

# FOOD

*and*

# TRAVEL

*Summer*

*Nathan Outlaw's*  
**CORNWALL**

*hours of*  
**ICILY**



*the best of British*  
**FOOD**  
**FESTIVALS**

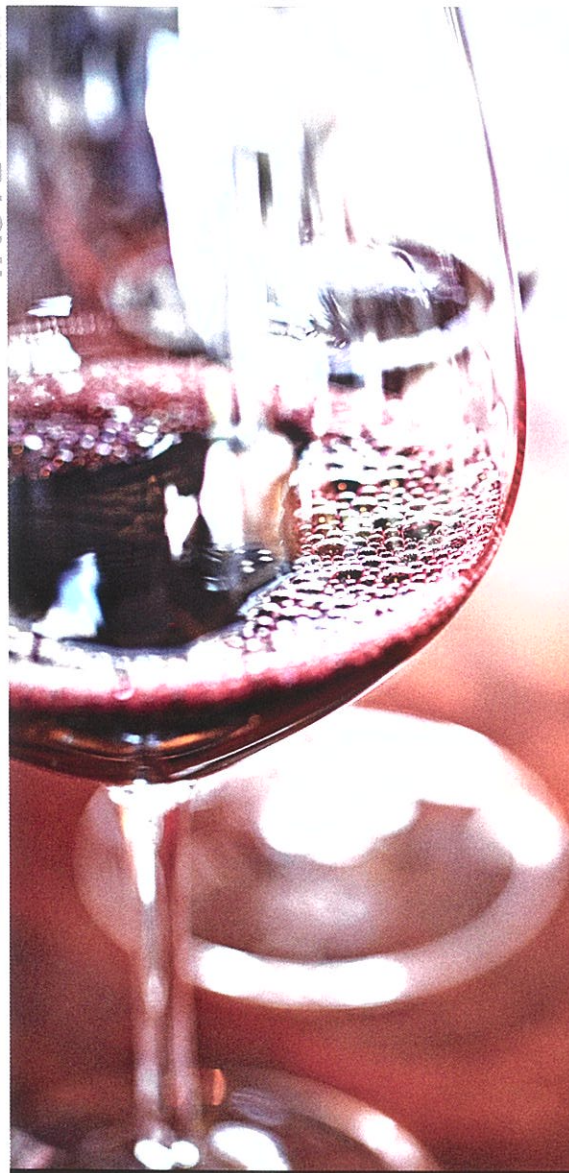
**VINE ROUTES**  
PAIN SOUTH AFRICA FRANCE  
GERMANY BULGARIA  
AUSTRALIA ARGENTINA

**40** *hot hotels*

*Why you need to visit*  
**CARDIFF**

*Essential guide to gourmet*  
**MADEIRA**

*Where to eat in*  
**MEXICO CITY**



## WINE OF THE TIMES

Bordeaux, Napa, Rioja. They're all famous – and, of course, fabulous – wine regions, and their celebrated status means they tend to attract crowds, too. But if you're looking for a brilliant wine trip that feels a little more under the radar, Alicia Miller knows where to head. Welcome to your new wine bucket list

### Gatta ARGENTINA

On paper, winemaking in Salta seems like an impossible task. Perched 3,000m above sea level, vineyards cling to mountainous terrain, accessed by vertiginous roads. They're pummelled with sunshine by day and plunged into cold come night. But, for all the challenges faced, grape growing here is worth the effort. This edge-of-the-world region turns out delicately floral, fresh tarrantés – a white grape – and crunchy, peppery malbec unlike anywhere else.

A low-key place to start your tasting tour is Bodega El Porvenir de Cafayate [elporvenirwines.com](http://elporvenirwines.com) a 40-year-old family winery in Salta's main wine town, Cafayate, where you can sample fine iterations of both flagship varietals. In between sips of silky tannat, another star local red wine, learn to cook pillowy empanadas (Salta's speciality snack) or cosy up in a wood-beamed suite, nestled amid the vines.

Once rested, strike out to other corners of Argentina's most extreme wine region, accessible by car. Hilltop Bodega San Pedro de Yacochuya [yacochuya.com.ar](http://yacochuya.com.ar) makes some of the most aromatic tarrantés in the area, while remote Bodega Colomé [bodegacolome.com](http://bodegacolome.com) at the end of a dirt road, produces concentrated wines from gnarly vines that, in some cases, date back to the 1800s.

Undoubtedly, there will come the time when you just want to sit back, unwind and enjoy a glass in the South American sun. For that, book into Hacienda de Molinos [haciendamolinos.com.ar](http://haciendamolinos.com.ar) in tiny Molinos village. Under burnt-orange tiled roofs you'll find spacious rooms with cast iron four-poster beds, and a restaurant serving up sizzling steaks, accompanied by the ultimate luxury: glasses of icy tarrantés, served beside a lick of aquamarine pool. »



Photos by Ewen Bell; Gary Latham; Hector Ramon Perez/Unsplash

## Franschhoek SOUTH AFRICA

Franschhoek's big-ticket neighbour, Stellenbosch, attracts all the attention. For some reason Franschhoek gets away with fewer day-trippers from Cape Town and you won't find as many tour groups. But that's not to say it's any less impressive. With plummy cabernet sauvignons and elegant chardonnays in excess, plus knock-out mountain scenery and some of South Africa's finest hotels and restaurants, it's a must-see corner of the Cape.

Whatever your tasting inclination, you'll find it here. Those seeking polished sessions in a swish 'wine studio' - sipping old-vine cinsault while gazing into a cellar filled with barrels - are well provided for, including at Leeu Estates [mlfwines.com](http://mlfwines.com) with its Instagram-ready landscaped gardens. Prefer something a smidge more rough and ready? At boutique-style Black Elephant Vintners [bevintners.co.za](http://bevintners.co.za) you can join a private 'wine and music pairing' in the owner's home, sinking inky petite sirah as Prince's Purple Rain is belted out of the speakers.

The only thing more diverse than the tasting experiences in Franschhoek are the wines themselves. Thanks to a uniquely vast range of soil types, aspects and slope inclines, winemakers can experiment with everything from aromatic viognier to that smoky South African staple, pinotage. And the wineries aren't the only great places to sample them. At glamorous farm, cookery school and spa hotel Babylonstoren [babylonstoren.com](http://babylonstoren.com) rooms are set in old Cape Dutch-style houses, with aperitif hour arriving in the form of a house-made rosé. Just outside charming Franschhoek town at Richard Branson's hotel, Mont Rochelle [virginlimitededition.com](http://virginlimitededition.com) spectacular mountain views are served up with tastings of smooth, easy-drinking syrah. And at one of South Africa's finest restaurants, La Petite Colombe [lapetitecolombe.com](http://lapetitecolombe.com) delicate, crafted plates - think wagyu with pickled fish, truffle and aubergine - are expertly matched with wines from the surrounding hills.

## Penedès SPAIN

Even if you've never heard of Penedès, we'd wager that you'll know its most famous export: Cava. Around 95 per cent of Spain's headliner fizz is produced here, just an hour from Barcelona, where xarel-lo, parellada and macabeo grapes are ripened in sun-soaked vineyards that are ringed by mountains and studded with sleepy towns.

Expect an enticing jumble of varieties to explore: big-name brands like Codorniu and Freixenet with glossy tasting rooms and cavernous cellars sit alongside intimate, family-owned wineries spilling out from farmhouses. Point a finger at the map and get driving. No matter which of the 150 wineries you end up at, you're bound to find deliciously fine fizz at a fraction of the price of wines from Champagne, although it's made here using the same traditional, labour-intensive production method.

Mas Comtal [mascomtal.com](http://mascomtal.com) makes a solid first stop, with its 40 organic hectares sprawled at the foot of Garraf county; breezes from the nearby Mediterranean give its old-vine xarel-lo grapes an extra something special. Carry on to Juvé y Camps [juveycamps.com](http://juveycamps.com) with its century-old cellars - six floors of underground tunnels - and nutty, briochey La Capella bubbly, a dream match for freshly landed Balearic seafood.

But then, good food is a given around here. You could go swish at architecturally daring Mastinell [mastinell.com](http://mastinell.com) a winery-hotel that was designed to mimic a row of stacked wine bottles; the restaurant dishes are intricate, and might include scallop tartare or passion fruit sponge cake with rum granita. But really, the most rewarding meals around here are the unbuttoned ones. At Michelin-approved Cal Ton [restaurantcalton.com](http://restaurantcalton.com) in Vilafranca del Penedès, which has been going strong these past four decades, trad white tablecloths and tiled floors provide a relaxed setting for Catalan favourites such as cannelloni with ceps or juicy steak. All washed down with aged local Cava, no less. —————>>

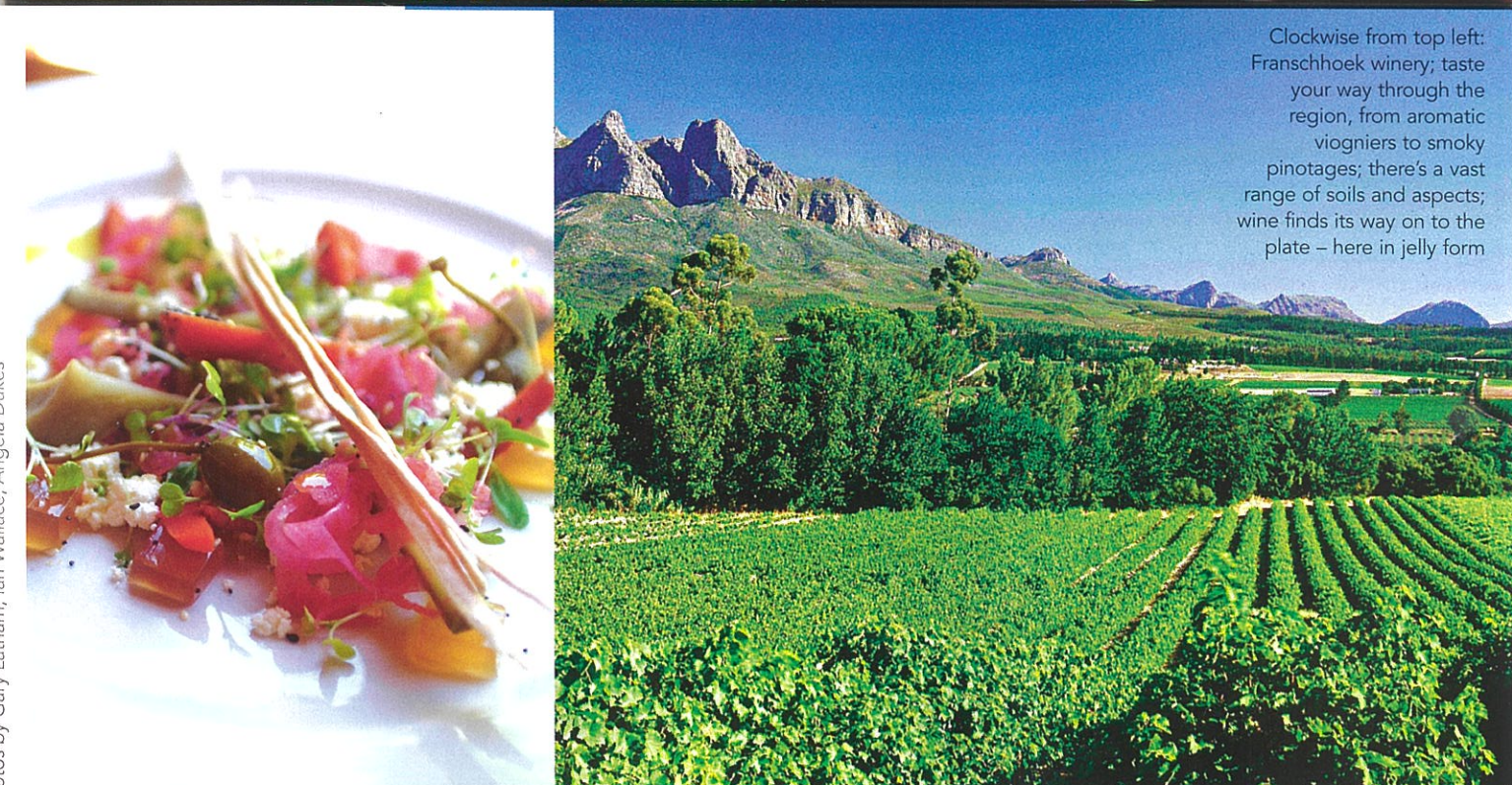


'Franschhoek gets away with fewer day-trippers from Cape Town than Stellenbosch. But that's not to say it's any less impressive, with plummy cabernet sauvignons and elegant chardonnays in excess, plus knockout mountain scenery. Team all that with delicate, crafted plates at some very fine restaurants'

From left: sleepy towns dot the Penedès area; the Spanish coast brings in fresh breezes and excellent fish; tasting is often informal; undulating rows of vines



otos by Gary Latham; Ian Wallace; Angela Dulkes



Clockwise from top left: Franschhoek winery; taste your way through the region, from aromatic viogniers to smoky pinotages; there's a vast range of soils and aspects; wine finds its way on to the plate - here in jelly form