

PRACTICE EXAM 14: SOUTH AMERICA

1. Which country is the largest wine producer in South America?
 - A. Chile
 - B. Argentina
 - C. Brazil
 - D. Uruguay

2. What is Argentina's signature red grape variety?
 - A. Cabernet Sauvignon
 - B. Bonarda
 - C. Tempranillo
 - D. Malbec

3. Which Argentine wine region produces the majority of the country's wine?
 - A. Mendoza
 - B. San Juan
 - C. Salta
 - D. Patagonia

4. What is the primary sub-region within Mendoza known for premium Malbec?
 - A. Maipú
 - B. San Rafael
 - C. Uco Valley
 - D. East Mendoza

5. Which Uco Valley district has gained recognition for high-altitude Malbec?

- A. Tupungato
- B. Gualtallary
- C. San Carlos
- D. La Consulta

6. What is the approximate elevation of Argentina's highest vineyards in Salta?

- A. 1,000 meters
- B. 1,500 meters
- C. 2,000 meters
- D. Over 3,000 meters

7. Which grape variety is Argentina's most planted, though often used for bulk wine?

- A. Cereza and Criolla Grande
- B. Malbec
- C. Bonarda
- D. Cabernet Sauvignon

8. What is Argentina's second most important quality red grape after Malbec?

- A. Merlot
- B. Syrah
- C. Cabernet Sauvignon
- D. Tempranillo

9. Which white grape variety produces Argentina's most distinctive white wines?

- A. Chardonnay
- B. Torrontés
- C. Sauvignon Blanc
- D. Viognier

10. What aromatic character is Torrontés known for?

- A. Citrus and mineral
- B. Tropical fruit
- C. Oak and vanilla
- D. Floral (Muscat-like) with high aromatics

11. Which region in northern Argentina is famous for high-altitude Torrontés?

- A. Salta (Cafayate)
- B. Mendoza
- C. San Juan
- D. Patagonia

12. What natural feature provides irrigation for Argentine vineyards?

- A. Rainfall
- B. Underground aquifers
- C. Andes snowmelt
- D. River diversion

13. What is the traditional Argentine irrigation system called?

- A. Drip irrigation
- B. Flood irrigation (acequias)
- C. Sprinkler system
- D. Dry farming

14. Which wind from the Andes can damage Argentine vineyards?

- A. Mistral
- B. Pampero
- C. Sirocco

D. Zonda

15. What climate classification describes most Argentine wine regions?

A. High-altitude continental desert

B. Maritime

C. Mediterranean

D. Tropical

16. Which Mendoza sub-region is known for old-vine Malbec from lower elevations?

A. Uco Valley

B. Tupungato

C. Luján de Cuyo

D. Gualtallary

17. What distinguishes Luján de Cuyo Malbec from Uco Valley Malbec?

A. Lighter color

B. Riper, rounder fruit from warmer conditions

C. Higher acidity

D. More tannic

18. Which district within Luján de Cuyo is particularly acclaimed?

A. Tupungato

B. San Carlos

C. La Consulta

D. Agrelo (and Perdriel)

19. What is Bonarda's character in Argentina?

A. Soft, fruity red often used for everyday wines

- B. Tannic and age-worthy
- C. Aromatic white
- D. Sparkling wine grape

20. Which emerging Argentine region is known for cool-climate wines in Patagonia?

- A. Salta
- B. San Juan
- C. Neuquén (and Río Negro)
- D. Catamarca

21. What challenge does altitude present for Argentine viticulture?

- A. Excessive rainfall
- B. Intense UV radiation requiring adaptation
- C. Cold winters preventing cultivation
- D. Lack of irrigation water

22. What is the Argentine wine classification system called?

- A. DOC
- B. AVA
- C. Appellation system
- D. Indicación Geográfica (IG) and DOC

23. Which country is South America's second-largest wine producer?

- A. Chile
- B. Argentina
- C. Brazil
- D. Uruguay

24. What natural barrier separates Chile's wine regions from Argentina?

- A. Amazon River
- B. Atlantic Ocean
- C. Andes Mountains
- D. Atacama Desert

25. Which grape variety has Chile adopted as its signature?

- A. Merlot
- B. Carmenère
- C. Cabernet Sauvignon
- D. Syrah

26. What was Carmenère mistaken for in Chile until 1994?

- A. Cabernet Sauvignon
- B. Cabernet Franc
- C. Petit Verdot
- D. Merlot

27. Where is Carmenère originally from?

- A. Bordeaux (France)
- B. Spain
- C. Italy
- D. Portugal

28. What is Chile's largest wine region by production volume?

- A. Maipo Valley
- B. Casablanca Valley
- C. Central Valley (Maule and Bío Bío)

D. Aconcagua

29. Which Chilean valley is closest to Santiago and known for premium Cabernet Sauvignon?

A. Casablanca

B. Maipo Valley

C. Colchagua

D. Curicó

30. What sub-region of Maipo is famous for producing Chile's top Cabernets?

A. Casablanca

B. San Antonio

C. Limarí

D. Alto Maipo (Puente Alto)

31. Which Chilean valley pioneered cool-climate viticulture for white wines?

A. Casablanca Valley

B. Maipo Valley

C. Colchagua

D. Maule

32. What cooling influence affects Casablanca Valley?

A. Andes snowmelt

B. Desert winds

C. Pacific Ocean fog and breezes (Humboldt Current)

D. Altitude only

33. Which valley south of Casablanca has even more extreme Pacific influence?

A. Maipo

B. San Antonio (including Leyda)

C. Colchagua

D. Rapel

34. What grape variety thrives in San Antonio/Leyda's cool conditions?

A. Carmenère

B. Cabernet Sauvignon

C. Malbec

D. Sauvignon Blanc (and Pinot Noir, Chardonnay)

35. Which Chilean valley is known for powerful red wines, particularly Carmenère and Syrah?

A. Colchagua

B. Casablanca

C. Limarí

D. Bío Bío

36. What is Chile's geographic classification system?

A. DOC only

B. AVA

C. DO with Costa, Entre Cordilleras, and Andes designations

D. No classification

37. What does "Costa" indicate on a Chilean wine label?

A. Mountain vineyards

B. Coastal vineyards influenced by Pacific

C. Valley floor

D. High altitude

38. What does "Andes" indicate on Chilean wine labels?

- A. Coastal influence
- B. Valley floor
- C. Low elevation
- D. Mountain foothills near the Andes

39. Which northern Chilean valley is known for cool-climate Chardonnay and Syrah?

- A. Limarí Valley
- B. Maipo Valley
- C. Colchagua
- D. Maule

40. What climatic condition benefits Limarí Valley viticulture?

- A. Heavy rainfall
- B. Tropical warmth
- C. Camanchaca fog from the Pacific
- D. Desert heat

41. Which southern Chilean region is gaining recognition for cool-climate varieties?

- A. Maipo
- B. Bío Bío (and Itata, Malleco)
- C. Colchagua
- D. Rapel

42. What historic grape variety is being revived in Chile's southern regions?

- A. Cabernet Sauvignon
- B. Merlot
- C. Carmenère

D. País (Mission grape)

43. What is País known as in California?

A. Mission

B. Zinfandel

C. Criolla

D. Listán Prieto

44. Which Chilean valley lies between the Coastal Range and the Andes?

A. Casablanca

B. San Antonio

C. Central Valley regions (most Chilean valleys)

D. Leyda

45. What winemaking style has emerged among Chile's premium producers?

A. High alcohol, heavily oaked

B. Terroir-focused, site-specific wines

C. Only bulk production

D. Fortified wines

46. Which large Chilean producer helped establish the country's international reputation?

A. Bodega Catena

B. Viña Errázuriz

C. Trapiche

D. Concha y Toro (and others)

47. What joint venture produces Almaviva in Chile?

A. Concha y Toro and Baron Philippe de Rothschild

- B. Errázuriz and Mondavi
- C. Santa Rita and Lafite
- D. Montes and Torres

48. Which winery produces Seña, another Chilean icon wine?

- A. Concha y Toro
- B. Santa Rita
- C. Errázuriz (originally Errázuriz-Mondavi)
- D. Viña Montes

49. What is Uruguay's signature grape variety?

- A. Malbec
- B. Tannat
- C. Cabernet Sauvignon
- D. Merlot

50. Where does Tannat originate?

- A. Uruguay
- B. Argentina
- C. Chile
- D. Southwest France (Madiran)

51. How does Uruguayan Tannat typically differ from French Madiran?

- A. Softer, more approachable with ripe fruit
- B. More tannic
- C. Higher acidity
- D. Lighter color

52. What climate type characterizes Uruguay?

- A. Desert
- B. High altitude continental
- C. Maritime (Atlantic influence)
- D. Tropical

53. Which is Uruguay's primary wine region?

- A. Colonia
- B. Canelones (near Montevideo)
- C. Maldonado
- D. Rivera

54. What emerging Uruguayan region is near the resort of Punta del Este?

- A. Canelones
- B. Montevideo
- C. Rivera
- D. Maldonado

55. What other grape varieties show promise in Uruguay besides Tannat?

- A. Albariño and other Atlantic-climate varieties
- B. Only Tannat
- C. Malbec only
- D. Riesling

56. What is the primary challenge for Uruguayan viticulture?

- A. Extreme heat
- B. Lack of water
- C. Humidity and rainfall causing disease pressure

D. Altitude

57. Which South American country has the largest wine industry outside the Pacific/Atlantic wine countries?

- A. Peru
- B. Brazil
- C. Bolivia
- D. Ecuador

58. What is Brazil's primary grape-growing region?

- A. São Paulo
- B. Bahia
- C. Rio de Janeiro
- D. Serra Gaúcha (Rio Grande do Sul)

59. What variety of wine production has Brazil developed in tropical regions?

- A. Sparkling wine from tropical grapes
- B. Double-harvest viticulture
- C. Ice wine
- D. Fortified wine

60. What grape varieties are primarily grown in Serra Gaúcha?

- A. Only Malbec
- B. Tannat only
- C. Mix of hybrids, vinifera, and indigenous (including Moscato and international varieties)
- D. Only Riesling

61. Which emerging Brazilian region produces wines at higher elevation?

- A. Serra Gaúcha

- B. Campanha (and Vale do São Francisco)
- C. Bahia
- D. Rio de Janeiro

62. What is the Campanha region's climate advantage?

- A. Tropical rainfall
- B. Coastal humidity
- C. Maritime influence
- D. Drier conditions than Serra Gaúcha

63. Which grape variety is Bolivia known for producing at extreme altitude?

- A. Various including Tannat, Malbec, and Muscat
- B. Only Riesling
- C. Only Chardonnay
- D. No vinifera cultivation

64. At what elevation are Bolivia's vineyards located?

- A. Sea level
- B. 500 meters
- C. 1,600-3,000+ meters
- D. Below 200 meters

65. What is Peru's historic wine and spirit tradition?

- A. Sparkling wine
- B. Pisco (grape brandy)
- C. Port-style wines
- D. Ice wine

66. Which grape variety is used for Peruvian Pisco production?

- A. Malbec
- B. Tannat
- C. Cabernet Sauvignon
- D. Quebranta, Italia, and other Muscat-related varieties

67. What distinguishes Peruvian Pisco from Chilean Pisco?

- A. Single distillation, no additives, no dilution
- B. Multiple distillation
- C. Aged in oak
- D. Made from grain

68. Which South American wine region has experimented with biodynamic viticulture?

- A. Only European producers
- B. No South American regions
- C. Various regions including Chile and Argentina
- D. Brazil only

69. What trend has characterized premium Argentine wine over the past two decades?

- A. Decreasing quality
- B. Focus on high-altitude, single-vineyard wines
- C. Only bulk production
- D. Abandoning Malbec

70. Which Argentine producer helped establish Malbec's international reputation?

- A. Concha y Toro
- B. Viña Errázuriz
- C. Santa Rita

D. Bodega Catena Zapata

71. What is the name of Catena Zapata's icon wine?

A. Nicolás Catena Zapata

B. Almaviva

C. Seña

D. Don Melchor

72. Which region in Argentina is known for producing fresh, aromatic whites from extreme altitude?

A. Mendoza Uco Valley

B. Patagonia

C. Salta (Calchaquí Valley)

D. San Juan

73. What makes Salta's Cafayate district unique for viticulture?

A. Maritime influence

B. High altitude (1,700+ meters) with intense sunlight

C. Heavy rainfall

D. Volcanic soil

74. How do altitude and latitude combine in Argentine viticulture?

A. No relationship

B. Higher altitude needed at lower latitude to achieve cool temperatures

C. Lower altitude preferred

D. Only latitude matters

75. What is the approximate latitude of Mendoza?

A. 33°S (similar to Santiago and Cape Town)

- B. 40°S
- C. 25°S
- D. 45°S

76. Which Chilean valley is known for premium Syrah alongside Carmenère?

- A. Casablanca
- B. San Antonio
- C. Colchagua (and Elqui)
- D. Bío Bío

77. What characterizes Colchagua's climate?

- A. Cool and foggy
- B. Warm Mediterranean with significant diurnal variation
- C. Tropical
- D. Desert

78. Which Chilean region produces wine closest to the Atacama Desert?

- A. Maule
- B. Bío Bío
- C. Colchagua
- D. Elqui Valley

79. What makes Elqui Valley viticulture possible despite its northern latitude?

- A. Pacific cooling (Humboldt Current) and altitude
- B. Irrigation from Amazon
- C. Tropical rainfall
- D. Underground rivers

80. What is the Humboldt Current's effect on Chilean viticulture?

- A. Warming effect
- B. No effect
- C. Cooling effect along the coast
- D. Only affects Peru

81. Which Chilean winery pioneered premium wines in Casablanca?

- A. Concha y Toro
- B. Viña Casablanca (and others)
- C. Santa Rita
- D. Errázuriz

82. What type of wine is Chile increasingly producing from coastal regions?

- A. Fortified wines
- B. Heavy reds
- C. Bulk wine
- D. Cool-climate Pinot Noir and Sauvignon Blanc

83. Which valley forms the heart of Chile's traditional wine industry?

- A. Central Valley (Maule, Curicó, and surrounding areas)
- B. Casablanca only
- C. Elqui only
- D. Bío Bío only

84. What characterizes wines from Chile's Maule region?

- A. Only white wines
- B. Sparkling production
- C. Fortified wines

D. Old-vine País and Carignan alongside modern varieties

85. What is the "Secano Interior" in Chile?

A. Irrigated valley floor

B. Dry-farmed interior hills with old vines

C. Coastal region

D. High Andes vineyards

86. What sustainability certification is common among Chilean producers?

A. No certifications exist

B. Only French certifications

C. American certifications only

D. Certified Sustainable Wine of Chile (and others)

87. What earthquake event significantly affected Chilean wine production?

A. 2010 earthquake damaging wineries and vineyards

B. No earthquakes have affected wine

C. 1950 earthquake

D. 2020 earthquake

88. Which wine style has Argentina developed beyond still red wine?

A. No other styles

B. Fortified wines only

C. Sparkling wine (including traditional method)

D. Only dessert wines

89. What is "espumante" in South American wine terminology?

A. Still wine

- B. Sparkling wine
- C. Fortified wine
- D. Rosé

90. Which South American country has a significant Italian immigrant wine culture?

- A. Chile
- B. Peru
- C. Bolivia
- D. Argentina (and Brazil)

91. What European grape variety arrived with Italian immigrants to Argentina?

- A. Bonarda (Douce Noir)
- B. Malbec
- C. Carmenère
- D. Tannat

92. How has climate change affected Argentine viticulture?

- A. No effect
- B. Cooling temperatures
- C. Push toward higher altitude plantings to maintain freshness
- D. Increased rainfall

93. What irrigation challenge faces Argentine producers?

- A. Too much water
- B. Water rights and scarcity from reduced Andes snowpack
- C. No irrigation needed
- D. Flooding

94. Which Chilean variety has been misidentified as Sauvignon Blanc?

- A. Chardonnay
- B. Sémillon
- C. Viognier
- D. Sauvignonasse (Friulano)

95. What is the principal difference between coastal and Andes Chilean vineyard sites?

- A. Temperature moderation source (Pacific vs. altitude)
- B. No difference
- C. Only coastal sites produce wine
- D. Only Andes sites produce wine

96. Which South American wine region has the most diverse range of climates?

- A. Uruguay
- B. Brazil
- C. Chile (from desert to cool south)
- D. Bolivia

97. What is Torrontés Riojano?

- A. Spanish variety
- B. The highest quality Torrontés clone in Argentina
- C. Portuguese variety
- D. Chilean variety

98. Which factor most distinguishes South American wine regions from European counterparts?

- A. Older vine age
- B. More rainfall
- C. Similar characteristics

D. Higher altitude viticulture and irrigation dependence

99. What trend characterizes modern South American winemaking?

A. Focus on terroir, indigenous varieties, and sustainable practices

B. Only bulk production

C. Declining quality

D. Abandoning international varieties

100. Which grape variety connects Argentina, Chile, and France in its heritage?

A. Tannat

B. Torrontés

C. Malbec (and Carmenère)

D. País

Answer Explanations

1. B. South America's largest producer - Argentina is South America's largest wine producer, ranking fifth globally, with Mendoza producing the majority of the country's wine.
2. D. Argentina's signature grape - Malbec has become Argentina's signature variety, producing deeply colored, plush wines that have defined the country's international wine identity.
3. A. Argentina's primary region - Mendoza produces approximately 70% of Argentina's wine, with sub-regions ranging from warm valley floors to cool high-altitude Uco Valley vineyards.
4. C. Premium Mendoza sub-region - The Uco Valley has emerged as Mendoza's premier sub-region for quality Malbec, with high-altitude vineyards producing concentrated, elegant wines.
5. B. Acclaimed Uco Valley district - Gualtallary has gained particular recognition for high-altitude Malbec, with limestone soils and elevations above 1,400 meters producing distinctive mineral character.
6. D. Argentina's highest vineyards - Salta's Calchaquí Valley contains vineyards exceeding 3,000 meters elevation, among the world's highest, producing intensely concentrated wines.
7. A. Most planted Argentine grapes - Cereza and Criolla Grande remain Argentina's most planted varieties by area, though primarily used for bulk wine, table grapes, and grape concentrate.
8. C. Second quality red - Cabernet Sauvignon is Argentina's second most important quality red grape, often blended with Malbec or bottled as single-variety wines.
9. B. Distinctive Argentine white - Torrontés produces Argentina's most distinctive white wines, with intensely aromatic character unlike any other major white variety.
10. D. Torrontés aromatics - Floral, Muscat-like aromatics with rose petal, geranium, and citrus notes characterize Torrontés, typically made in a dry, refreshing style.

11. A. High-altitude Torrontés region - Salta's Cafayate district produces Argentina's finest Torrontés, with high altitude preserving acidity while developing intense aromatics.
12. C. Argentine irrigation source - Andes snowmelt provides water for Argentine vineyards through an extensive system of canals and rivers, essential in the desert climate.
13. B. Traditional irrigation - Flood irrigation through acequias (channels) is the traditional Argentine system, though modern drip irrigation is increasingly common for quality production.
14. D. Damaging Andes wind - The Zonda is a hot, dry wind descending from the Andes that can damage vines and desiccate grapes, a significant viticultural hazard.
15. A. Argentine climate type - High-altitude continental desert characterizes most Argentine wine regions, with irrigation essential and altitude moderating temperatures.
16. C. Old-vine Malbec region - Luján de Cuyo contains some of Argentina's oldest Malbec vines, producing riper, rounder wines from lower elevations than Uco Valley.
17. B. Luján de Cuyo character - Riper, rounder fruit from warmer conditions distinguishes Luján de Cuyo Malbec from the more structured, higher-acid wines of Uco Valley.
18. D. Acclaimed Luján district - Agrelo and Perdriel are particularly acclaimed districts within Luján de Cuyo, producing some of Mendoza's most celebrated Malbecs.
19. A. Bonarda character - Bonarda produces soft, fruity red wines often used for everyday drinking, though quality examples show plummy depth and smooth tannins.
20. C. Patagonian wine region - Neuquén and Río Negro in Patagonia produce cool-climate wines, with latitude compensating for lower altitude in creating fresh, elegant styles.

21. B. Altitude challenge - Intense UV radiation at high altitude requires vine adaptation, producing thicker skins and higher phenolic content that contribute to wine intensity.
22. D. Argentine classification - Argentina uses Indicación Geográfica (IG) for regional wines and DOC for more strictly regulated appellations, though the system is still developing.
23. A. Second-largest producer - Chile is South America's second-largest wine producer after Argentina, with a strong export focus and diverse range of regions.
24. C. Chile-Argentina barrier - The Andes Mountains separate Chilean and Argentine wine regions, creating dramatically different growing conditions on each side.
25. B. Chile's signature grape - Carmenère has been adopted as Chile's signature variety, rediscovered in 1994 after being thought extinct in its Bordeaux homeland.
26. D. Carmenère confusion - Carmenère was mistaken for Merlot in Chilean vineyards until DNA testing in 1994 revealed its true identity as this Bordeaux variety.
27. A. Carmenère origin - Carmenère originated in Bordeaux, where it was a significant variety before phylloxera, surviving in Chile where it was misidentified as Merlot.
28. C. Largest Chilean region - The Central Valley, including Maule and Bío Bío, produces Chile's largest wine volume, though not always the highest quality.
29. B. Santiago valley - Maipo Valley, closest to Santiago, produces Chile's most prestigious Cabernet Sauvignon, particularly from the Alto Maipo sector.
30. D. Top Cabernet sub-region - Alto Maipo, particularly Puente Alto, produces Chile's finest Cabernet Sauvignon, with high-altitude vineyards creating structured, age-worthy wines.
31. A. Chilean cool-climate pioneer - Casablanca Valley pioneered cool-climate viticulture in Chile, demonstrating the country's potential for quality white wines and Pinot Noir.

32. C. Casablanca cooling - Pacific Ocean fog and breezes driven by the cold Humboldt Current cool Casablanca Valley, creating ideal conditions for Chardonnay and Sauvignon Blanc.

33. B. Extreme Pacific valley - San Antonio, including the Leyda district, has even more extreme Pacific influence than Casablanca, producing vibrant Sauvignon Blanc and Pinot Noir.

34. D. San Antonio varieties - Sauvignon Blanc, Pinot Noir, and Chardonnay thrive in San Antonio/Leyda's cool maritime conditions, producing fresh, aromatic wines.

35. A. Powerful red valley - Colchagua produces powerful red wines from Carmenère, Syrah, and Cabernet Sauvignon in its warm Mediterranean climate with significant diurnal variation.

36. C. Chilean classification - Chile's DO system includes Costa (coastal), Entre Cordilleras (between ranges), and Andes designations indicating vineyard location within each valley.

37. B. Costa meaning - Costa indicates coastal vineyards influenced by Pacific Ocean cooling, typically producing fresher, more aromatic wines than inland sites.

38. D. Andes designation - The Andes designation indicates vineyards in the mountain foothills, benefiting from altitude-driven cooling and dramatic day-night temperature swings.

39. A. Northern cool-climate valley - Limarí Valley in northern Chile produces cool-climate Chardonnay and Syrah, with Pacific fog moderating the otherwise warm latitude.

40. C. Limarí climate influence - Camanchaca fog from the Pacific Ocean cools Limarí Valley, enabling quality wine production at this unexpectedly northern latitude.

41. B. Southern Chilean regions - Bío Bío, Itata, and Malleco in southern Chile are gaining recognition for cool-climate varieties and revived heritage vines.

42. D. Revived Chilean grape - País (Mission grape) is being revived in Chile's southern regions, with old dry-farmed vines producing characterful, distinctive wines.

43. A. País California name - País is called Mission in California, the grape originally brought by Spanish missionaries and now experiencing quality-focused revival.

44. C. Between-ranges valleys - Most Chilean wine valleys lie between the Coastal Range and Andes, with both mountain systems influencing climate differently across each valley.

45. B. Premium Chilean style - Terroir-focused, site-specific wines characterize Chile's premium producers, moving beyond the fruit-forward style of earlier decades.

46. D. Chilean pioneer producer - Concha y Toro, along with Santa Rita, Errázuriz, and others, established Chile's international wine reputation with quality and value.

47. A. Almaviva venture - Almaviva is a joint venture between Concha y Toro and Baron Philippe de Rothschild, producing one of Chile's most prestigious Cabernet blends.

48. C. Señal producer - Errázuriz produces Señal, originally a joint venture with Robert Mondavi, now one of Chile's icon wines from multiple varieties.

49. B. Uruguay's signature grape - Tannat has become Uruguay's signature variety, producing full-bodied reds that express differently from French Madiran examples.

50. D. Tannat origin - Tannat originates from Southwest France's Madiran region, where it produces powerfully tannic wines requiring extended aging.

51. A. Uruguayan Tannat character - Softer, more approachable character with riper fruit distinguishes Uruguayan Tannat from typically more austere French Madiran.

52. C. Uruguayan climate - Maritime climate with Atlantic influence characterizes Uruguay, creating humid conditions quite different from Argentina's dry continental climate.

53. B. Uruguay's primary region - Canelones near Montevideo is Uruguay's primary wine region, producing the majority of the country's wine from various varieties.
54. D. Emerging Uruguayan region - Maldonado near Punta del Este has emerged as a premium region, with coastal influence and investment creating quality wines.
55. A. Other Uruguayan varieties - Albariño and other Atlantic-climate varieties show promise in Uruguay, with maritime conditions suiting coastal Spanish and Portuguese grapes.
56. C. Uruguayan challenge - Humidity and rainfall create significant disease pressure in Uruguayan vineyards, requiring careful canopy management and disease control.
57. B. Other South American producer - Brazil has South America's largest wine industry outside the major Pacific and Atlantic coast producers, with significant production volume.
58. D. Brazilian wine region - Serra Gaúcha in Rio Grande do Sul is Brazil's primary grape-growing region, with Italian immigrant influence and established wine culture.
59. B. Tropical Brazilian viticulture - Double-harvest viticulture in tropical Brazilian regions like Vale do São Francisco allows two harvests per year from specially managed vines.
60. C. Serra Gaúcha varieties - Serra Gaúcha grows a mix of hybrid, vinifera, and indigenous varieties, including Moscato for popular sparkling wines and international varieties.
61. B. Emerging Brazilian region - Campanha and Vale do São Francisco represent emerging Brazilian regions with different climate advantages than humid Serra Gaúcha.
62. D. Campanha climate - Drier conditions than Serra Gaúcha characterize Campanha, reducing disease pressure and improving quality potential for vinifera grapes.

63. A. Bolivian varieties - Bolivia produces wine from various grapes including Tannat, Malbec, and Muscat at extreme altitude in the Tarija region.

64. C. Bolivian elevation - Bolivia's vineyards range from 1,600 to over 3,000 meters elevation, among the world's highest, in the Tarija and Cinti valleys.

65. B. Peruvian tradition - Pisco, a grape brandy, is Peru's most famous grape-based product, with centuries of production tradition predating wine.

66. D. Pisco grapes - Quebranta, Italia, and other Muscat-related varieties are used for Peruvian Pisco production, each creating distinct flavor profiles.

67. A. Peruvian Pisco distinction - Peruvian Pisco must be single-distilled, contain no additives, and cannot be diluted, distinguishing it from Chilean Pisco regulations.

68. C. South American biodynamics - Various Chilean and Argentine producers have adopted biodynamic viticulture, including notable estates like Emiliana and others.

69. B. Argentine premium trend - Focus on high-altitude, single-vineyard wines has characterized premium Argentine production, showcasing terroir diversity.

70. D. Malbec reputation builder - Bodega Catena Zapata, under Nicolás Catena, pioneered high-altitude viticulture and established Argentine Malbec's international reputation.

71. A. Catena icon wine - Nicolás Catena Zapata is the winery's icon wine, a Cabernet-Malbec blend representing the pinnacle of their production.

72. C. Argentine aromatic white region - Salta's Calchaquí Valley produces fresh, aromatic whites, particularly Torrontés, from extreme altitude vineyards.

73. B. Cafayate uniqueness - High altitude (1,700+ meters) combined with intense sunlight and dramatic temperature variation makes Cafayate unique for both reds and whites.

74. B. Altitude-latitude relationship - Higher altitude compensates for lower latitude in Argentina, with producers planting at increasing elevation to maintain freshness and acidity.

75. A. Mendoza latitude - Mendoza lies at approximately 33°S latitude, similar to Santiago, Cape Town, and parts of Australia's wine regions.

76. C. Chilean Syrah region - Colchagua and Elqui have gained recognition for Syrah alongside Carmenère, with warm conditions producing ripe, expressive examples.

77. B. Colchagua climate - Warm Mediterranean climate with significant diurnal temperature variation characterizes Colchagua, producing ripe, concentrated red wines.

78. D. Northern Chilean valley - Elqui Valley lies closest to the Atacama Desert, with extreme aridity and Pacific cooling enabling viticulture at this northern latitude.

79. A. Elqui viability - Pacific cooling from the Humboldt Current combined with altitude enables viticulture in Elqui despite its position near the Atacama Desert.

80. C. Humboldt Current effect - The cold Humboldt Current cools Chile's coast dramatically, enabling cool-climate viticulture at latitudes that would otherwise be too warm.

81. B. Casablanca pioneer - Viña Casablanca and other pioneering estates established the region's reputation for cool-climate whites beginning in the 1980s.

82. D. Chilean coastal wines - Cool-climate Pinot Noir and Sauvignon Blanc from coastal regions represent Chile's expanding focus on fresh, elegant wine styles.

83. A. Traditional Chilean heartland - The Central Valley, including Maule and Curicó, forms the heart of Chile's traditional wine industry with extensive plantings.

84. D. Maule character - Old-vine País and Carignan alongside modern varieties characterize Maule, with heritage vines receiving renewed attention.

85. B. Secano Interior definition - Secano Interior refers to dry-farmed interior hills with old vines, particularly País and Carignan, in Chile's southern regions.

86. D. Chilean sustainability - Certified Sustainable Wine of Chile and other programs certify environmental practices among Chilean producers committed to sustainability.

87. A. Chilean earthquake - The 2010 earthquake significantly affected Chilean wine production, damaging wineries and barrel stocks, though recovery was relatively swift.

88. C. Argentine sparkling - Argentina has developed sparkling wine production, including traditional method wines from Mendoza and other regions using Chardonnay and Pinot Noir.

89. B. Espumante meaning - Espumante is the Spanish/Portuguese term for sparkling wine, used across South American wine-producing countries.

90. D. Italian immigrant influence - Argentina and Brazil both have significant Italian immigrant wine culture, influencing grape varieties, winemaking traditions, and wine consumption.

91. A. Italian immigrant grape - Bonarda (Douce Noir) arrived with Italian immigrants to Argentina, becoming one of the country's most planted red varieties.

92. C. Climate change effect - Push toward higher altitude plantings to maintain freshness characterizes the Argentine response to climate change warming.

93. B. Argentine water challenge - Water rights and scarcity from reduced Andes snowpack present growing challenges for Argentine producers dependent on irrigation.

94. D. Chilean Sauvignon confusion - Sauvignonasse (Friulano) was commonly mislabeled as Sauvignon Blanc in Chile before DNA testing revealed the distinction.

95. A. Chilean site difference - Temperature moderation source—Pacific Ocean for coastal sites versus altitude for Andes vineyards—creates the principal distinction between these zones.
96. C. Most diverse climate - Chile offers the most diverse range of climates, from near-desert conditions in Elqui to cool, rainy southern regions like Bío Bío.
97. B. Torrontés Riojano - Torrontés Riojano is considered the highest quality clone of Argentina's signature white variety, producing the most aromatic examples.
98. D. South American distinction - Higher altitude viticulture and irrigation dependence distinguish South American wine regions from European counterparts relying on rainfall.
99. A. Modern South American trend - Focus on terroir, indigenous varieties, and sustainable practices characterizes modern South American winemaking evolution.
100. C. Connecting grape variety - Malbec and Carmenère connect Argentina, Chile, and France, with both Bordeaux varieties finding greatest expression in South America.