



South America

The food, wines & culture

Nov 9 - Nov 16



Overview

South America is a dream destination for many. For wine lovers, the dream must include a trip to the twin wine giants of the Andean part of the new world, Chile and Argentina, both offering increasingly fine wines in stunning locations.

'We are dazzled by the change in South American wine. No other region has progressed as far or as fast in the past 10 years. South American wine had the reputation of being a bit of a Volvo: now it's more of a Ferrari'

Decanter magazine October 2013

The South American vibe. A relaxed and happy view of life's pleasures that is both laid back and high tempo (like the football teams) but don't be deceived. Chile and Argentina have revolutionized the wine world in recent years; Chile's phylloxera free valleys, stacked like wine crates on the Andean map, lead the way in tasty and affordable wines across a huge range of styles. Argentina's longer standing wine industry has woken from its slumbers to create fabulous high end wines, epitomised by juicy malbecs - the perfect partner to local beef.

South America Trip Highlights

- Visits to the best wineries of Mendoza, Uco Valley, Colchagua, Cachapoal & Maipo

- Cookery class at Andeluna Cellars
- Grape harvest & traditional asado at Zuccardi
- Wine blending in de Martino
- Dinner by the Cheval des Andes polo field
- Visit to the Museum of the Andes at Santa Rita
- Stay in Casa Real, one of South America's top hotels (below)
- Optional extension trips to Salta and Aconcagua national park

Top wineries included

Concha y Toro, Casa Lapostolle, de Martino, Santa Rita, Altair, Polkura, Zuccardi, Achaval Ferrer, Catena Zapata, Cheval des Andes, Andeluna, o.Fournier



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Trip Itinerary

Day 1. Meet central Santiago. Head south to the remarkable **Altair** winery in the Cachapoal valley, with vineyards backed by the Andean foothills. Lunch is outdoors with their award winning wines before a visit and tasting at **Casa Silva**, the oldest winery in Colchagua and one of Chile's most prestigious wines. Check in at the **Terravina Hotel** near Santa Cruz. Stroll through the vineyards to dinner at nearby restaurant.

Day 2. Visit and tasting at Polkura. Best known for syrah from sloping vineyards, Polkura is one of Chile's very best small producers. Its' setting is as dramatic a wine tasting location as you will ever see. Lunch is at one of Chile's landmark bodegas, **Casa Lapostolle**, their world-class Clos Apalta, recognized as one of the South America's finest wines. Free evening

Day 3. Morning visit at the **De Martino** winery, one of the most innovative of all Chilean wineries. We enjoy a tour, tasting and the chance to make our own wines with expert tuition before lunch in the heart of the Isla de Maipo region. Check in for 2 nights at the magnificent **Casa Real** hotel, part of the Santa Rita estate where dinner is served in the conservatory.



Day 4. Visit at **Concha y Toro**, one of the world's biggest wineries. There is a tour of the gardens and original house before a premium tasting and private lunch accompanied by some Don Melchor, Chile's original icon wine. Free afternoon at Casa Real and evening dinner in the magnificent dining room.

Day 5. Transfer to airport for morning flight to Mendoza. There is a short trip to **Zuccardi**, one of Argentina's best known wine families, where we enjoy a wonderful Argentine asado as a fitting welcome to the country. There is a transfer to Park Hyatt in the city centre and a free evening.

Day 6. This morning there is a cookery class and lunch at **Andeluna** in the Tupungato region of the Uco Valley. This has been one of the highlights of our last few visits. Afterwards we visit **Finca Sopenia**, one of the regions top producers for a tasting before returning to Mendoza. Free evening.

Day 7. Visit and light lunch at **Catena Zapata** - the grandson of the original founder of the winery, Nicolas Catena Zapata is credited with putting Argentine wines on the map in the 90s. Afternoon visit to the delightful boutique winery of **Achaval Ferrer**. Evening visit to **Cheval des Andes**, stroll around the Cheval vineyards, and conclude our trip with a grand but informal dinner overlooking the polo field.

Day 8. End of tour.

Optional 4 day extension including day in Aconcagua national park (night in Mendoza), 3 nights in Salta, northern Argentina, provisional wine visits to Bodega El Esteco, San Pedro de Yacochuya, Las Nubes, Domingo Molina, Porvenir de Cafayate.

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\$4350 per person double occupancy

(\$4450 PayPal price)

\$600 single supplement

\$500 deposit per person

Extension \$2350 (Paypal \$2450)

(\$400 single supplement)

Included

- 2 nights at Hotel Terravina, Santa Cruz
- 2 nights at Casa Real, Maipo
- 3 nights Park Hyatt, Mendoza
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 6 lunches/ 5 dinners
- 1 cookery class
- Museum entrances and activities as specified
- 12 winery visits

Not included

Airfare and flights; meals not mentioned above; travel insurance, gratuities for guides



Contact us to sign up for this trip

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