which opened in May 2010 in Palermo Hollywood. The wine bar and restaurant is affiliated with Bodega Fin del Mundo, a winery in Neuquen Province in Patagonia. Sandra Castillo, the sommelier, explained that Patagonian varietals include cabernet franc, merlot and pinot noir, which she called "a special grape when planted in Patagonia." Tastings, which usually include four glasses with small plates of food, are 90 to 450 pesos a person, available Monday to Friday, from 5 to 8 p.m.

The newest, and perhaps most ambitious, wine-centric restaurant in Buenos Aires, is Aldo's Vinoteca (Moreno 372; 54-11-5291-2380 ; aldosvinoteca.com), which opened in June at the Moreno Hotel in San Telmo, featuring a 42-page wine list. Aldo Graziani, the owner, is a former vice president of the Argentine Sommeliers Association and he has assembled a staff of nine sommeliers for his new spot, the most, he says, of any Argentine restaurant.

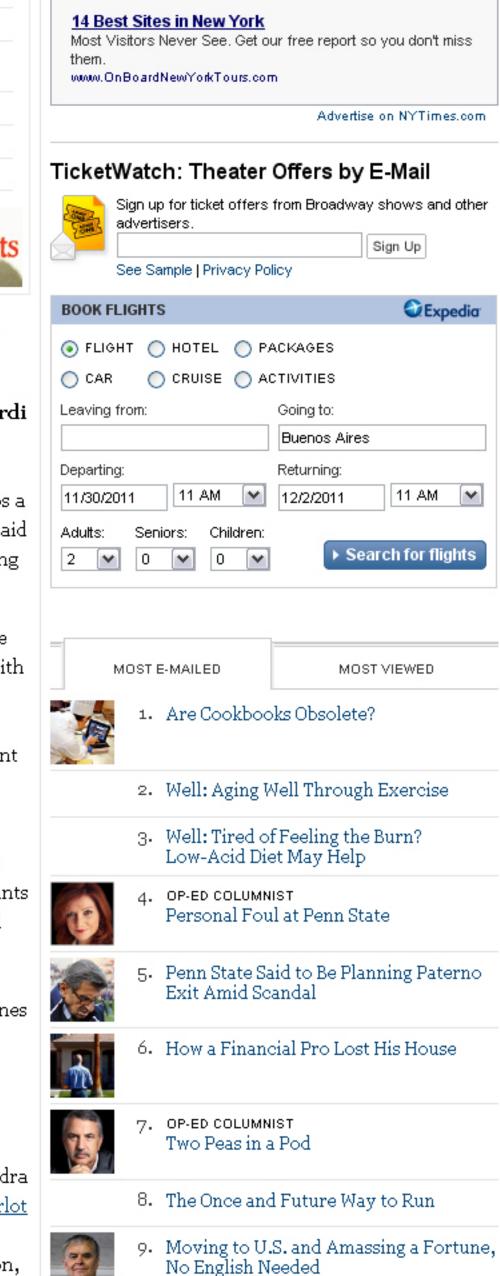
Tastings with three to four wines paired with tapas are 80 to 100 pesos, and can be ordered at any time. More instructional tastings on Thursday evenings, led by guest experts, are 100 pesos a person. "I learn more each time," Mr. Graziani said. "With wine, you never finish learning."

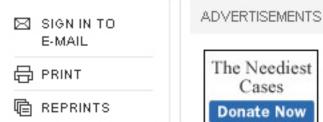
(For an even more immersive experience, see the review of Mio, at left, a new wine-themed hotel in the Recoleta neighborhood.)

A version of this article appeared in print on September 18, 2011, on page TR5 of the New York edition with the headline: In Buenos Aires, Sips From All Over.

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