagonian Pinot Noir

Pinot Noir is considered the belle of Patagonia, and one boutique producer consistently garners the highest praise for its Pinot Noir: biodynamic Rio Negro producer Chacra. We'll be with owner, and part of the Italian Tenuta San Guido wine dynasty, Piero Incisa della Rocchetta and Head Winemaker Gabriele Graia visiting the vineyards and cellar, while learning what makes Patagonian Pinot Noir world class.



Hans Vinding

Danish winemaker Hans Vinding has made wine in South Africa, Australia, Chile, Uruguay, France, Spain, Portugal and Hungary, but it is Patagonia that he calls his home and this is where he decided to start his own winery Noemia, after consulting in the area. Making red blends from the Rio Negro region, we will discuss the varieties that have great potential in Patagonia outside of Pinot Noir and what makes the Patagonian climate unique in Argentina.



The harvest and landscapes of Patagonia:

Enjoy the endless landscapes of Patagonia through photography and video, and learn the essentials of this region in a walk-through harvest tour in the vineyards and wineries of local producers.





11 - 20 April



Who shall we feature in the book?



Catena Zapata: Gualtallary

The first winery to plant in higher altitude Mendoza, in Gualtallary, the Catena Zapata family have been leading in producing high quality wines in Argentina since the 90s and opened up many doors for the Malbec category abroad. Their aztec pyramid-style winery is in Lujan de Cuyo, but their top wines and fruit come from the Angelica vineyard in the Uco Valley. Do you want to get access into one of the greatest wine dynasties in Argentina?



Zuccardi: Altamira

With their brand new winery in Altamira in the Uco Valley, the Zuccardi family are one of the most forward-thinking producers in the country. Led by third generation winemaker Sebastian Zuccardi, he and his winemaking team are producing some of the most stylish Malbecs in Argentina and earning fans across the globe. Do you want to see what's happening behind the doors of Zuccardi?



Clos de los 7: Vista Flores

Clos de los 7 is a special group of wineries in the heart of Vista Flores in the Uco Valley. Spearheaded by flying winemaker Michel Rolland, he invited a handful of great wine families from Bordeaux, France, to start afresh in the New World. Now the Clos offers New World expression and some Old World sensibility. Do you want us to visit the winemakers' playground that is Clos de los 7?



Inside The World's Best Sommelier competition

This year the World's Best Sommelier competition is being held in Mendoza, and we're getting a VIP pass to take a look behind the scenes and inside the competition where we will meet some of the hopeful candidates, see the gruelling wine challenges and celebrate with the winning sommelier!





Is the future bright for Argentina?

It has been a difficult couple of years for Argentina's economy, and that has had an impact on the wine industry. This expert webinar will speak to prominent people in the industry including winemaker Susana Balbo, winemaker Marcelo Pelleriti, and winemaker and President of Bodegas de Argentina Walter Bressia. Send your questions in advance or join us for the live broadcast as we interview key speakers to find out what the future for the Argentine wine industry looks like in light of the recent political change. A webinar that shouldn't be missed by any professional that works with Argentine producers.



How to make the ultimate Argentine steak

We'll be taking lessons from one of the region's top chefs in an outdoor asado (Argentine barbecue) class on how to prepare the ultimate Argentine steak. Learn the secrets of the fire, the preparation, the cooking, and of course how to serve it. We'll be joined by a team of sommeliers who will be recommending their favourite pairings for Argentine cuisine. Heaven on a plate for any meat lover!



Walking the vineyards of Uco Valley

Join us with agronomist Luis Reginato as we walk through some of the key vineyards of the Uco Valley, discuss the terroir and look at the ambitious plans for the new appellation system. Submit your questions beforehand and Luis will tackle your technical questions live on camera, or you can catch up with them at your own time.



The changing style of Mendoza's wine

Mendoza's wine scene has changed over the years - there is more than just plush Malbec on offer. We talk with some key winemakers who are at the forefront of the changing style of Mendocinean Malbec and other varieties: Matias Michelini, known as 'green michelini' for his fresh, acidity-driven wines; Sebastian Zuccardi, who is renowned for making icon-level wines without oak; and Alejandro Vigil, one of Catena Zapata's long-serving winemakers who is leading a generation of new producers.

