

# 21 DAYS TO WINE: DAY 17

## OLD WORLD NEW WORLD WINE

WINE: Malbec Achaval Ferrer 2017 & Clos Siguier Cahors 2015

SCENTS: Chocolate, Orange Peels, Cocoa, Blueberries, Blueberry pie

SUPPLIES: A white napkin or piece of white paper (to observe)



21 DAYS TO  
WINE

## REVIEW

If you haven't yet watched **day 16**, on the definition of **terroir**, please do. The concept of terroir, that geography, soil, and climate influence the sensory character of wine is at the heart of the Old World, New World debate.

## GEOGRAPHY

Old World and New World used to refer to simple geography.

In **Europe**, winemaking predates Roman civilization. Old world used to mean established imperial Europe VERSUS the new lands their explorers set out to “discover” and ultimately pillage and colonize, and where they began growing grapes and producing wines, in **North and South America, Australia and New Zealand**, where the colonizers and immigrants brought over wine traditions and adapted them to the new land.

With few exceptions, **NEW WORLD** winemaking has only been flourishing for the last two centuries, though its roots run deep. No pun intended.

## SOUTH AFRICA

South Africa is somewhere in the middle world. South Africa has centuries of winemaking history, heritage grapes and distinctive microclimates.

## OLD WORLD VERSUS NEW WORLD WINE MAKING

“Winemaking begins in the vineyard,” is a classic old world expression. Old world wineries were traditionally smaller, family-run farms that lacked the funding or technology to produce anything other than what nature gave them, whereas wealthy landowners in **new lands** with acres and acres of vineyard could afford to prune their vines, thus producing bigger, juicier styles of wines, as well as experiment and bring in all sizes of expensive oak barrels and new winemaking technology.

These techniques also result in plusher, complex, and often oak-influenced styles of wine, where as **OLD WORLD** wines have traditionally been characterized as having a lighter body, with more emphasis on the **flavor of the grapes and the traditional qualities that terroir** (their land and soil) imparts on the wines.

## MODERN, MARKET-DRIVEN WINE ECONOMY

**Modern** is a key word in the Old World, New World debate, and it is often used interchangeably with the phrase ‘New World.’ Winemakers who left Europe didn't throw tradition out the window, they planted grapes they were able to cultivate in their new homes and they adopted modern techniques because these were modern times. They listened to their market and produced wines that they knew would sell.

## STYLE VERSUS GEOGRAPHY

Old World and New World these days refers more to a style than to a place of origin.

With ultra-modern winemaking technology and you can basically work backwards from the finished product to build a winery suited for particular flavors you are trying to achieve in the wine, no matter where in the world you are.

These days, globalization of the wine market has exposed consumers to so many types of wines from so many places that tastes are shifting. You can just as easily find **wine growers in California** who are focused on maximizing the unique geological aspects of their vineyards as a **fourth-generation Italian winemaker who is planting Cabernet Sauvignon** and aging it in new American oak barrels to get that big, juicy California flavor.

## THE TAKEAWAY

- Old World and New World are more about style than they are about where you are on the map.

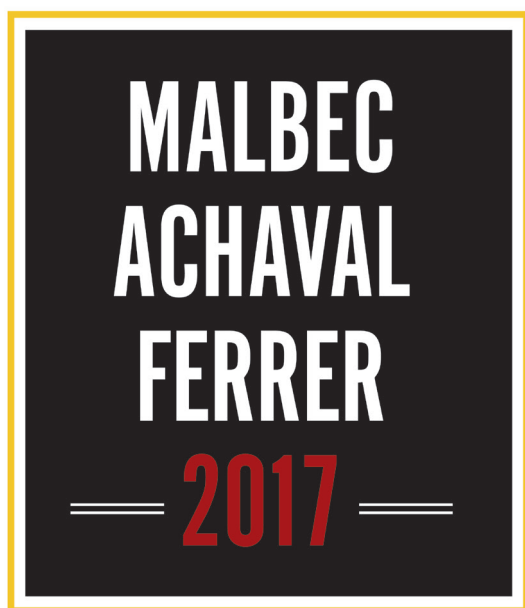
- When you order Cabernet Sauvignon, for example, your server, the sommelier, or even the guy at the wine shop might ask you how you like it, i.e., Old World Bordeaux blend with Cabernet, that is almost as famous for its graphite mineral notes as it is for ripe fruit flavors, and rustic tannins, or more New World style, with a lot of fruit and a pulpy, juicy palate, or mouth feel.

Like everything else, tasting your way around what's New World and Old World takes time. May as well enjoy the journey.

# MALBEC AND CAHORS

PRONUNCIATION: **Mal-Beck // Cah-Or**

*Malbec is a black-skinned (red) grape known for producing opaque, inky, purple red color and often, depending on the winemaking style, region and climate, equally intense, plummy aromas and flavors, and a juicy, chewy palate. It requires more sunshine and heat to ripen to its fullest capacity which is one reason it thrives on the sunny peaks of Mendoza in Argentina.*



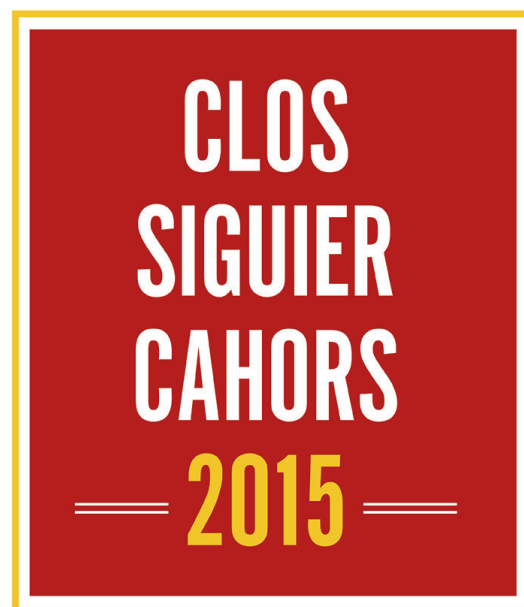
## OLD WORLD MALBEC

Malbec originated in France, most likely in Burgundy, where it was once known as Côt, and still is in some areas.

It is currently one of the allowed grapes in the **Bordeaux Blend**, which includes: **Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, Cabernet Franc, Carménère.** \*\*This blend is evolving however with climate change.

Nowadays Malbec thrives primarily in southwestern France in the appellation Cahors as well as parts of the Loire Valley, where it is frequently blended with Cabernet Franc and Gamay.

**Cahors AOC** must be made with a minimum of 75% Malbec, and is known for its deep color, piquant aromas of dark, black fruit, especially blueberry, and some cool spice notes like cinnamon and caraway seed.



## NEW WORLD MALBEC

Malbec found its way to Argentina with French winemakers and wine consultants in the 19th Century along with other Bordeaux blending grapes. A century later it rose to prominence and became the dominant red grape produced throughout Argentina, with high yields and a pleasant, slightly smoother, easier-going structure than the French variety. Less tannic and less acidic.

Malbec styles in Argentina range from easy-to-sip, fruity, and light-bodied to oak-aged, massive and robust with a good potential for aging. Here it produces sweeter fruit notes, cocoa, and depending on the amount of oak aging, complex aromas of vanilla and baking spices.

*my notes**Old World Wine***TASTING NOTES****LOOK:** Deep, inky purple red color with purple-blue tints**SMELL:** Dark berries, caraway, pepper and cinnamon**TASTE:** This wine is piquant, zingy, and tannic on the palate. Medium-body with a long fruity, spicy finish.**DISCUSS**

Old World Malbec without a doubt! It still needs some years to mellow out into silky tannins. Its cool, blue qualities and tight structure would bloom next to semi-aged creamy cheese or tart for balance.

*Cheers!*  
**ANNIE**

**WINE NOTES****OLD WORLD WINERY**

Clos Siguier is a multi-generational, small winery that produces Cahor Malbecs with a bit more emphasis on micro-terroir of the area. They have planted upon better-drained terrace vineyards with a result being slightly cheerier fruitier styles made to drink now or age.

**WINEMAKING**

Made from 60-year-old vines. Grapes are handpicked and de-stemmed. 5 to 6 weeks of maceration on the skins and indigenous yeast for fermentation. The wine rests in barrels shortly before it is bottled.

*New World Wine*

# TASTING NOTES

- LOOK:** Deep red-purple color, mostly opaque and viscous
- SMELL:** Complex aromatic blend of citrus, jammy and plummy fruit, sweet spices and cocoa
- TASTE:** It's big, yet balanced on the palate with a medium to long finish

## DISCUSS

Great example of a New World style Malbec. It's fuller-bodied, juicier and a bit milder on the palate (reduced tannin and acidity). Definitely suited to grilled meat.

*Cheers!*  
**ANNIE**

## WINE NOTES

### NEW WORLD WINERY

In operation since 1925, Achaval Ferrer combines the passion and heritage of Italian winemaking with an exceptional terroir and modern capabilities to bring out the best in their grapes while still respecting nature. They operate four parcels of vineyards each a minimum of 700 meters above sea level with unique characteristics of climate, irrigation and terroir.

### WINEMAKING

This Malbec is a blend of 100% Malbec grapes harvested from different areas. Hand harvested and aged for ten months in French oak barrels.

*my notes*

