

Des cor Chad dos

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BOLIVIA REPORT

THE TRUTH IS THAT WE HAD NO EXPECTATIONS WHATSOEVER—WE WENT TO BOLIVIA WITHOUT PREJUDICE. BUT WHAT WE FOUND THERE SURPRISED US. ON OUR FIRST VISIT—AND WE HOPE IT WAS THE FIRST OF MANY—WE DISCOVERED WINES USING ANCESTRAL TECHNIQUES AND GRAPE VARIETIES IN AMAZING VINEYARDS LOST IN THE MOUNTAINS AS WELL AS BIG AND MODERN WINERIES WITH AMBITIONS OF CONQUERING THE WORLD MARKETS.

During this first visit we attended the Expovino Cateta Bolivia fair, where we had the opportunity to talk with most of the country's producers, and we also traveled to the Cinti Valley to learn about its century-old vineyards and to Tarija, Bolivia's primary wine valley, where 80% of the country's vineyards are concentrated. But we also focused on tasting the best wines from all of the wine regions—approximately 100 samples, and we selected half. As was the case with Peru, our first report on Bolivian wines is barely an introduction. Take a look. There are a lot of good wines here.

*Our thanks for help with logistics and production go to Felipe Chilet, our host during this trip. Also, to Juan Carlos Castellanos, who wrote a historical summary of Bolivian wine for this report, and to all of the producers we were able to meet and whose wineries we were able to visit. We felt especially welcome.

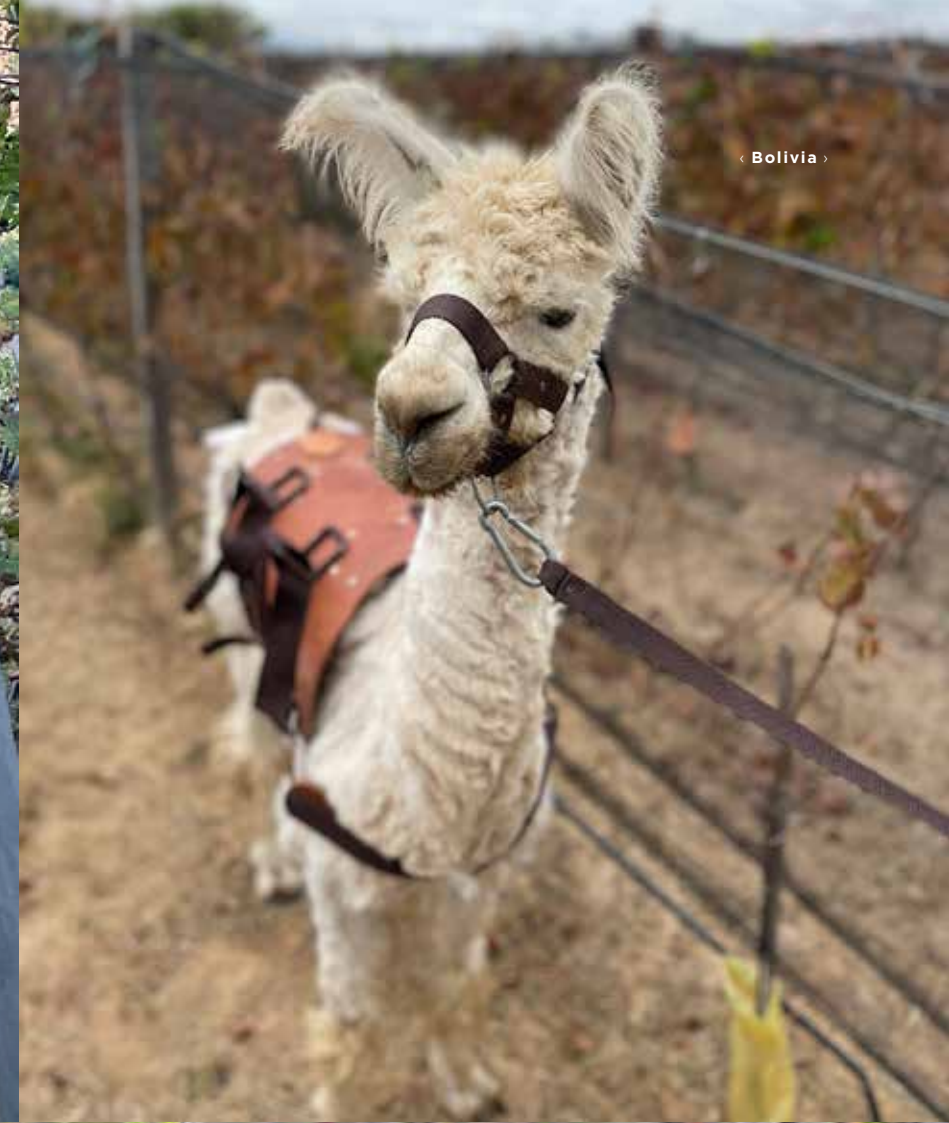
Patricio Tapia.





BOLIVIA REPORT BOLIVIAN WINE: SURPRISE!

Vines growing on trees



RATHER THAN A VINEYARD, SAN ROQUE, IN THE CINTI VALLEY, SEEMS MORE LIKE A FOREST. THE ANCIENT MOLLAR AND CHAÑAR TREES RISE, TWISTING THEIR WAY TO THE SKY, AND GROW ON SANDY SOILS THAT ARE OCCASIONALLY FLOODED OVER COMPLETELY BY THE RIVER, JUST A FEW METERS AWAY. HOWEVER, IF YOU WALK INTO THAT DENSE GROWTH, YOU’LL REALIZE THAT THOSE TRUNKS WOUND TOGETHER LIKE SNAKES, ARE ACTUALLY VINES THAT THE JARDÍN OCULTO WINERY, OWNED BY THE YOUNG MARÍA JOSÉ GRANIER, USES TO PRODUCE A LITTLE MORE THAN 8,000 BOTTLES A YEAR.

María José arrived in the Cinti Valley—about 700 kilometers south of La Paz—around 2019 on the advice of the Dutch expert Cees van Casteren, who had been hired by Bolivian producers to help them with their wines. Van Casteren had traveled through Bolivia and was charmed by the Cinti Valley, especially in those extremely old vineyards that used trees as living stakes, an ancestral practice that has all but disappeared in the world. “When he told me about it, I went reluctantly, thinking that both the quantity and the quality of those grapes would not be good. But I was wrong,” she tells me as we taste her wines in an old hacienda that belongs to the San Roque property.

One of the primary difficulties María José had to face was that there was no literature available on how to manage those vines. “Everything talked about lyre, gobelet, and vertical shoot positioning, etc. The bibliography on arboreal vineyards was nearly non-existent. All of the knowledge we have today is based on the people who practice it here.”

And there’s nothing capricious about what she’s doing. The floods generally happen during harvest, but the water doesn’t cover the vines, which climb up the trees and remain high above the water level. “And then there’s the biodiversity. We have learned to coexist with the animals that eat the grass and the birds that eat the grapes in the highest parts of the trees, where we can’t reach. Everything here is manual. We can’t do anything with machines,” María José says.

The wines from Jardín Oculto have been one of the most mind-blowing discoveries we at *Descorchados* have had in 2022, now that we have expanded our coverage beyond the South American wine countries we all know: Argentina, Brazil, Chile, and Uruguay. There’s something in those wines that no one else has—the flavors, the textures, and the history behind them. Take the **2020 Oculito Negra Criolla**, for example.

We chose this wine as one of Bolivia’s best reds in this, our first venture into this country’s wines. It’s a delicate version of negra criolla, also known as listán prieto in the Canary Islands and as pais in Chile. The aromas recall red fruits and spices with an earthy touch that’s typical of the variety. The body is rather light and has rich, piercing acidity and fruity flavors, all in a well-achieved balance for an easy-drinking, thirst-quenching wine that also clearly shows the grape.

Cinti has the Negra criolla, molar, and moscatel de alejandría varieties that the Spanish Conquistadors introduced from the Canary Islands,





Tarija



« Bolivia »

A traditional vineyard in the Cinti Valley

but it also has a cross between negra criolla and moscatel known locally as vischoqueña, a grape that makes delicious and juicy wines and that is used in Bolivia to make white, rosé, and red wines. The best example we tasted on this trip was the **2019 Don Cristian Vischoqueña** from the little Tierra Roja winery, a project that aims to valorize the typical Bolivian varieties in Cinti. This **Don Cristian** has the intense color of a claret, with aromas of nuts and earth. The palate is firm, but it's also fresh, leaving a smooth and juicy fruity sensation in a wine that could well be considered unique in the South American context. One to drink by the liter, this vischoqueña was the favorite variety of the winery's owner Cristian Villamor, who died in 2016.

“Working with vineyards that grow on trees helps promote the identity of Bolivian wines. It helps tell a story, a tradition. We aren't a country that has just started making wines because it's a trend, but rather that this all responds to a culture,” María José explains.

The Cinti Valley, some 2,400 meters above sea level, could be considered the spiritual center of Bolivian wine, and, as María José says, it's the source of greatest interest in this country's viticulture. From the journalistic perspective, it's a place with plenty to investigate.

Today, however, Bolivia is undergoing a viticultural resurgence, and consumers are taking interest in learning about and trying more of their wines. Largely responsible for this boom are the wineries and vineyards about 100 kilometers south of Cinti, in Tarija, which is now the country's most important wine region in terms of production.

According to the Observatorio Vitivinícola de Bolivia (Conectavitis), the country now has 4,900 hectares planted to vineyards, which is considerable if you keep in mind that 15 years ago, they had less than half that amount. About 3,500 of those hectares are located in Tarija, where much of the production (about 70%) is moscatel de alejandría, the primary grape used in *singani*, Bolivia's star distilled spirit, which is very similar to the pisco made in Peru and Chile. This spirit is avidly consumed in bars in Santa Cruz and La Paz, usually in the form of *chuflay*, a singani-based cocktail made with lemon juice and ginger ale.

Tarija is also home to the country's largest and most modern wineries, such as Aranjuez, Campos de Solana, Kohlberg, and La Concepción, whose facilities have little or nothing to envy of others in South America. Aranjuez, for example, produces about 4.3 million bottles a year from its nearly 150 hectares of vineyards—and that's an enormous volume in Bolivian terms. Back around 1999, Aranjuez was the first Bolivian winery to import tannat, a variety that, under the intense Tarija sun, some 1,900 meters above sea level, offers a soft and fruity version of this savage variety. Along with Jardín Ocuto's negra criolla, the 2019 Origen Tannat is, in our opinion, Bolivia's best red, a juicy tannat with ripe red fruits, firm tannins, and piercing acidity.

In addition to tannat, and starting in the 1980s, the wineries in Tarija began to import international varieties to replace the ancestral grapes that had survived to that time. We imagine it was in effort to give their wines a more international character, to give them a flavor that was more recognizable in the world's markets. One that caught our



Nelson Sfarcich, winemaker
at Campos de Solana



« Bolivia »

attention was the **2018 Esther Ortiz Petit Verdot** from Campos de Solana, a winery founded by the Granier family in 2000 and that now has 186 hectares of vineyards, most of which are dedicated to singani production. This petit verdot from young vineyards planted about 10 years ago 2,000 meters above sea level is a succulent and ample wine with sweet black fruits that speak of the degree of ripeness at which the grapes were harvested.

You can also find very good tempranillos, such as the **2015 Icono Tempranillo** from Kohlberg, another of the leading Bolivian wineries, founded in 1963 by Julio Kohlberg, a German who came to Bolivia from Munich to work in the mines in Potosí. His grandsons, Erick and Franz, are now in charge of this dynamic Tarija-based winery and are responsible for this selection of tempranillo vineyards planted mid-century at an altitude of some 1,910 meters. With very low yields (three vines per bottle), this spends a long 18 months in barrels before going to bottles, where it spends another 18 months before being released to market. This is a tempranillo with a rigid texture, piercing tannins atop the flavors of sweet fruits, dried flowers, and spice notes. A generous and ample wine, very much in the international style now produced in Tarija.

Finding these two worlds—one that seeks to recover ancestral traditions and another that looks out to the world—is nothing new in South America. We saw it during our trip to Peru, we see it in Chile and Brazil, and we see it as well, although to a lesser degree, in Argentina and Uruguay. And the same thing is happening in Bolivia. And although it's a small scene very similar to Peru's, the fact that there's

a distilled spirit that far exceeds the production and mass interest in wine, Bolivians are demonstrating that they can make wines with an international character as well as with an identity of their own.

There are, however, certain details to improve, especially in the producers that seek an international style, where it's still necessary to delve deeper into details that we have talked about many times in reference to other countries on this side of the world—the tremendous influence of the oak; the excesses of ripeness in regions where the sun abounds and that can bring with it, for example, the standardization of the flavors and the cancellation of the sense of place in overly ripe grapes; the over-extraction thinking that the more body, the better the wine. All of these problems (if we want to see them as problems, of course) are common in many of the wines we have tasted. Issues that seem to be a thing of the past—or at least long discussed among the leaders of regional wines—still deserve reflection by Bolivian winemakers, especially considering the wealth and unique identity of their high-altitude Andean vineyards that offer an opportunity to show different flavors tied to the geography—excesses tend to cloud those key aspects.

All said, our first our first approach to Bolivian wine has been a nice surprise. We loved the landscape and were surprised by the level of some of the wines. This, as a first report, still needs greater depth—something we hope to achieve as our experience with Bolivian wine increases. For now, we invite you to discover some of the wines that we recommend here. There's a whole world there. 🐦



Tarija vineyards

BOLIVIA REPORT

A BRIEF HISTORY OF GRAPES, WINE, AND SINGANI IN BOLIVIA

By Juan Carlos Castellanos Zamora.

Cinti Valley

REPORTS FROM WHAT WAS KNOWN AS ALTO PERU during the colonial period and which is now Bolivia indicate that the first vines were planted in Mizque, the current capital of the province of the same name in the department of Cochabamba, the old town founded by Francisco de Alfaro on September 19, 1603. Its once-great importance derives from the fact that it served as the seat of the Bishopric of the Province of Santa Cruz, and therefore, the Dominican priests required wine for liturgical purposes. This influence, plus the contribution of the Spaniards who had settled in the region, were the motivation for planting vineyards and producing wines beginning in 1609. The mining centers in Potosí and Chuquisaca were also important commercial centers for the fledgling wine industry. But not for long. By order of King Philip III, the vineyards were burned to prevent them from competing with the wines imported from Spain. These restrictive measures aimed at benefitting the monopolistic practices of the crown came late, however, and were not enough to prevent the spread of *Vitis* in the territory.

Later, in the second half of the 17th century, grape growing and winemaking in large clay containers began in small valleys such as Turuchipa in Potosí and Calacoto and Luriba in La Paz due to their proximity to regions with silver mines and large consumer markets. It was also in the valleys of Potosí where they began distilling what would eventually become Bolivia's emblematic drink: singani.

The grape continued to seek its best habitat. As it passed through the Cinti Valley in 1692, its climbing vines embraced the noble molle tree, sealing a distinguished friendship that implored it to remain there. This union is still intact today in majestic vineyards that continue to produce grapes sheltered and protected by the leafy tops of the molle trees.

The Cinti Valley is a canyon, approximately 80 kilometers in length, located in the department of Chuquisaca, with an average altitude of 2,350 meters above sea level. It has a Mediterranean climate and is traversed by the Cotagaita and San Juan del Oro Rivers as well as smaller tributaries. It was the region that identified Bolivian wine for more than a century, in the face of the vigorous development of other areas, as is currently the case with the Tarija and Samaipata Valleys.

And speaking of Tarija, according to Alejandro Corrado's work *The Franciscan School of Tarija and its Missions*, the first vines were planted in the department around 1705 in Las Salinas or San Luis, which is currently Entre Ríos, in the O'Connor province. After some years, the crops were abandoned, presumably due to conflicts with the indigenous Chiriguanos. It is believed that later,

between the second and third decades of the 18th century, the Camacho River Basin attracted the first winegrowers. As a reference, the haciendas of the Jesuits and La Angostura are cited as the oldest pioneers in this area.

There are an estimated 5,000 hectares of vines in Bolivia, 3,600 (70%) of which are located in the provinces of Cercado, Avilez, and Méndez, in the Tarija Valley. With that potential, it's only natural that it is now the country's most important wine region, and the birth of an industry is marked with the installation of large wineries whose modern technology has gradually replaced artisanal production.

The production of singani also grew in parallel with wine. The Spaniards who settled in this part of America provided the need for its distillation—work in the bitterly cold, dark mine shafts some 4,000 meters above sea level demanded a stronger drink with more alcohol than wine to withstand the severe weather. The most rudimentary production methods used clay containers called konchanas. These were replaced by stills originally imported from Europe (and later made domestically) called falcas or aguardienteras made of tin, lead, and copper that were heated over wood fires and whose chilling process employed coils submerged in water. These were used until the arrival of the modern stills that have improved the distillation process and quality through better temperature control.

Between the creation of the Republic and 1900, there is no known mention of singani as such, although there are different decrees that speak of liquors, distilled spirits, and aguardientes, especially when it came to levying taxes upon their production and sale. But, according to recent studies, a product named singani had already appeared as a distilled spirit from the region of the same name prior to the termination of the colonial period in the Imperial Villa of Potosí. That drink was made with the moscatel de alejandría grape, which gave it a very expressive aroma. The denomination spread to Cinti, and the name singani began to be used to refer to a distilled product made from fermented grapes.

The Bolivian Law 774, enacted on January 4, 2016, on the "Promotion of Bolivian Grapes, Singani, and High-Altitude Wines," is a fundamental policy for the protection of the heritage, characteristics, and scope of the country's wine as well as the promotion of wine tourism and the different activities related to it. Furthermore, it protects singani's denomination of origin to differentiate it from Peruvian pisco and Argentine grappa and establishes that, to be considered as such, it must be made exclusively with the moscatel de alejandría variety. 🍷

92

BEST red

TIED

ARANJUEZ

TANNAT ORIGEN 2019 *Tannat* | TARIJA

ARANJUEZ WAS the first winery in Bolivia to plant tannat, back around 1999. It's a variety that's considered among the country's best, especially in the south, in the heights of Tarija, where the generous sun allows the rough tannins to ripen easily. This is a single-vineyard wine from a 1.6-hectare vineyard at an altitude of 1,950 meters and is a clear expression of the variety, with its intense ripe red fruits, its firm tannins, and piercing acidity. An excellent example of the style in one of the good reds from Bolivia. It was aged for a year in new oak barrels. ~



BEST red

TIED

JARDÍN OCULTO

JARDÍN OCULTO 2020 *Negra Criolla* | CINTI

THIS IS a delicate version of criolla negra, also known as listán prieto from the Canary Islands and as país in Chile. The aromas recall red fruits and spices with the earthy touches that are typical of the variety. The body is rather light, with rich and piercing acidity and fruity flavors, all in a successful balance for a thirst-quenching wine that's both easy to drink and a clear example of the grape. This negra criolla comes from vines in the Cinti Valley that are more than 200 years old and grow entangled in the trees, especially in the molles, so the vineyard looks more like a forest than a traditional vineyard. ~

92



92

MEJOR blanco

JARDÍN OCULTO
JARDÍN OCULTO 2020

Moscatel de Alejandría | CINTI

THIS MOSCATEL comes from very old vineyards—it's been more than 400 years since they were established in San Roque in the Cinti Valley, about 700 kilometers south of La Paz. The vineyards use the trunks of old trees as stakes, a very old trellising system that only survives in a few places in the world. In this moscatel, the flavors are deep, and the spicy and floral notes fight to gain prominence in the midst of an intense, creamy body with long flavors. A moscatel for fish curry or to keep for a couple of years. It will only gain in complexity and character. 🍷



MEJOR rosado

TIERRA ROJA
DON CRISTIAN 2019 *Vischoqueña* | CINTI

VISCHOQUEÑA IS a variety that comes from a cross between listán prieto and moscatel de alejandría, and in Bolivia, it's used to produce whites, rosés, and reds. In this case, the wine has a claret-like color and aromas of nuts and earth. The palate is intense yet fresh at the same time. Its 14° of alcohol are not evident, but rather there's a soft and juicy sensation of fruit in a wine that can well be considered unique in the South American context. One to drink it by the liter, this vischoqueña was the favorite variety of Cristian Villamor, who recently passed away and who was the owner of the winery. 🍷

92





THE SCORES

80 85

Simple wines
for every day.

86 90

More complex choices
that are still good options
for every day.

91 95

Excellent wines
that must be
tried, regardless
of the price.

96 100

Does perfection exist?
Probably not, but the
wines in this group
come pretty close.

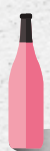
THE VARIETIES



red



white



rosé



orange



sweet



sparkling

Aranjuez

92

TANNAT ORIGEN 2019

Tannat

TARIJA | 13.8°

Aranjuez was the first winery in Bolivia to plant tannat, back around 1999. It's a variety that's considered among the country's best, especially in the south, in the heights of Tarija, where the generous sun allows the rough tannins to ripen easily. This is a single-vineyard wine from a 1.6-hectare vineyard at an altitude of 1,950 meters and is a clear expression of the variety, with its intense ripe red fruits, its firm tannins, and piercing acidity. An excellent example of the style in one of the good reds from Bolivia. It was aged for a year in new oak barrels.



91

ARANJUEZ 2020

Tannat

TARIJA | 14°

An excellent value for money in this 100% tannat from vineyards with clay-loam soils planted at an altitude of 1,950 meters. 80% of the wine is unoaked, and 20% was aged in oak for six months. It's succulent and friendly, with lots of ripe red fruits and sweet spices. A tannat without the aggressive tannins that usually characterize the variety, but with a lot of fruit. Some 60,000 bottles are made of this tannat annually.



91

DON MILTON LEGADO 2018

Tannat, Cabernet Franc, Bonarda

TARIJA | 14.4°

This is a small production of less than 1,000 bottles of the winery's most ambitious wine, a selection of the three origins that Aranjuez manages in Tarija. It's 50% tannat, 25% bonarda, and 25% cabernet franc aged for a year and a half in new barrels. This is a wine to wait for. Even the oak plays a very important role, covering the flavors of succulent ripe fruits that are there in the background. A warm and ample red.



91

JUAN CRUZ 2019

Tannat

TARIJA | 14.1°

This is from a selection of vineyards about 30 years old in the Central Valley of Tarija, at an altitude of about 1,950 meters. Aged for a year in barrels, this shows the effect of the oak in its toasty and spicy notes. The fruity flavors are intense, ripe, and extra-succulent in a wine that's big and highly concentrated but that has very good balance between that ripeness and the acidity and tannin structure at the same time. For the cellar. Juan Cruz is a limited edition of about 7,000 bottles a year.



91

PIONERO 2019

Bonarda

TARIJA | 13.8°

A delightful take on the variety, this showcases radiantly fresh red fruit against the backdrop of bonarda, which tends to give rather sweet and succulent wines. In this case, there's a certain nerve and tension, the tannins are firm, and the sensation of acidity plays an important role. A good discovery from the Chaguaya IG in the heights of Tarija, about 2,050 meters above sea level—a cooler and windier place than other parts of Tarija. The oak aging extended for six months and the new wine spent a similar amount of time in the bottle before being released. Aranjuez was the first winery to plant bonarda in Bolivia, in 2010.



88

ALMA DE TANNAT 2022

Tannat

TARIJA | 12.5°

Fresh and vibrant in acidity, fruity aromas predominate in this light rosé, ideal for drinking by the pool on hot days. It's 100% syrah, made from grapes harvested early, and has a low, 12° alcohol content.



Des cor Chad dos 2022

Aranjuez

88

ARANJUEZ 2020
Cabernet Franc
TARIJA | 14°

This has some of the variety's typical spice and tobacco notes, although it primarily has sweet and almost candied red fruits. It's a succulent franc with a voluptuous texture and ready to drink with beef empanadas. 80% of this franc saw no oak, and the rest was aged in barrels for six months.



88

DUO 2020
Tannat, Merlot
TARIJA | 13.6°

Sweet fruits are accompanied by vibrant acidity in this simple and friendly red rich in creamy texture to be drunk for an everyday lunch. This is a blend of 50% tannat and 50% merlot.



87

DUO 2020
Bonarda, Cabernet Franc
TARIJA | 13.7°

Made with half bonarda and half cabernet franc from vineyards between 1,950 and 2,095 meters up in Tarija, this is a juicy red that's rich in sweet fruits with a friendly, silky texture.



87

DUO 2021
Chardonnay, Sauvignon Blanc
TARIJA | 12°

An ideal white to take on summer vacations and drink with grilled white fish. This refreshing juice is rich in white fruits, light body, and sparkling acidity. It's a blend of 60% sauvignon and 40% chardonnay.



Campos de Solana

91

ESTHER ORTIZ 2018
Petit Verdot
TARIJA | 14°

This 100% petit verdot comes from young vineyards planted about 10 years ago at an altitude of 2,000 meters in Tarija and was aged in barrels for two years. That time has managed to calm the impetus of the grape and now offers a wine that's ample and succulent with sweet black fruits that speak of how ripe the bunches were at harvest. Give it time in the bottle or a good rack of lamb.



91

TRI 2020
Viognier, Riesling, Sauvignon Blanc
TARIJA | 13.2°

This blend is one of Bolivia's best whites and is made up of 80% viognier, 15% riesling, and the rest is sauvignon blanc, all planted at an altitude of about 2,000 meters. It's a wine rich in floral notes and fruit in a context of a fresh wine, and at the same time, it has a powerful palate shaped by 10 months of aging on its lees in barrels. One of those whites that is less for an aperitif and more for food. Bring it to the table to accompany shellfish au gratin.



89

CAMPOS DE SOLANA N/V
Marselan
TARIJA | 14°

A marselan that's fruity above all else, with succulent flavors and aromas, the product of a season that produced ripe and voluptuous fruits. It's generous in every aspect, from the expressiveness on the nose to that creaminess on the palate. For meaty stews.



86

CAMPOS DE SOLANA 2020
Tannat
TARIJA | 14°

Aromas of very ripe black fruit and nuts in this very smooth, succulent, and friendly tannat.



Cañón Escondido

91

RESERVA 2021
Tannat
TARIJA | 13.6°

A succulent, expansive tannat that takes over the palate with its liqueur-like fruit flavors and spicy tones. It has dense, sharp tannins, and the acidity plays its part, refreshing and lending nerve to a red that needs a few years in the bottle to calm that wild side. This **Reserva** is 95% tannat plus 5% blend of franc, syrah, and cabernet sauvignon, and it spent 11 months aging in barrels.



91

VINO DE FINCA 2021
Cabernet Franc
TARIJA | 13.1°

This is a selection from the upper reaches of the Cañón Escondido Vineyard in Tarija, about 2,010 meters above sea level on soils rich in clay. The juicy acidity is radiant and brightens the red fruit flavors combined with herbal and tobacco notes. It's a light, agile wine with very good depth, one of those reds that disappear easily. It's unoaked and is a pure expression of the variety in this area, hidden among the mountains.



Cepas de Oro

90

LEGADO DE RIVERA ORANGE 2021
Moscatel de Alejandria
CINTI | 12.5°

This is a pioneer among Bolivia's orange wines and is the product of the maceration of moscatel grapes from old vineyards in the Cinti Valley. It's a deep wine loaded with flavors of ripe and candied white fruit. It's a wine with an imposing body and not a trace of the bitterness that tends to be common in the style. One to keep in mind if you like orange wines.



89

BLANC DE NOIR 2022
Misionera
CINTI | 12°

Rather than exuberance on the nose, this wine has a fruity generosity on the palate, with a creamy texture and flavors of white fruits. Serve it well chilled as an aperitif.



88

TRADICIÓN CINTIÑA N/V
Moscatel de Alejandria
CINTI | 12°

This moscatel comes from old vineyards planted in the Cinti Valley, about 2,300 meters above sea level. It has ripe aromas and flavors and is slightly sweet in a creamy texture. The acidity is just enough to balance in this rather rustic white for well-seasoned white fish.



87

CEPAS DE ORO 2022
Vischoqueña
CINTI | 12.5°

With warm flavors, a light body, and good acidity, this is a simple, fruity rosé—the kind of rosé you can drink by the liter in the summer.



87

TRADICIÓN CINTIÑA 2020
Vischoqueña
CINTI | 13°

Rich in earthy aromas, this vischoqueña (a field blend of moscatel with listán prieto) is light with sweet ripe-fruit flavors and a spicy finish. It comes from very old vineyards planted 2,300 meters above sea level in the Cinti Valley.



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Jardín Oculto

92

JARDÍN OCULTO 2020
Moscatel de Alejandría
CINTI | 12°

This moscatel comes from very old vineyards—it's been more than 400 years since they were established in San Roque in the Cinti Valley, about 700 kilometers south of La Paz. The vineyards use the trunks of old trees as stakes, a very old trellising system that only survives in a few places in the world. In this moscatel, the flavors are deep, and the spicy and floral notes fight to gain prominence in the midst of an intense, creamy body with long flavors. A moscatel for fish curry or to keep for a couple of years. It will only gain in complexity and character.



92

JARDÍN OCULTO 2020
Negra Criolla
CINTI | 14°

This is a delicate version of criolla negra, also known as listán prieto from the Canary Islands and as país in Chile. The aromas recall red fruits and spices with the earthy touches that are typical of the variety. The body is rather light, with rich and piercing acidity and fruity flavors, all in a successful balance for a thirst-quenching wine that's both easy to drink and a clear example of the grape. This negra criolla comes from vines in the Cinti Valley that are more than 200 years old and grow entangled in the trees, especially in the molles, so the vineyard looks more like a forest than a traditional vineyard.



Kohlberg

91

ICONO 2016
Tempranillo
TARIJA | 14.5°

This is a selection from tempranillo vineyards planted half a century ago at an altitude of around 1,910 meters in the Don Julio Vineyard in Tarija. With very low production (three vines yield just one bottle), this was aged for a long 18 months in barrels before going to the bottles, where it spent another 18 months before being released to market. This is a tempranillo with a rigid texture, sharp tannins that cover flavors of sweet fruits, dried flowers, and spicy tones. A generous, ample wine for lamb.



90

ELIA ROSA 2016
Cabernet Sauvignon, Malbec, Syrah, Tempranillo, Merlot
TARIJA | 14°

This blend was made with wines that had already been finished and aged in oak. The blend was returned to barrels and left to complete a total of 18 months of oak aging. The result is faithful to the house style with ripe-fruit flavors in a succulent red with firm-yet-polished tannins and good acidity to balance that voluptuous sensation that seems to characterize Kohlberg wines.



90

GRAN RESERVA 200 AÑOS 2017
Cabernet Sauvignon, Malbec, Syrah
TARIJA | 14°

This blend comes from vineyards at the Hacienda Don Julio, in Tarija, between 1,890 and 1,950 meters above sea level and from 34-year-old vineyards, which is young in the context of this winery. The structure of the cabernet sauvignon dominates in this wine, showing its firm, sharp tannins amid flavors of ripe red fruits. The acidity is fresh, which gives balance to a wine that's on the lush and succulent side.



89

DON JULIO 2016
Syrah
TARIJA | 14°

From Hacienda Don Julio, some 1,900 meters above sea level in Tarija, and from vines that are more than 50 years old, this succulent syrah smells of ripe and candied red fruits, sweet spices in a body whose flavors fill the mouth.



88

SINGLE VINEYARD BLOCK 23 2019
Malbec
TARIJA | 13.8°

A particular malbec that leans toward liqueuer-like fruity tones, although without toppling into over-ripeness. It's not an opulent red either, but rather it's well balanced and rich in sweet fruits and very soft tannins.



87

ICONO 2017
Malbec
TARIJA | 14.5°

The ripeness of the flavors and the high alcohol (14.5°) give this malbec a succulent voluptuousness. An ample, heavy wine for winter nights.



87

STELAR 2021
Ugni Blanc
TARIJA | 14°

This leans toward the sweet side of the variety, with notes of toasted oak and a creamy, friendly body. This is a simple ugni, ready to drink at lunch-time and a good value for money.



86

SINGLE VINEYARD BLOCK 21 2019
Syrah
TARIJA | 13.8°

Flavors of sweet fruits and spices dominate in this simple, soft-textured syrah, the kind of red you open for lunch. To accompany pasta.



86

SINGLE VINEYARD BLOCK 63 2019
Cabernet Sauvignon
TARIJA | 13.8°

Dominated by the herbal and vegetal aromas that tend to appear in cabernet sauvignon, this is a simple red and a good value for money. The still-active tannins call for grilled meat.



Kuhlmann

90

GRAN PATRONO N/V
Marselan
TARIJA | 14°

This is a blend of young marselan vineyards, one in Sunchu Huayco, 1,850 meters above sea level, and another in Vivicha, in the Cinti Valley, 2at 300 meters. Both make up 50% of this blend that shows a ripe and ample side of the variety, with friendly, highly polished tannins, sweet black fruits, and a finish full of spices and oaky tones from its two years of aging.



88

SANTO PATRONO ALTIPLANO 2020
Marselan, Tannat
TARIJA | 14°

Altiplano comes from 15-year-old vineyards at an altitude of 1,850 meters in Sunchu Huaycoin the Tarija Valley. It's 50% marselan and 50% tannat, and half of the blend goes into second-use barrels for six months. The floral aromas of the marselan take center stage in this friendly wine with sweet, smooth flavors, generous in spices and creamy tannins.



Des cor Chad dos 2022

La Concepción

89

CEPAS DE ALTURA 2019
Cabernet Sauvignon
TARIJA | 14.3°

A cabernet with sweet flavors and tannins that try to maintain balance. The acidity is firm but subdued by the ripeness of the fruit. This is a winter cabernet for aged cheeses.



88

LA CONCEPCIÓN 2018
Merlot, Cabernet Sauvignon, Syrah
TARIJA | 13°

From vineyards at an altitude of 1,850 meters in the department of Tarija in the Concepción Valley, this succulent and fruity red has touches of spice and dairy and a friendly texture. Ready to serve with lamb.



87

CÓMPLICE 2021
Tannat, Cabernet Franc
TARIJA | 14.1°

This blend of 60% tannat and 40% cabernet franc is a pure expression of sweet and juicy ripe fruit with a friendly and creamy texture. One for meaty stews.



Landsuá

86

PARRAS DEL FUERTE 2019
Tannat
VALLES CRUCEÑOS | 13.3°

A rather tame tannat, this has intense aromas of ripe red fruits and spices blended into a medium body with tannins that are soft by the standards of the variety. One for a barbecue.



85

CASTILLA 2018
Merlot, Tempranillo
VALLES CRUCEÑOS | 13.2°

Sweet, ripe fruits in this blend of 70% merlot and 30% tempranillo from the Samaipata zone in western Santa Cruz. Good acidity balances that feeling of ripe black fruit in a simple wine with good value for money.



84

PARRAS DEL FUERTE 2019
Cabernet Sauvignon
VALLES CRUCEÑOS | 12.8°

Rich aromas of ripe red fruit against a backdrop of herbal tones in this simple, light- to medium-bodied cabernet to drink at lunchtime any day of the week.



Magnus

88

LOCURA 5.1.1 2021
Sauvignon Gris, Viognier, Gewürztraminer, Müller Thurgau, Chasselas
TARIJA | 12.9°

A rather particular blend, where 35% is sauvignon gris, 25% is viognier, 30% is gewürz and müller thurgau, and the rest is chasselas—a mixed-bag combination where what rules is the palate, with its rich texture, powerfully fruity flavors, and very good acidity. One to consider with ceviche.



Marqués de la Viña

90

COLECCIÓN 2017
Moscato
LURIBAY | 12°

Marqués de la Viña obtains the moscatel grapes for this white from vineyards in the Luribay zone of La Paz, about 2,550 meters above sea level. It was vinified in Cochabamba, fermented in raulí containers, and then aged in oak. The result is a white of great strength on the palate, with floral and spicy tones as well as notes of toasted oak. A serious moscato to drink with fried fish.



89

JACQUES SIMON NOUVEAU 2022
Ribier Noir, Tannat, Syrah
TARIJA | 13.2°

In the Beaujolais Nouveau style of juicy, fruity reds, this blend of 50% ribier noir, 40% tannat, and finished with syrah stands up very well. Full of fruit and refreshing acidity, this is a red to drink by the liter on vacation. Buy a case.



89

JACQUES SIMON PÉT-NAT N/V
Cabernet Sauvignon, Bonarda, Tannat
BOLIVIA | 11.5°

This pet-nat is a blend of grapes from Cochabamba (the cabernet), at an altitude of 2,560 meters, and Tarija, at 1,850. Made using the ancestral method of a single fermentation in the bottle. Here, the yeasty aromas merrily mix with red fruit notes in a sparkling wine to drink by the liter in the summer.



88

JACQUES SIMON PÉT-NAT N/V
Moscatel de Alejandria
LURIBAY | 11.5°

Made with the ancestral method of a single fermentation in the bottle, this pet-nat has all the floral aromas of moscatel de alejandria. The palate offers creamy bubbles and has a rich sweetness that projects out to the finish, leaving a soft fruity sensation. This comes from vineyards in Cochabamba, at an altitude of about 2,550 meters.



84

COLECCIÓN 2018
Bonarda
TARIJA | 13.2°

A bonarda marked by the sweetness of its fruit and that has a light body and friendly tones of spices and very soft tannins. One for every day.



Tierra Roja

92

DON CRISTIAN 2019
Vischoqueña
CINTI | 14°

Vischoqueña is a variety that comes from a cross between listán prieto and moscatel de alejandria, and in Bolivia, it's used to produce whites, rosés, and reds. In this case, the wine has a claret-like color and aromas of nuts and earth. The palate is intense yet fresh at the same time. Its 14° of alcohol are not evident, but rather there's a soft and juicy sensation of fruit in a wine that can well be considered unique in the South American context. One to drink it by the liter, this vischoqueña was the favorite variety of Cristian Villamor, who recently passed away and who was the owner of the winery.



Des cor Chad dos

2 0 2 2

« Bolivia »

Uvairenda

85

1750 2018
Tannat

VALLES CRUCEÑOS | **14°**

In a domesticated style of tannat and very focused on ripeness and candied touches, this is a simple red with no rough edges, although it does have good acidity. As if to think of a rib eye.



Yokich

88

YOKICH 2022
Moscatel de Alejandria
CINTI | **13°**

Intense flavors of fruit and flowers in this ripe and succulent moscatel from old vineyards in the Cinti Valley. It's creamy and ample, and the alcohol imprints a certain warmth, while the fruits become increasingly juicy and ripe.



86

YOKICH 2021
Vischoqueña
CINTI | **14°**

In a ripe and sweet vischoqueña style, here, the candied and caramelized flavors are in command in a generous, ample wine.



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