

South America Wine Cruise Virtual Event

We invite you to “Sip, Savor & Explore”

Attendees who book the South America wine cruise within 7 days of the event will receive an extra \$100 per stateroom onboard credit! Be sure to invite your friends too!

We are pleased to confirm your registration to attend our South America Wine Cruise Virtual Event featuring renowned wine authority Paul Wagner!

- Date:** Wednesday, September 16, 2020
Time: 5:30pm (Pacific Daylight Time)
To Join: A Zoom meeting link will be sent to you prior to the event. If you have never used Zoom before, it might ask you to download the app to make it run better on your device.
Take Part: Your wine host Paul Wagner will be taking us through a tasting of two wines from Argentina. Paul has graciously included a little detail below as well as a link to a retailer where you can order the wines in case they are not available at your local wine shop.

Sip

“I thought we should taste a couple of wines that capture some of the excitement we'll discover in Argentina, so we'll taste two wines that you really can't find anywhere else in the world:



“Our first wine comes from a white grape that really only exists in Argentina --Torrantes. It's luscious and aromatic, with some wonderful citrus elements at times as well. I'll be tasting the 2019 Colomé Torrantes Valle Calchaquí Salta (available from K&L Wines for under \$15 -- <https://m.klwines.com/p/i?i=1475243>). It's made by a friend of mine who makes wine high in the Andes. But you can substitute any version of Argentine Torrontes and get a sense of what we are talking about.”



“The second wine is a classic version of Argentina's signature red grape, Malbec. The one I will be tasting is the 2018 Vaglio “Aggie” Malbec Uco Valley (available from K&L Wines for under \$20 <https://m.klwines.com/p/i?i=1472732>). But you can also join in with any Malbec from Argentina that you might find in a local wine shop.”

~Paul Wagner



Savor



Chimichurri Recipe

Our favorite chimichurri recipe is quick and simple when prepared in a food processor, and tastes great on steak, fish, and chicken.

Made from just a few handy ingredients like red-wine vinegar, garlic, crushed red pepper, and salt and pepper—plus two kinds of fresh herbs—this bright-green sauce from Argentina has amazing depth of flavor. It is especially delicious on anything grilled, but also works great on simply steamed vegetables and roasted meats.

Ingredients

- 1/4 cup coarsely chopped parsley
- 3 tablespoons red wine vinegar
- 4 large garlic cloves, minced (2 1/2 tablespoons)
- 2 tablespoons oregano leaves
- 2 teaspoons crushed red pepper
- Kosher salt and freshly ground pepper
- 1/2 cup extra-virgin olive oil

Let's Prepare

In a food processor, combine the parsley, vinegar, garlic, oregano and crushed red pepper. Process until smooth; season with salt and pepper. Transfer the sauce to a bowl and pour the olive oil over the mixture. Let stand for at least 20 minutes.

Make Ahead

The chimichurri can be refrigerated overnight. Bring to room temperature before serving.

Serve With

This traditional chimichurri recipe is incredibly versatile. Serve it over beautifully charred steaks or as a sauce for a mixed grill. It's also perfect with grilled chicken or seared tuna.

Suggested Pairing

Chimichurri sauce originated in Argentina as a complement to the country's great grass-fed beef; similarly, a smoky Argentine Malbec will make a great partner to grilled steaks topped with this expert sauce.

Explore

Featured Port:

Punta Arenas, Chile



The sweeping views of Patagonia will enthrall you! Explore the town and its history and enjoy stunning views over the Strait of Magellan to fabled Tierra del Fuego. Discover the scenic Patagonian countryside and visit a local sheep farm. Visit the lookout at the Hill of the Cross and survey the Magellan Strait. The highlight is the Magellanic penguin rookery at Otway Sound. Or fly to Chile's magnificent Torres Del Paine National Park.



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For details about the South America Wine Cruise, please visit [THIS LINK](#) or contact Expedia Cruises, North Bay

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