



## THE BEST OF CHILE

Explore Colchagua, Maipo, Aconcagua, Cachapoal, and more!

**March 14<sup>th</sup> – 19<sup>th</sup> 2027**

— Hosted by *Evan Goldstein MS* —

**US \$5,995** *per person*

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 Evan Goldstein MS, acclaimed author of *Wines of South America: The Essential Guide*.

From the sun-soaked slopes of Colchagua to the windswept coasts of San Antonio Valley, 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.



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## COME AND DISCOVER

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**SAN ANTONIO** – Embark on an insider’s exploration of Chile’s premier cool-climate coastal wine region with exclusive VIP access to Casa Marin and Garcés Silva 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** – 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** – Savor a vertical tasting and a refined lunch at Almaviva, the ‘Grand Cru’ of Chilean wines in the lionized region of Puente Alto.

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## YOUR HOST

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### EVAN GOLDSTEIN MS

One of less than 300 Master Sommeliers worldwide, Evan Goldstein has authored four books including the critically acclaimed ‘Wines of South America: The Essential Guide’ (University of California Press), co-authored several more, and is a contributing editor to The Oxford Companion to Wine.

Evan served two terms as chairman of the American Chapter of the Court of Master Sommeliers and received finalist nominations four times for the James Beard “Outstanding Wine & Spirits Professional” award in 1998, 2000, 2001 and 2005. Count the San Francisco Giants baseball team among his fans. In September 2022, Goldstein was recruited by his hometown team, becoming the first ever Master Sommelier for a professional sports organization.

An edutainer at heart, Evan enthusiastically looks forward to showing you his Chile & Argentina and sharing his passion for South America. He has spent extensive periods of time in both Chile and Argentina visiting the top producers. He is considered to be one of the world’s leading authorities on South American wines.



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## ARRIVAL

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### SUNDAY MARCH 14th – 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 neighborhood will be your base.

- The Ritz-Carlton, Santiago
- El Alcalde 15, El Golf, Las Condes, Santiago, Chile
- Tel: +56 2-24708500

[View Ritz-Carlton >](#)

### 6:00 - 10:00 PM – WELCOME TASTING & DINNER

We'll meet you in the hotel lobby before departing for Gastro Atelier, a stunning space where impeccable attention to detail carries through from their service to their delicious food. After our quick drive, you'll enjoy a four-course dinner, paired with over eight wines. Evan Goldstein, your Master Sommelier host, will offer an in-depth overview of Chilean wines. You'll taste benchmark wines from the key wine regions and come away with an enhanced appreciation of the upcoming winery visits and tastings.

[View Gastro Atelier >](#)

The rest of the evening is free for you to unwind at the hotel after your long journey to Chile.



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## ITINERARY | DAY 1

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### MONDAY MARCH 15th – SAN ANTONIO VALLEY

#### 10:00 AM – DEPART HOTEL

A scenic drive from the city of Santiago brings us to the coastal breezes of San Antonio Valley, one of Chile's top cool-climate wine regions.

#### CASA MARIN – PRIVATE TOUR, TASTING, AND LUNCH

A family winery started by Chile's leading female winemaker, Maria Luz Marin, the estate is now led by the second generation, her son and winemaker Felipe Marin. Susie Barrie MW and Peter Richards MW named Felipe Best Winemaker of 2024 in their Chile Wines of the Year. It's no surprise that Casa Marin produces some of Chile's best coastal white wines, including Sauvignon Gris, Sauvignon Blanc, and Riesling. We're staying on the property for lunch at the winery's Bianco Restaurante. Fresh, sustainable, and seasonal Mediterranean-style cuisine will be a perfect match for Casa Marin's internationally acclaimed wines.

[View Casa Marin >](#)

#### GARCÉS SILVA FAMILY VINEYARDS – PRIVATE TOUR, TASTING, AND DINNER

After our leisurely lunch, we head off to Garcés Silva Family Vineyards for a stunning walk during our exclusive tour of their estate, followed by a private tasting in their winery. Garcés Silva's innovative and environmentally respectful approach has earned both national and international acclaim, with consistent praise from leading critics including Tim Atkin MW. Through a blend of vision, quality, and sustainability, Viña Garcés Silva has become a benchmark for cool-climate winemaking along Chile's Pacific coast. We'll sit down to a beautiful countryside dinner to enjoy more of their wines and some of the best sunset views in San Antonio's Leyda Valley.

[View Garcés Silva Family Vineyards >](#)



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## ITINERARY | DAY 2

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### TUESDAY MARCH 16th – ACONCAGUA

#### 9:30 AM – DEPART HOTEL

Today, we head north of Santiago to Aconcagua. A winding valley that stretches from the Andes mountains all the way to the Pacific Ocean, the Aconcagua Valley shows the diversity of Chile all within one region. We'll be focusing our day further inland, known as Aconcagua Alto, home to some of Chile's most age-worthy, iconic red wines.

#### ERRÁZURIZ – PRIVATE TOUR, TASTING, AND LUNCH

One of the leading producers in Chile, Errázuriz produces some of the most iconic wines in the Americas. Sometimes it feels like you need a supercomputer to add up all the point scores for wines like Don Maximiano, Kai, La Cumbre, and Las Pizarras, which easily rank among the world's best. In 2024, Descorchados, Patricio Tapia's ultimate guide to South American wine, bestowed an impeccable 98 points to the 2021 Don Maximiano Founder's Reserve. During our visit we'll tour their century-old limestone cellars and modern, spectacularly designed Don Maximiano winery. We'll then sit down to an intimate lunch on their breathtaking patio. Errázuriz's endless pursuit of perfection will be on full display.

[View Errázuriz >](#)

#### VIÑA VON SIEBENTHAL – PRIVATE TASTING

We'll wrap up our tasting for the day at a preeminent boutique winery. We pulled some strings and will be tasting with the vignerons, the Von Siebenthal family. This is an experience to be savored, and the wines don't disappoint either. Jay Miller wrote in *The Wine Advocate*, "if I were awarding an Oscar for finest performance by a winery, Von Siebenthal would be my winner." The family has been making its collection of bold, full-bodied Aconcagua red wines since 1998.

[View Viña Von Siebenthal >](#)

We'll return to Santiago by 7:30 pm for you to enjoy the evening on your own.



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## ITINERARY | DAY 3

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### WEDNESDAY MARCH 17th – CACHAPOAL ANDES

#### 9:30 AM – DEPART AND CHECK OUT OF HOTEL

The next two nights of the tour are based at the Noi Blend hotel near Santa Cruz.

Although there are limited accommodations near Santa Cruz, a wine tour to Chile isn't complete without visiting Colchagua. We'll stay in the countryside near some of the country's top wineries. While the Noi Blend hotel is not the Ritz, we know you'll appreciate that it is surrounded by vineyards, a very authentic experience, and close to all the wineries (which means less time on the bus).

[View Noi Blend hotel ›](#)

Travelling south of Santiago, we'll enter the Rapel Valley. Cachapoal Andes is a premium subregion known for its high-elevation vineyards that produce structured, elegant Bordeaux-style blends.

#### ALTAIR – PRIVATE TOUR, TASTING, AND LUNCH

We'll make our way to a beautiful vineyard with fabulous views. Altair's two decades of success have helped raise Chilean wine to world-class status. In 2025, Descorchados awarded Altair's 2022 vintage with 97 points, making it the highest scoring wine from the Cachapoal Andes.

[View Altair ›](#)

#### 5:00 PM – CHECK IN TO THE NOI BLEND HOTEL AND TAKE SOME TIME TO RELAX BEFORE DINNER.

#### VIU MANENT – PRIVATE DINNER

2025 marked seven consecutive years for Viu Manent on the World's '50 Best Vineyards' list. Renowned chef Pilar Rodríguez was named as 1 of the 50 most inspiring Chilean women in Forbes Chile in 2024. That same year, Pilar was presented with the award for Best Gastronomy Tourism by Fibega, Chile's most prestigious platform of gastronomy, recognizing her for embracing the food and wine connection passionately and wholeheartedly. As soon as you step into the airy Food and Wine Studio, you can feel the reverence Pilar has for creating a special experience over food and wine. Simply put, tonight will be an absolute joy.

[View Viu Manent ›](#)



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## ITINERARY | DAY 4

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### THURSDAY MARCH 18th – COLCHAGUA VALLEY

#### 10:30 AM – DEPART HOTEL

Today we'll be exploring Colchagua Valley, one of Chile's most famous and prestigious wine regions. It'll be a day of red wine powerhouses.

#### LAPOSTOLLE – PRIVATE WINERY TOUR, TASTING, VINEYARD LUNCH

Our first visit today will be to an exceptional biodynamic vineyard and winery. In the 2024 Robb Report, Lapostolle was awarded the title Best of Chile. With hundred-year-old vines and top scores from Decanter and James Suckling, Lapostolle is a stand-out. To make this visit even more special, you'll have a one-of-a-kind lunch surrounded by the vines in this exquisite vineyard.

[View Lapostolle >](#)

#### MONTES – PRIVATE TOUR AND DINNER

Prepare yourself for what might be the most memorable dinner of any wine tour. Francis Mallmann, one of Argentina's most famous chefs (he even has an episode on Netflix's Chef's Table series!), has partnered with the winery to bring you the restaurant Fuegos de Apalta. In the center of the restaurant, a specially designed dome cooks all the meat, fish, and vegetables over live fire. It's a show in itself. Not to be overshadowed by the food, Montes' Carmenère has been named the best from Chile by critics worldwide.

[View Montes >](#)

[View Fuegos de Apalta >](#)



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## ITINERARY | DAY 5

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### FRIDAY MARCH 19th – PUENTE ALTO

#### 10:00 AM – DEPART AND CHECK OUT OF HOTEL

Enjoy the morning in Santa Cruz. Stroll along the charming streets and explore the local culture. We'll provide you with our insider recommendations.

We've been building up to our grand finale. Puente Alto, a subregion within the Maipo Valley, is home to some of Chile's most famous and expensive wines, often competing with the First Growths of Bordeaux. It's no surprise that this region is known as the 'Grand Cru' of Chilean wines. Some might say we've saved the best for last.

#### ALMAVIVA – PRIVATE VERTICAL TASTING AND LUNCH

The culmination of our tour is a visit to the iconic Rothschild–Concha y Toro joint venture in Puente Alto. Almaviva was the first wine in Chile created under the French Château concept. This means that the fastidious winemaking and viticultural teams are exclusively dedicated to the production of one iconic red blend. Almaviva, a Cabernet Sauvignon-based blend, has dizzying accolades and point scores including being named Wine of the Decade by James Suckling, and a perfect 100-point score from Robert Parker. Almaviva is firmly established at the zenith of Chilean winemaking.

[View Almaviva >](#)

We'll arrive at the Santiago airport at 6:30 pm for anyone with departing flights. Should you wish to extend your stay, there will be a 7:30 pm drop off at the Ritz Carlton.

Thank you so much for choosing this indulgent adventure with Fine Vintage!



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## PRICE

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**US \$5,995**

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 \$5,995) includes the non-refundable deposit.

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

