

The Best New Wines from Argentina

By Stephen Tanzer

But bargains abound. In my recent tastings, a number of wineries stood out for the quality of their offerings in the \$12 range. These bottles compare favorably in concentration, character and consistency to the best red wine values from anywhere. Alamos, Andeluna, **O. Fournier's Urban Uco range**, Goulart and Trumpeter are just a few of the labels that come to mind.



91

2004 O. Fournier Malbec Alfa Crux Valle de Uco Mendoza

(\$43; 50% tempranillo, 30% malbec and 20% merlot) Bright ruby-red. Blackberry, licorice and chocolatey oak on the nose. Rich, lush and pliant in the mouth, with a compelling sweetness to the flavors of black raspberry, licorice and sexy oak. One of the better wines I've tasted to date from this producer-and a worthy sibling to the 2004 Alfa Crux Malbec, rated 90 last year. Finishes with substantial broad, sweet tannins.



90

2006 O. Fournier Malbec Alfa Crux Valle de Uco Mendoza

(\$50) Bright, saturated ruby. Sweet aromas of blackberry, flowers and licorice, with a strong maraschino cherry quality emerging with aeration. Intensely flavored and tangy, displaying lovely grip and precision to the vibrant cherry and spice flavors. Already boasts impressive sweetness but this is still a baby.



90

2003 O. Fournier Alfa Crux Red Wine Valle de Uco Mendoza

(\$43) Bright ruby-red. Musky, reduced nose offers cherry pit, smoke, cedary oak and coffee, along with suggestions of flowers and incense. Less sweet than the '04 but mellower on the palate, with flavors of cherry, graphite, tobacco and milk chocolate. The sweet oak component carries through to the finish, which features substantial dusty tannins.



89

2005 O. Fournier B Crux Red Wine Valle de Uco Mendoza

(\$27; 60% tempranillo, 35% malbec and 5% syrah) Bright ruby-red. Slightly withdrawn nose offers black cherry, black raspberry, licorice and a whiff of oaky torrefaction. Then quite primary on the palate, with dark fruit, meat and spice flavors displaying good intensity. Today the tempranillo is coming through loud and clear. Finishes with a youthful firmness.



89

2008 O. Fournier B Crux Sauvignon Blanc Valle de Uco Mendoza

Pale, bright yellow. Clean, pure aromas of grapefruit, lime peel, quinine, flowers, mint and anise. Very fresh, dry and bright, conveying an almost salty impression of extract. In a bracing yet tactile style, with a gripping finish that shows refreshing citrus pith flavors and a touch of minerality. This has been a consistently excellent sauvignon blanc in recent vintages.



87

2007 O. Fournier Tempranillo Urban Uco Valle de Uco Mendoza

(\$13) Bright red-ruby. Dark cherry, licorice, brown spices and a touch of oak on the very ripe nose and palate, with a floral nuance providing lift. Sweet and fairly deep, offering a pliant texture and good volume. The shapely finish feature sweet tannins.



87

2007 O. Fournier Malbec Urban Uco Valle de Uco Mendoza

(\$13) Medium red. Cherry, spice and leather on the nose, with intriguing floral and sandalwood nuances. Supple and easygoing, with a slightly candied quality to the cherry and spice flavors. Tannins are soft but the slightly clenched finish nonetheless suggests that this wine should be held for another six months. A fruity malbec that's very good value.



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