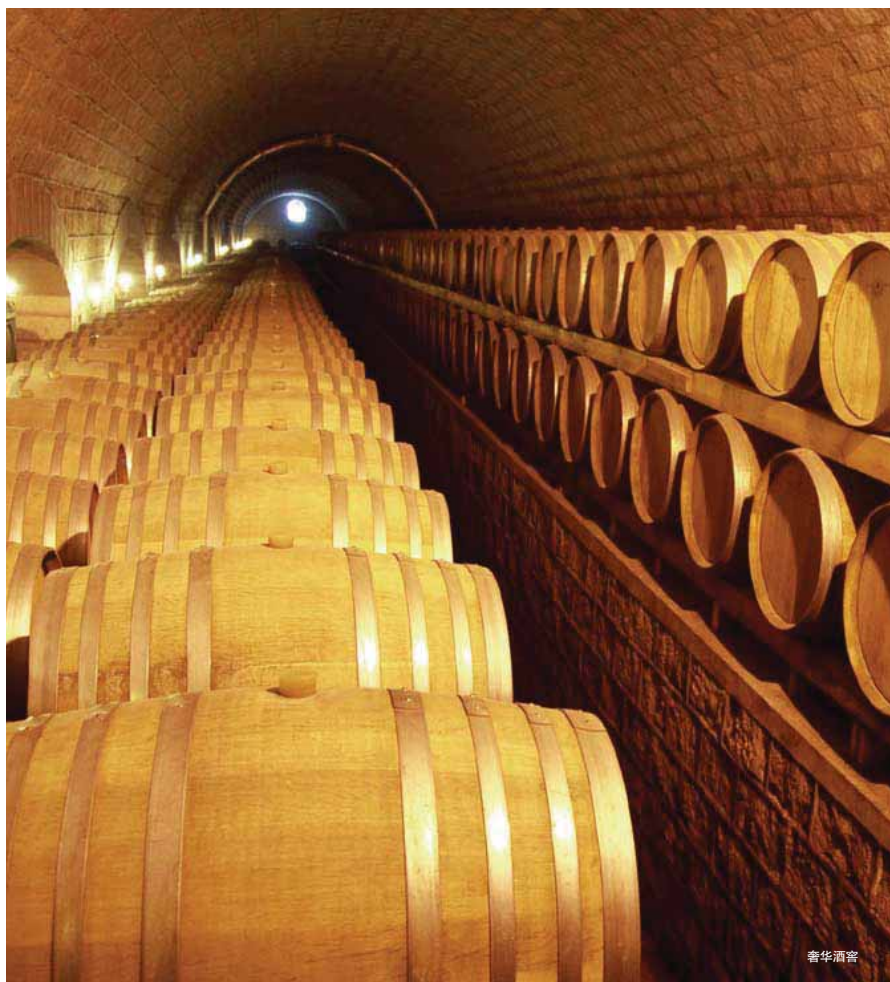


# 乐享酒红 回味人生

秋风起，天气凉，浓烈的红酒不仅带给人温暖感，强烈的香气和口感更如拉丁情人般热情奔放。金秋，伴着郁郁深红，款款浓香，一起回味人生。

文 / 沐风



奢华酒窖

## 阿根廷葡萄酒历史

众所周知，阿根廷是世界葡萄酒第四大生产商，也是南美洲最大的葡萄酒生产商，拥有着南半球近三分之一的葡萄园，在葡萄收获的季节鸟瞰整个王国，最夺目的就是属于葡萄的紫红色。

阿根廷葡萄酒历史悠久，千百年前，拉丁移民的心血注入，使阿根廷酿酒业传承深受着欧洲经验与传统之熏陶。1516年，西班牙人侵占阿根廷，1536年建立首都布宜诺斯艾利斯Buenos Aires。当时的殖民带来属于欧洲的葡萄品种，由于气候不同，寻找合宜的地理位置试种并不是十分顺利。直到1577年，来自于秘鲁的传教士在圣地亚哥爱沙泰罗Santiago del Estero，也就是安第斯山脉间成功种下葡萄。二十世纪初，大批自欧洲飘洋过海的西班牙、意大利与法国等新移民又带来先进的葡萄种植、酿造技术，使阿根廷葡萄酒正式迈入新的纪元，并由此走向国际化市场。

## 品牌众多的格里芬酒园

说起阿根廷葡萄酒最佳种植地，首推门多萨。门多萨位于阿根廷的中西部，坐落于安第斯山的山脚下，其地光照十分充足，全年有三百多天晴天，雨水稀少，湿气低，使病毒无从生长，化学药剂的使用量相对也大量减少；葡萄得以充分地成熟，是种植葡萄的绝佳之地。

门多萨格里芬酒园酿制的葡萄酒远近驰名，该庄园隶属安东尼奥·冈萨雷斯家族，这家家族企业，1942年进入阿根廷市场，1973年在门多萨省中央谷地购买了60公顷土地，种植酿造红酒和白酒的葡萄，同时建立生产能力为180万升的酒窖，用来开发自己和其他酒商种植葡萄的葡萄酒。1992年在门多萨省的卢汉·库约地区购买250亩地，用于开发赤霞珠和马尔贝克品种的葡萄酒。1995年开始，向西班牙、澳大利亚、新西兰、南非、中国出口葡萄酒。

格里芬酒园主要有赤霞珠和马尔贝克两大品种葡萄，赤霞珠(Cabernet Sauvignon)形细小，深紫色，皮极厚，肉少核多，正因为如此，丹宁酸含量特高。如果酿制的时候让皮核长时间接触葡萄汁，发酵后的酒便极具长期陈放的潜能。赤霞珠酒的色泽深红带紫，保存得好的陈年赤霞珠色泽转浅，成为朱红色，酒的表面与杯接触的边缘往往会呈现棕色的环状折射，过旧的赤霞珠或其他红葡萄酒会变成淡棕色。赤霞珠有着强烈的樱桃、红莓香味；成熟时带有青椒、青草、薄荷味道；陈放数年后，有咖啡豆、朱古力、烟草的味道。马尔贝克，引自法国，用其酿成



价格不菲的国际名酒

的葡萄酒颜色深，常带有红醋栗、黑醋栗、蓝莓、李子、甘草、丁香、桑椹、野味和烟熏等味道。另外还有爱伦特斯，用它酿造的白葡萄酒拥有极为浓郁的芬芳香味，丰满而果味十足，酸度适宜且黏稠度较佳。

格林芬酒园凭借自身精良甜美的葡萄，酿制出很多的知名品牌葡萄酒，其中格里芬干红2011和格里芬珍藏马尔贝克2011最为出名。格里芬干红2011选取马尔贝克和赤霞珠葡萄为主材酿制而成，它带有红色果浆及香料的味道的，如丁香花苞、香草、烟熏。有着很强的个性，圆润、温暖、果味的感觉和强烈的回味。格里芬珍藏马尔贝克2011，含100%马尔贝克，据说需要在橡木桶中陈酿12个月，才能对外出售，其气息类似草莓、树莓等红色果实的气息。酒体饱满圆润，丹宁高雅细致，橡木味、烟熏味使这款新世界葡萄酒具有了旧世界的内涵。

## 品鉴与基本礼仪

葡萄酒如何品鉴，可参考吸、尝、吐三字诀。吸，为什么用吸而不是喝呢？因为吸是我们有意识的靠嘴巴的动力来摄取，这样有两个作用，一是有利于葡萄酒与氧气的



特色酒庄

充分结合，利于香气的形成；二是能够很好地控制喝的多少。尝，我们都知道人的舌头是分区的：舌尖是甜味的敏感区，舌根是苦味的敏感区，舌的两侧前面是酸的敏感区，舌的两侧后半部分是咸味的敏感区。这样若是好酒进入口中，应该是在各个分区上都是平衡的，而不是哪一个味觉区域感觉特别的重。吐，不是大口的咽下，也不是随口吐到地上，而是有控制的吐出部分葡萄酒，留一些咽下去，以鉴别葡萄酒的回味怎么样，有些葡萄酒咽下去以后香气成分依旧在口中留很长一段时间，就如同送人玫瑰，手有余香的感觉。

随着国际交往的增多，以往作为西方传统饮品的葡萄

酒，越来越多地出现在中国人的餐桌上。如何正确饮用葡萄酒在社交礼仪中变得愈加重要。其实大家只要记住以下四点就好：一、葡萄酒要配高脚杯。啤酒杯和纸杯是不能用来装葡萄酒的。二、正确的持杯手势。不可手捧酒杯，因为手的温度不同于酒温，手温会影响到葡萄酒的风味，只有拿酒杯柄和杯托才不致影响酒的温度。三、美酒要细品。喝葡萄酒碰杯是很有必要的，但不可猛喝，要细细品味，才能品出它令人回味无穷的味道。四、不同的菜品陪不同的酒。菜式的不同，选择的葡萄酒也会有所区别。对于餐中酒来说，如果吃的是海鲜，则适合配白葡萄酒，而红肉则适合喝红葡萄酒。

# ARGENTINE WINE

In the cool weather of autumn, wine not only brings warmth but also passion to people. One can savor the taste of life while enjoying mellow wine in this golden season.

## Argentine Wine

Wine has played an important role in festivals in human history. Since reform and opening up, many world-renowned wine brands have entered the Chinese market, and won the favor of consumers, of which Argentine is one for its special flavor.

## History of Argentine wine industry

Argentina is the largest wine producer in South America and the world's fourth-largest producer. It owns about one third of all vineyards in the southern hemisphere. In grape harvest season, purple takes over the country.

Rooted in European experience and tradition, the Argentine wine industry has enjoyed a long history. The Spanish arrived in Argentina in 1516 and later built their capital in Buenos Aires in 1536. The colonists brought European vine cuttings there, but due to the different climate, the trial planting was not so successful.

The planting did not succeed until 1577 when a missionary from Peru brought vine cuttings to Santiago del Estero. At the beginning of the 20th century, new migrants from Spain, Italy and France brought advanced vine growing and wine-making techniques to Argentina, opening a new era for the Argentine wine industry and making the move into the international market.

## Gryphon Winery

The most important vine-growing region is Mendoza province, located in the middle and western expanse of Argentina and at the foot of the Andes. Due to opulent sunshine, low rainfall, high altitude and low humidity, vineyards in Mendoza rarely face problems like insects, fungi, molds and other diseases that affect vineyards in other countries. This allows cultivating with little or no pesticides, enabling even organic wines to be easily produced.

Gryphon is a famous winery in Mendoza, belonging to the Antonio Gonzalez family. This family-run winery entered

the Argentine market in 1942. After dozens of years' development, it began to export wine to Spain, Australia, New Zealand, South Africa and China in 1995. At present, Gryphon mainly produces two grape varieties: Cabernet Sauvignon and Malbec.

Gryphon has a variety of famous and excellent wine brands. The Gryphon dry red is made from Cabernet Sauvignon and Malbec. It has the flavor of red berries and spices such as clove, vanilla and smoke. They have a strong character, mellowness, warmth, a fruity taste and a strong aftertaste. The Gryphon Malbec is made from 100 percent Malbec. It is sold only after aging in oak barrels for 12 months. It smells like strawberries, raspberries and other red fruits. This wine is mellow with a smooth taste, elegant tannins, a flavor of oak, and smoke, adding old connotations to this wine produced in the New World.



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