



THE BEST OF ARGENTINA

Exploring the high altitude vineyards & wineries of Mendoza

MARCH 11TH – 15TH, 2024

— Hosted by Geoff Moss, MW —

US \$3,995 per person
+ US\$100 booking administration fee

Come join us on an epic adventure through the best vineyards and wineries of Argentina. Based at our 5-star hotel in the heart of Mendoza, each day we will set out to visit some of the most famous names in Argentina, taste spectacular wines, and dine on delicious local cuisine, all with the stunning backdrop of the soaring Andes.

World-renowned for its magnificent Malbec, you will journey through the classic and modern styles of this signature variety along with other amazing wines made from Cabernet Sauvignon, Chardonnay, Bonarda, and Torrontés. Winemakers in Argentina endeavour to craft wines that reach heights as great as the surrounding mountains.

COME AND DISCOVER

STAY at a 5-star hotel for the duration of your tour, The Diplomatic Hotel in Mendoza.

EXPLORE THE MAGIC OF MAIPÚ on the outskirts of Mendoza with a private visit to **Familia Zuccardi** and a winemaker's dinner hosted by the Gargantini family owners of **Clos de Chacras**.

REACH THE HEIGHTS OF THE UCO VALLEY where scenic vineyards climb to altitudes above 1,400 m and where our hosts at **Andeluna, Salentein, and Alfa Crux** regale us with their vinous, architectural and gourmet delights.

THE LEGENDS OF LUJÁN DE CUYO with visits to such icons **Domino del Plata, Achaval Ferrer, Finca Decero, and Ruca Malen**, and private meals hosted at **Cheval des Andes** and at **Catena Zapata**.



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YOUR HOSTS



GEOFFREY MOSS MW

Geoffrey earned his Master of Wine in Fall 2020. He was awarded the prestigious Villa Maria Trophy for his outstanding knowledge of viticulture and the Robert Mondavi Winery Award for the best performance across all the theory papers in the MW exam. This is an extremely rare achievement.

Geoffrey founded [Lithica Wine Marketing](#) in 2019, a boutique agency that helps wineries develop effective customer-centric business and marketing strategies. He runs the wine consulting business out of Penticton in the heart of the Okanagan Valley along with [Søren Wine](#).

We also have the benefit of our local guide Jenny Siddall who can explain the Spanish culture, traditions, and history. You are in good hands.

PRICE

US \$3,995 (plus US\$100 booking administration fee)

The price includes all accommodation during the tour, all visits and tastings at wineries, all meals (except dinner on the Tuesday and Wednesday free nights), all wine at meals, and local transport. Flights and travel arrangements to Mendoza, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

If you are travelling by yourself there will be a single supplement of US \$800.

The payment schedule is:

Deposit at booking: \$100 non-refundable booking administration fee

120 days from start: Remaining deposits (plus single supplement if applicable)



FINE VINTAGE
BY JAMES CLUER MW

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ITINERARY | DAY 1

MONDAY, MARCH 11TH - THE MAGIC OF MAIPÚ

Please make your own flight arrangements to Mendoza. Our hotel for the duration of our stay in Mendoza is the 5-star Diplomatic Hotel, located in the heart of central Mendoza city just a block from the main square. The Diplomatic is your luxurious basecamp for high-altitude adventure, featuring a pool, health club, spa, and restaurant. If you wish to stay at the Diplomatic Hotel prior to the start of the tour, you can reach out to them directly and say that you are with the Fine Vintage group. You will be provided with a favorable rate and have the same room for the duration of your stay.

Diplomatic Hotel, Av. Belgrano 1041, M5500, Mendoza

www.diplomatichotel.com.ar

Tel + 54 9 0261 405 1951

11:00 AM – MEET GUIDES AND DEPART

Meet with Geoff and Jenny in the lobby of the Diplomatic hotel for a prompt departure for our afternoon in the Maipú region.

FAMILIA ZUCCARDI

In 1950 Alberto Zuccardi moved to Mendoza from Tucuman (where his parents settled from Avellino, Italy). He planted his first vines in 1963 and, using his engineering background, experimented with an irrigation system based on modern Californian methods of the time. Zuccardi today is the largest family-owned winery in Argentina not only renowned for their wines but also their olive oil. We will taste these famous wines and rich olive oils as we tuck into a classic Argentine asado feast featuring various cuts of meat.

www.familiazuccardi.com

After this classic Argentine BBQ feast, we will return to the Diplomatic at around 4:30 pm for an afternoon siesta. Siesta culture is big in Argentina as many stores close in the afternoon, but after a brief rest you can venture out to explore the neighbourhood shops and bars. Just be sure to be back for our **7:00pm departure** for dinner.

CLOS DE CHACRAS

In the charming leafy suburb of Chacras de Coria we depart for a winemaker dinner at Clos de Chacras, a family run boutique winery run by the Gargantini family. Enjoy a multi-course dinner paired with a selection of wines before returning to the hotel at 10:30pm. www.closdechacras.com.ar



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LUXURY WINE TOUR TO ARGENTINA

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ITINERARY | DAY 2

TUESDAY, MARCH 12TH – REACHING THE HEIGHTS OF THE UCO VALLEY

10:00 am - Depart hotel

We're getting high today in the majestic Uco Valley. It takes 90 minutes to get there, but it's well worth it.

ANDELUNA

With Michel Rolland as a former Consultant, the wines of Andeluna are polished, rich and ripe, but also showcase the terroir. The scenery is dominated by the stunning backdrop of the Andes mountains. Our visit to Andeluna will begin with a tour and then you will enjoy a special blending class. Bring your resume – maybe you can stay on as an assistant winemaker! Following this blending session, we will delve into a long, luxurious multi-course lunch paired with Andeluna's award-winning wines. The wine, food, and hospitality have set a benchmark that other wineries have strived to emulate. www.andeluna.com.ar

SALENTEIN

Founded in 1998, this beautiful, modern winery harvests its grapes from altitudes as high as 1,500 meters above sea level – among the highest in the world. Where Malbec is the liquid gold of Mendoza, Salentein stands out amongst the crowd with their restrained and elegant Pinot Noir and Cabernet Franc sourced from these cooler high-altitude vineyards. Salentein is also home to an amazing art collection, and you will have free time to wander around the beautiful gallery. www.bodegasalentein.com

6:30 PM RETURN TO HOTEL FOR A FREE EVENING

After our Uco Valley outing, tonight is a free evening. Just remember that Argentines dine late – most restaurants do not open until 8pm at the earliest.



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ITINERARY | DAY 3

WEDNESDAY, MARCH 13TH – LUJÁN DE CUYO & THE UCO VALLEY

10:00 am Depart Hotel

We meet in the lobby and set off to begin exploring the Lujan de Cuyo district, one of the prestige wine-growing regions.

ARCAVAL FERRER

Founded in 1998 by a team led by Santiago Achaval and Manuel Ferrer (of La Fiorita in Brunello di Montalcino), Achaval Ferrer is now owned by Stolichnaya vodka who have poured millions into developing this iconic winery. Based in Luján de Cuyo, Achaval Ferrer is considered one of South America's best cult wineries for its expression of single vineyard wines that show how terrior changes Malbecs many possible expressions. Our tasting of a range of single vineyard wines will leave you pondering which type of Malbec you most enjoy.

www.achavalferrer.com

ALFA CRUX & LUNCH

We return to the close-by Uco Valley to visit an architectural masterpiece of a winery, Alfa Crux. Named after the brightest star in the Southern Cross (Alfa Crux), the winery was designed in perfect harmony with the earth and its magical surroundings. Lying at the foot of the imposing Andes, the wines of this mystical terroir feel almost as though they have been nurtured and taken care of by the godly Andes themselves. Our visit will include a delicious lunch at the winery's spectacular restaurant. www.agostinowinegroup.com/alfa-crux-wines

6:00pm RETURN TO MENDOZA

This is another free evening to enjoy the Mendoza nightlife and to rest up for our final two big days of fantastic wines, and our final blow-out dinner.



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ITINERARY | DAY 4

THURSDAY, MARCH 14TH – THE ARTISTS OF AGRELO

10:00 am Depart hotel

It's time to set off for our first full day exploring the icons of Luján de Cuyo with a focus on the premium Agrelo district.

FINCA DECERO

As the name indicates, Finca Decero winery was started “from scratch” (“de cero” in Spanish). Beginning with a blank canvas, an exceptional wine estate was established on virgin land in the highest part of the coveted Agrelo district of Luján de Cuyo. At 1,050 m /3,500 ft, the land offers pristine glacial meltwater from an underlying aquifer that feeds the vines in the hot, arid climate. A unique tapestry of soils in the vineyards is unmatched in the surrounding area, making the wines of Decero among the freshest, most complex styles in Mendoza. Here we will enjoy an unforgettable tasting of their premium wines. www.fincadecero.com

RUCA MALEN

Certified organic since 2020, Ruca Malen is a contemporary winery that shares a passion for wine in its quality and diversity, from the terroir to its winemaking techniques. Located in Agrelo, Ruca Malen is committed to land conservation, using the most sustainable techniques possible. We will learn all about the latest in sustainability. Of course, there will be a beautiful wine tasting accompanied by a lunch at one of the best restaurants in Mendoza. www.bodegarucamalen.com/en

After our visit to Ruca Malen, we will be back to the hotel for siesta time. Rest up for our final epic dinner with a **7:00pm departure** time.

CHEVAL DES ANDES

This is a Bordeaux Grand Cru experience in the heart of Mendoza. Recognizing the potential of old-vine Cabernet and Malbec, Pierre Lurton of St.-Émilion's renowned Cheval Blanc was among the first Europeans to combine Argentina's New World character with French finesse. Our dinner here will be a traditional Mendocino affair paired with different vintages of these amazing wines. Take in the private polo pitch, meander through the 5-acre property, or simply relax in the private dining room. www.chevaldesandes.com.ar



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ITINERARY | DAY 5

FRIDAY, MARCH 15TH – THE GRAND FINALE

10:00 am Depart Hotel

We had a big night so there is time to sleep in before setting out on our final day with a return to Luján de Cuyo and visits to two of the most iconic wineries. You will need to check-out of the hotel this morning unless you have arranged to stay on with the hotel.

DOMINIO DEL PLATA

We kick off our day with a visit to Domino del Plata. Where Argentina is synonymous with Malbec, founder Susana Balbo is widely respected as the Queen of Torrontés, Argentina's signature perfumed, floral, and exotic white grape variety. After nearly two decades of dedicated work at Argentina's top bodegas, Susana Balbo shifted her passion to creating Dominio del Plata in 1999. Today, Susana is recognized as a leading lady in Argentine winemaking, and the wines of Dominio del Plata show her talents. A selection of these exemplary wines will be tasted, leaving you a converted fan to Torrontés. www.dominiodelplata.com.ar

CATENA ZAPATA

Did we save the best for last? Arguably. If Argentina is synonymous with Malbec, then we have Nicolas Catena to thank for showing the world that Argentina is capable of producing world-class, premium Malbec-based wines. We begin our visit in the vineyards surrounding this iconic, meso-American pyramid inspired estate. We will be led through the history of this revolutionary bodega and focus on the subtle variations of Malbec in the Catena portfolio. Our visit will continue with lunch at their newly created restaurant with the sky-soaring Andes as a backdrop. It's the perfect end to a perfect week. www.catenawines.com

5:00pm

After lunch, we will return to Mendoza with our first stop at the airport around 5 pm for guests who may have onward flights to Santiago or Buenos Aires. Otherwise, we will then drop you off at the Diplomatic Hotel. The final night is not included in the tour, but you are welcome to extend your stay by reaching out to the Diplomatic Hotel directly.

Price: \$3,995 US plus \$100 administration booking fee based on double occupancy.

There is a \$800 US per person single supplement.

Space is limited to 20.

This is a luxurious trip, hosted by local and international wine experts, visiting the great estates with a small group of about 20 like-minded fun-loving people. It's suited to all wine lovers. It's a bucket list trip. If you have any questions, please contact us at info@FineVintageLtd.com.



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www.finevintageltd.com