

# ANTIGAL

—WINERY & ESTATES—

## MIRIAM ANDREA GOMEZ Winemaker, Antigal Winery & Estates



At Antigal, we believe that science coupled with passion yields remarkable results. Miriam Gomez's career is an excellent example. One of Argentina's most talented and accomplished winemakers, she brings a wealth of academic and practical experience to her work as Antigal's winemaker.

A Mendoza native, Miriam holds Bachelor degrees, in food science from the Universidad Nacional de Cuyo and in enology from Mendoza's Universidad J. A. Maza where she also earned a postgraduate diploma in viticultural and enological quality. She has also taught courses in enological microbiology at both universities. Miriam is a respected figure on tasting panels at national wine competitions organized by commercial entities, universities and Argentina's National Wine Institute as well as at international conferences. Most recently, Miriam was selected again to participate in Napa Valley's Cabernet Symposium and has worked harvests at Opus and other distinctive California wineries to contribute and share insights into making great wine. In February 2000, Miriam joined the prestigious wine company Nieto Senetiner as head of quality control. Three years later she was promoted to the position of enologist at its second winery in the Luján de Cuyo sub-region of Mendoza, a boutique operation specializing in premium and super-premium wines.

Miriam has twice taken sabbaticals to study abroad. In 2006, she spent a two-month internship in France's Côtes du Rhône and a couple of years later visited the Napa Valley to build on her knowledge of viticulture and to learn different winemaking techniques.

Since 2007, Miriam has been Antigal's winemaker working in a state-of-the-art, gravity-fed facility that she describes as "a winemaker's dream environment." The seven wines in her portfolio are divided among three distinct brands.

"At Antigal, I have the freedom to create single-varietal and blended wines in a variety of styles," Miriam says. "Most importantly, I work with the best possible fruit in the finest of facilities. Those advantages alone inspire exceptional results."