



THE BEST OF ARGENTINA

Exploring the high-altitude vineyards and wineries of Mendoza

NOVEMBER 30-DECEMBER 4, 2025

Hosted by Amanda Barnes MW & James Cluer MW

US \$5,995 *per person*

including US\$250 booking administration fee

Come and join us on an epic adventure through the best vineyards and wineries of Argentina. 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, and more. Winemakers in Argentina endeavor to craft wines that reach heights as great as the surrounding mountains.



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DISCOVER

STAY at the top hotel in Mendoza and a boutique winery resort in the Uco Valley, with optional horseback riding through the vineyards in the foothills of the Andes.

THE LEGENDS OF LUJÁN DE CUYO with visits to iconic wineries such as **Casarena**, **Cheval des Andes**, **Matervini** and **Viña Cobos by Paul Hobbs**, and meals hosted by the Michelin-starred restaurants **Zonda** at **Lagarde Winery** and **Angélica** at **Catena Zapata**. These wineries are considered the all-stars of Argentina.

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

YOUR HOSTS



James Cluer MW has 30 years of experience in the wine trade and now spends his time running Fine Vintage which operates in 15 countries. Since 2010, James has personally designed each Fine Vintage tour, paying meticulous attention to the smallest detail. He has hosted all of them for several years. Today, James oversees every tour, directing the itineraries and ensuring the quality standards are at the highest level on every single trip.



Amanda Barnes MW is a leading expert on the wine regions of South America and author of the award-winning book, *The South America Wine Guide*. She is a correspondent and critic for Decanter magazine among other international publications.



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ITINERARY | ARRIVAL

SUNDAY, NOVEMBER 30TH - MENDOZA

Please arrange your own flights to Mendoza. Our accommodation for the first two nights will be at the Park Hyatt Mendoza, located in the heart of the city of Mendoza. The Park Hyatt is the top hotel in the city and has easy access to the city's attractions, providing a perfect base for our explorations. If you wish to stay at the hotel prior to the start of the tour, you can reach out to them directly.

Park Hyatt Mendoza, Chile 1124, Mendoza, Argentina, 5500, Mendoza

<https://www.hyatt.com/en-US/hotel/argentina/park-hyatt-mendoza-hotel-casino-and-spa/menph>

Tel + 54 261 441 1234

6:00 PM – 9:00 PM – WELCOME TASTING & DINNER

Around the corner from our hotel, we'll start the tour with a welcome tasting hosted by Amanda at the Michelin-recognized restaurant Centauro. One of the world's leading experts on the wines of Argentina, Amanda will provide an in-depth overview of the country's dynamic wine scene from Mendoza and beyond. This session will give you a comprehensive introduction to the local wines and enhance your appreciation of the upcoming winery visits and tastings, while enjoying a multi-course dinner. Housed in a beautifully restored neo-colonial mansion, Centauro is a standout culinary destination in Mendoza known for its innovative approach to regional cuisine.

www.centaurorestaurant.com



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ITINERARY | DAY 1

MONDAY, DECEMBER 1ST - THE LEGENDS OF LUJÁN DE CUYO

10:00 AM – MEET GUIDES AND DEPART

Located in a valley just south of the city of Mendoza, Luján de Cuyo is home to some of the most famous names in Argentinean wine.

MATERVINI

Launched by legendary winemakers Santiago Achaval and Roberto Cipresso in 2008, Matervini is a boutique winery specializing in terroir-driven Malbec. Starting with the classic Perdriel vineyards of Luján de Cuyo, whose vines date to 1938, Matervini sources their Malbecs from other districts in Luján de Cuyo, from the higher reaches of the Uco Valley, and from among the world's highest altitude vineyards in northern Argentina. This visit will be a fascinating journey through how one grape variety can manifest in so many ways based on its growing environment. A must for any Malbec fan.

<https://www.matervini.com/>

LUNCH AT ZONDA, LAGARDE WINERY

Founded in 1897, the Pescarmona family acquired Lagarde in 1969, establishing a legacy of high-end winemaking. Today, Sofia and Lucila Pescarmona, the third generation, lead this charming traditional winery in the heart of Luján de Cuyo. Enjoy a Michelin-star dining experience at Zonda restaurant that showcases Lagarde's exceptional wines. It is one of only five Michelin-starred restaurants in Mendoza and this promises to be a long, lingering gourmet affair.

<https://www.lagarde.com.ar/experiencias/zonda>

RETURN TO THE PARK HYATT MENDOZA FOR A FREE EVENING

Tonight is a free evening for you to enjoy at your own pace. Keep in mind the local dining culture. Argentines typically dine late, with many restaurants not opening until 8PM at the earliest.



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ITINERARY | DAY 2

TUESDAY, DECEMBER 2ND – REACHING THE HEIGHTS OF THE UCO VALLEY

9:30 AM – CHECK OUT AND DEPART

We check out of the Park Hyatt Mendoza to make our way to the Uco Valley, our home for the next two nights, stopping off at legendary wineries along the way.

TASTING AT ZUCCARDI, PIEDRA INFINITA

Voted the World's Best Winery three times in a row, Zuccardi in the Uco Valley is an architectural masterpiece and home to one of the most forward-thinking families in wine. Our visit includes a tour of their new iconic winery, where we will have the pleasure of tasting some of the top wines produced in Argentina.

<https://zuccardiwines.com/piedra-infinita-cocina-zuccardi-valle-de-uco/>

LUNCH AT BODEGA DIAMANDES

DiamAndes, located at the foot of the Andes Mountains, sits at an altitude of 1,100 meters above sea level. The bodega boasts breathtaking architecture and offers classic wines crafted by Bordeaux's esteemed Bonnie family, owners of Château Malartic-Lagravière. Indulge in an exquisitely crafted lunch menu where we try their top wines alongside older vintages from their library.

www.diamandes.com/en/

CASA DE UCO VINEYARDS & WINE RESORT

Nestled at the foothills of the mighty Andes Mountains and surrounded by vineyards offering endless panoramic views, Casa de Uco Vineyards & Wine Resort pays homage to the natural splendor of the Uco Valley. Spread across 320 hectares in the heart of the valley, the architecture seamlessly blends with the surrounding landscape. After checking in at Casa de Uco upon arrival, you'll have free time to relax before a casual evening of wine and tapas at one of Amanda's hidden gems in the Uco Valley.

www.casadeuco.com/en/home-en/



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ITINERARY | DAY 3

WEDNESDAY, DECEMBER 3RD – REACHING THE HEIGHTS OF THE UCO VALLEY

MORNING AT LEISURE

Enjoy the peace of the Uco Valley and gorgeous estate of Casa de Uco with a relaxed start to day. Take advantage of activities included in your hotel stay, including a horseback ride around the property, walk through the vineyards, or indulge in the spa. The restaurant is open for à la carte lunch should you wish.

Depart hotel at 2pm.

SALENTEIN

Founded in 1998, this beautiful, modern winery harvests its grapes from altitudes as high as 1,700 meters above sea level – among the highest in Mendoza. Where Malbec is the liquid gold of Mendoza, Salentein stands out amongst the crowd with their restrained and elegant Pinot Noir and Chardonnay, sourced from these cooler high-altitude vineyards. Our tasting is led by winemaker Jorge Cabeza.

www.bodegasalentein.com

LA MORADA

Our visit will begin with a cooking class on *empanadas*, a classic savoury stuffed-pastry that is a staple in Argentine cuisine. After mastering the art of empanada-making, we move on to a walk-around tasting of different producers from the Los Chacayes area of the Uco Valley. Winemakers will be on hand to present their wines and to discuss the art of crafting wine in this vast and unique region. We'll enjoy a special al fresco vineyard dinner under the stars. This is an excellent opportunity to immerse yourself in Argentine gastronomic culture.

www.lamoradalodge.com/en/home-english/



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ITINERARY | DAY 4

THURSDAY, DECEMBER 4TH – THE LEGENDS OF LUJÁN DE CUYO

10:00 AM – MEET GUIDES AND DEPART

Located in a valley just south of the city of Mendoza, Luján de Cuyo is home to some of the most famous names in Argentine wine.

TASTING AT 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.

www.chevaldesandes.com.ar

TASTING AND LIGHT BITES AT VIÑA COBOS

Often called the “Malbec whisperer,” Paul Hobbs is a visionary who has helped shape modern winemaking around the world. His career began at Robert Mondavi Winery where he helped launch Opus One, the groundbreaking Napa-Bordeaux joint venture with Château Mouton Rothschild. In 1999, when Paul co-founded Viña Cobos he helped redefine the global perception of Argentine Malbec. Alongside light bites, you'll enjoy an intimate tasting of Viña Cobos, some of the most collectible and critically acclaimed Malbecs in the world.

<https://vinacobos.com>

DINNER AT CASARENA

Experience the essence of Luján de Cuyo's terroir at Casarena, renowned as the guardians and interpreters of the region. Enjoy their exceptional single vineyard range during a lavish multi-course dinner, exploring the diverse sub-regions of the area. Casarena is ranked as a second growth of Argentina by Tim Atkin MW, with some of the top Cabernet Franc and Cabernet Sauvignon in the country.

<http://www.casarena.com>



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ITINERARY | DAY 5

FRIDAY, DECEMBER 5TH – THE GRAND FINALE

11:00am 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 a visit to Argentina's most iconic winery. If you haven't made prior arrangements with the resort to extend your stay, you will need to check-out this morning.

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 can produce world-class, premium Malbec-based wines. We begin our visit at Catena's 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, Angélica, which was just awarded a Michelin star. 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 5pm for guests who may have onward flights to Santiago or Buenos Aires. Otherwise, we will then drop you off at the Park Hyatt. The final night is not included in the tour, but you are welcome to extend your stay by reaching out to the hotel directly.



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PRICE

US \$5,995 (including US\$250 booking administration fee)

The price includes all accommodation during the tour, all visits and tastings at wineries, all meals (except dinner on Monday and lunch on Wednesday), 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 \$900.

The payment schedule is:

Deposit at booking: \$250 non-refundable booking administration fee

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

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.

