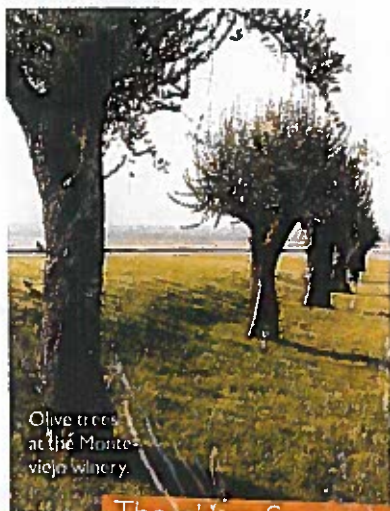


>> ARGENTINA

A New Vintage

Edging the Andean foothills, a humble road south of Mendoza snakes past some of South America's premier vineyards



Olive trees at the Monteviejo winery.

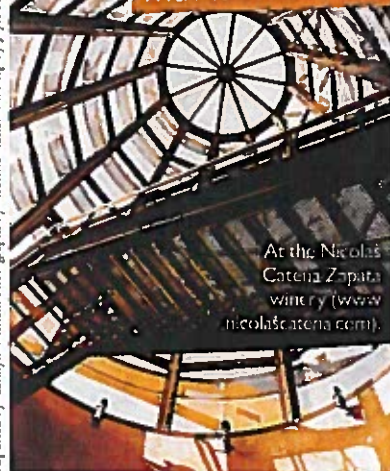


At the market, hold Sundays opposite the Park Hyatt Mendoza.

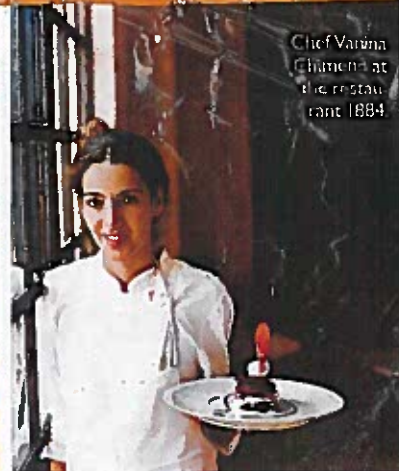


Wine is a key ingredient in the shampoo at the Park Hyatt's spa.

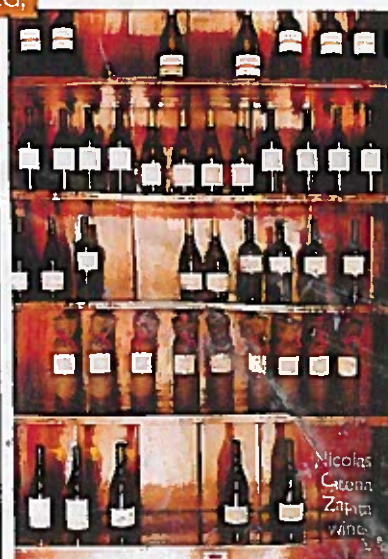
There's no Sonoma-style sophistication here. Instead, Mendoza offers opportunities for one-on-ones with vintners—and for perfect spit-roasted beef.



At the Nicolás Catena Zapata winery (www.nicolascatena.com).



Chef Varina Chimen at the restaurant 1884.



Nicolas Catena Zapata wine.

Already on in-the-know oenophiles' itineraries, the wine route leading into the countryside from the provincial capital of Mendoza, Argentina, is uncorking as an increasingly enviable place to sip and sup. The latest vineyard on the poplar-lined Route 40 South, at the foot of the Andes, is **Monteviejo**. This sleek complex surrounded by 2,300 acres of vines is backed by prominent Bordeaux producers and began hosting tastings late last year (monteviejo.com). A mile and a half from downtown Mendoza, the esteemed

Escorihuela winery is worth a stop. Its restaurant, **1884** (backed by Francis Mallman of Patagonia West in Westhampton, New York), features local produce and seared meats (54-261-424-2698; entrées, \$13–\$17). In the city proper, the recently opened **Park Hyatt Mendoza** is a choice place to stay—and to sample the bumper crop. Behind its colonial facade are restaurants and bars pouring local vintages and a spa that soothes with potions concocted from area grapes (54-261-441-1234; mendoza.parkhyatt.com; doubles, \$185).

