

March 15th - 20th 2026

— Hosted by James Cluer MW & Amanda Barnes MW

Unlock the secrets of Chilean wine on a once-in-a-lifetime, five-day journey through the country's most breathtaking and iconic wine regions — guided by Amanda Barnes MW, acclaimed author of *The South America Wine Guide* and a renowned expert on Chilean wine.

From the sun-soaked slopes of Colchagua to the windswept coasts of Casablanca, this is not your typical wine tour — it's an insider's expedition. You'll go beyond the tasting rooms, enjoying private, behind-the-scenes access to Chile's most celebrated wineries, hosted by the winemakers themselves. Every stop is a VIP experience, curated to bring you closer to the people, the places, and the wines that define this extraordinary country.

Indulge in world-class cuisine, taste rare and award-winning wines, and feel the heartbeat of Chile's winemaking heritage — a legacy rooted in the 16th century and thriving today with bold vision and terroir-driven passion.

Whether you're sipping under the stars in a mountain vineyard or sharing a table with the country's top winemakers, each day offers unforgettable moments, stunning landscapes, and a deeper connection to Chile's soulful, world-class wines.

This is Chile as few will ever experience it - are you coming?



COME AND DISCOVER

CASABLANCA & SAN ANTONIO – Embark on an insider's exploration of both of Chile's premier cool-climate coastal wine regions with exclusive VIP access to Casa Marin and Kingston Vineyards tasting with the winemakers.

ACONCAGUA – Step into the legacy of one of Chile's most iconic producers with privileged access to Viña Errázuriz. Tour the architecturally striking Don Maximiano winery and taste a selection of Chile's most age-worthy and celebrated reds.

CACHAPOAL ANDES – Venture into the foothills of the Andes for a private tour and vertical tasting at Altair, one of the region's finest estates, followed by a winemaker-hosted lunch overlooking the vines.

COLCHAGUA – Discover one of Chile's most prestigious wine regions with visits to the acclaimed estates of Montes and Lapostolle. Indulge in intimate dining experiences among the vines, sip top-tier wines, and take in the valley's dramatic scenery.

MAIPO – Savour a vertical tasting and a refined lunch at Almaviva, the 'Grand Cru' of Chilean wines in the lionised region of Puente Alto.

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- YOUR HOSTS

Explore the Colchagua, Maipo, Aconcagua, Cachapoal Andes, & more!



JAMES CLUER, MW

James 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

Amanda Barnes is South America's leading wine expert and author of the award-winning book *The South America Wine Guide*. As Karen MacNeil says, "The only thing better than reading this book would be to have that plane ticket to South America in hand — and Amanda Barnes as your travelling companion."

Based in South America since 2009 and a wine critic for Decanter and <u>JancisRobinson.com</u> among other publications, Amanda offers insider access, unforgettable tastings, and stories you won't find anywhere else.

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US \$4,995

The cost is per person, based on double occupancy at the hotels. This price includes all accommodation, visits and tastings at wineries, all meals unless during the free time, all wine at meals, local transport, and taxes. Flights and travel arrangements to/from Santiago, 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 \$500.

The payment schedule per person is:

At Time of Booking: \$250 non-refundable booking administration fee. The price (US \$4,995) includes the non-refundable deposit. 120 days before start: Remaining deposits (plus single supplement if applicable)



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 ARRIVAL	

SUNDAY MARCH 15TH - ARRIVAL

At your leisure, check into your luxury 5-star room at the Ritz Carlton Santiago. For the next three nights, the prestigious El Golf neighbourhood will be your base.

Ritz Carlton Santiago

https://www.ritzcarlton.com/en/hotels/sclrz-the-ritz-carlton-santiago/overview/

6.00 PM WELCOME TASTING & TAPAS

Kick off your Chilean wine adventure with an exclusive tasting led by your host, Amanda Barnes — Master of Wine and South America expert. This engaging session hosted at a local wine bar, a ten minute walk from the hotel, offers a deep dive into the diverse geography of Chile. The tasting, paired with a spread of light tapas, will feature benchmark bottles that set the stage for the journey ahead and give you a taste for the diverse geography of Chile.

The welcome tasting will finish by 8pm. Whether you're eager to explore Santiago's vibrant nightlife or prefer to relax after your travels, the rest of the evening is yours to enjoy.



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MONDAY MARCH 16TH - CASABLANCA & SAN ANTONIO VALLEYS

After breakfast in Santiago, we set off on a scenic drive west for 90 minutes, trading the city skyline for rolling hills and ocean breezes as we venture into two of Chile's most celebrated cool-climate wine regions: Casablanca Valley and San Antonio Valley.

CASA MARIN - Private tour, tasting and lunch

Tucked into the rugged hills of San Antonio, this family winery is one of Chile's most extreme vineyards and a true pioneer of Chile's coastal winemaking. Founded in 2000 by trailblazing winemaker María Luz Marín, the first female winemaker in Chile, the estate is now led by her son, Felipe Marín — recently crowned *Best Winemaker of 2024* by Masters of Wine Susie Barrie and Peter Richards.

Known for its cult-status coastal whites — notably Sauvignon Gris, Sauvignon Blanc, and Riesling — Casa Marin offers a window into the edge of Chilean viticulture. We'll enjoy a private tasting with the owners followed by a seasonal Mediterranean-inspired lunch at the winery's own Bianco Restaurante, overlooking the vines that bring these acclaimed wines to life.

https://www.casamarin.cl/

https://www.casamarin.cl/bianco-restaurante

KINGSTON VINEYARDS - Masterclass and dinner

From San Antonio, we head north to Casablanca, where our next stop awaits among some of the most scenic vineyards in Chile. Kingston Family Vineyards is a modern estate known for pushing the boundaries of Casablanca's potential — especially with its expressive Pinot Noir.

We'll begin with an in-depth masterclass on Casablanca terroir, followed by a guided tasting of Kingston's top wines. As the sun sets over the valley, we'll sit down for a private dinner with vineyard views, celebrating the end of our first full day with beautiful wines, food, and company.

Tim Atkin, Master of Wine and renowned international wine critic, has recognized Kingston Vineyards as one of Chile's First Growths, ranking among the country's very best.

https://www.kingstonvineyards.com/



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ITINERARY | DAY 2

TUESDAY MARCH 17TH - ACONCAGUA

10:30 AM – Depart Hotel

This morning, we journey north for an hour from Santiago into the majestic Aconcagua Valley — a region that stretches from the snowcapped Andes to the Pacific Ocean. Our focus is the elevated inland subregion of Aconcagua Andes, where some of Chile's most powerful and age-worthy red wines are born.

ERRÁZURIZ - Lunch, tour, and tasting

Our first stop is one of the New World's most iconic estates. Founded in 1870, Errázuriz has long stood at the forefront of Chilean fine wine, crafting celebrated reds like Don Maximiano, Kai, La Cumbre, and the mineral-driven Las Pizarras.

After touring the vineyard, we will visit the state-of-the-art icon winery followed by a tasting of the top wines in the historic century-old limestone cellar. We will finish with an elegant lunch on the winery's scenic patio.

https://errazuriz.com/

VIÑA VON SIEBENTHAL - Private tasting

Our Aconcagua journey continues with an exclusive visit to Viña von Siebenthal, a boutique gem nestled in the heart of the valley. In a rare treat, we'll be hosted by the charismatic founder and vigneron himself, Mauro von Siebenthal, for a private tasting of his bold, expressive reds.

Described by *The Wine Advocate* as a winery worthy of an Oscar, Mauro's wines — rich in personality and depth — have captivated collectors with his bold, full bodied Aconcagua red wines since 1998.

https://vinavonsiebenthal.com/

We return to The Ritz in Santiago late afternoon for you to enjoy the evening at leisure and explore Santiago's nightlife.



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ITINERARY | DAY 3

WEDNESDAY MARCH 18TH - CACHAPOAL ANDES & COLCHAGUA

10:00 AM – Depart and check out of hotel

Today we leave Santiago behind and head south into the lush heartlands of Chilean wine country, where bold reds, vineyard views, and fireside feasts await.

Our destination is the Noi Blend Hotel, nestled among vineyards near Santa Cruz — the beating heart of the Colchagua Valley. While accommodations in this region are limited, Noi Blend offers a charming and authentic countryside experience, just minutes from some of Chile's most prestigious wineries. It's not the Ritz — but you'll wake up to vineyard views, birdsong, and fresh air.

noihotels.com/noi-blend-colchagua

As we make our way south, we detour first to Cachapoal Andes — a 90-minute drive to this high-altitude subregion famed for its structured, age-worthy Bordeaux-style blends.

ALTAIR - Private tour and lunch

Perched on a hillside with stunning panoramic views, Altair is a rising star in Chile's fine wine scene. Its elegant red blends have earned international acclaim — including 97 points from Descorchados 2025 for the 2022 vintage, the highest-scoring wine from Cachapoal Andes.

Here we'll enjoy a private tour and vertical tasting with the winemaker, followed by an intimate vineyard lunch.

https://vsptwinegroup.com/tours-and-events/en/tour/vertical-de-altair/

Over the next hour, watch the scenery transform — from the soaring grandeur of the Andes to the rolling, vineyard-laced hills of Apalta and Colchagua. We'll arrive at Noi Blend Hotel by mid-afternoon, with time to unwind and soak in the tranquil countryside before the evening's festivities begin.

MONTES - Sunset Tasting

As golden hour sets in over the rolling hills of Apalta, we'll arrive at Montes, one of Chile's most revered wineries and a true pioneer in sustainable viticulture and premium red wine production. Our visit includes an exclusive sunset tasting, where we'll explore Montes' flagship wines — from their opulent Carménère to their bold Syrahs and elegant blends — all enjoyed against a mesmerising vineyard backdrop.

https://www.monteswines.com/en/



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ITINERARY | DAY 4

THURSDAY MARCH 19TH - COLCHAGUA VALLEY

11:00 AM - Depart Hotel

LAPOSTOLLE - Private tasting & vineyard lunch

Today we step into one of Chile's most prestigious estates: Lapostolle, an iconic winery celebrated for its biodynamic practices, stunning architecture, and world-renowned wines.

Named "Best of Chile" by the Robb Report in 2024, Lapostolle combines cutting-edge innovation with deep respect for terroir. The visit begins in the estate's historic vineyard surrounded by century-old vines, before we make our way for a private tour of the stunning seven-level gravity-flow winery — a marvel of design that allows gentle, hands-off winemaking from grape to barrel. The guided tasting that follows includes a rare lineup of Lapostolle's finest, including the highly-sought after Clos Apalta.

We'll culminate the visit with an exclusive lunch at Casa Parrón, a beautiful dining space nestled within the estate. A carefully curated menu will be paired with Lapostolle's grand wines, showcasing the harmony between fine cuisine and expressive terroir.

lapostollewines.com

After this indulgent experience, we'll take a short detour to Santa Cruz for a gentle stroll through its charming streets. This is your chance to browse local shops, soak up the small-town culture, or simply enjoy a moment to stretch your legs before returning to the hotel for a well-earned *siesta*!

MONTGRAS - Intimate winemaker dinner

Our evening culminates with a truly special experience: an intimate winemaker dinner hosted by Benjamín Leiva, head winemaker at MontGras. Set under the stars in the Ninquén vineyard, this magical setting offers the perfect backdrop for an exploration of Chile's diverse wine regions through MontGras' winemaker series.

From crisp coastal whites to bold mountain reds, we'll taste a handpicked selection, including the top wines from their flagship Colchagua estate. As Benjamín shares insights into his winemaking philosophy and the stories behind each bottle, we'll enjoy a traditional Chilean *asado* surrounded by vines and starlight — a fitting close to an unforgettable day in the heart of wine country.



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ITINERARY | DAY 5

FRIDAY MARCH 20TH - COLCHAGUA ANDES & MAIPO

10.00 AM – Depart and check out of hotel. Please ensure you've completed the check-out prior to 9:30 am.

KOYLE - Vineyard visit & tasting

Our final day begins takes us back north towards Santiago, starting with a visit to Viña Koyle, a benchmark in biodynamic viticulture and terroir-driven reds. After about an hour winding through country roads, we will arrive to the foothills of the Andes in the region of Los Lingues. This family-run estate is at the forefront of holistic, sustainable farming methods and we will explore their philosophy before enjoying a guided tasting right in the vineyard, soaking up the breathtaking views over Colchagua valley.

https://koyle.cl/

ALMAVIVA - Vertical tasting & private lunch

The journey culminates with a grand finale worthy of the week: an exclusive visit to Almaviva, the celebrated joint venture between Baron Philippe de Rothschild and Viña Concha y Toro, located in the revered subregion of Puente Alto in Maipo. Often described as the 'Grand Cru of Chile', Puente Alto is home to some of the country's most collectible wines. Almaviva was the first Chilean wine produced under the French 'Château' model, where the vineyard and winery are singularly dedicated to crafting one exceptional red blend. Aged with meticulous care, Almaviva is a Cabernet Sauvignon-dominant wine of stunning elegance and depth, consistently earning global acclaim including a perfect 100 point score from Robert Parker's Wine Advocate and named as Wine of the Decade by *James Suckling*.

We'll be welcomed for a private vertical tasting of Almaviva, followed by an intimate lunch with winemaker Michel Friou, whose vision continues to place Almaviva at the pinnacle of New World winemaking. It's a fitting close to our week-long journey — one that has taken us across Chile's diverse valleys, into world-class cellars, and deep into the soul of its wine legacy.

almavivawinery.com

For those with extended stays, there will be a drop off at The Ritz in Santiago, and for those with departing flights there will be a drop off by 6:00 pm to Santiago airport's international and national terminals.

We hope you'll join us on this indulgent adventure of Chile with Fine Vintage.



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