



# Argentina

The food, wines & culture

6-13 November, 2021



## 'A perfect way to enjoy Argentina'

*Once again, the team worked their magic in producing a spectacular wine & food tour of the best that Argentina had to offer. Not sure how they manage to put together these incredibly simpatico groups, but they do, and the result is a wonderfully gratifying experience. This was our second tour with Iberian, and we can't wait to sign up for number three.*

Mark Kaspar, Chicago, USA

### Overview

South America is a dream destination for many. For wine lovers, the dream must include a trip to Argentina, which has been 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

**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. Argentina has helped revolutionize the wine world in recent years its long standing wine industry has woken from its slumbers to create fabulous high end wines, epitomised by juicy malbecs - the perfect partner to local beef.

## Argentina Trip Highlights

- Walking tour and dinner in Buenos Aires
- Visits to the best wineries of Mendoza, Uco Valley, Salta
- Boat across the River Plate for day in Uruguay including a traditional asado at El Legado
- Wine blending experience in Salta
- Cookery class at Andeluna Cellars, Uco Valley
- Tasting menu at Clos de Chacras
- Privileged last night dinner at Cheval des Andes

## Top wineries included

Achaval Ferrer, Catena Zapata, Clos de Chacras, Andeluna, El Esteco, Piatelli, Porvenir de Cafayate, El Legado, Cheval des Andes



# Argentina

The food, wines & culture

6-13 November, 2021

## Trip Itinerary

**Day 1.** Arrive in Buenos Aires, check in to the **Palo Santo Hotel** in Palermo Hollywood. Walking tour to get the feel of this wonderful city before heading for dinner at top restaurant Don Paulo for an introduction to Argentinian cuisine.

**Day 2.** Morning ferry across the River Plate to Uruguay where there is time for a walk around the beautiful old town of Colonia del Sacramento, known for its cobbled streets and historic colonial buildings. From here it's off to the established wine region of Carmelo and the boutique winery at El Legado where we witness and enjoy the Uruguayan passion for the asado (BBQ) in the company of the family. No doubt some of their top Tannat/ Syrah wines will help wash down the grilled meats. Back to Argentina for a free evening in BA.

**Day 3.** Morning flight to the incredibly beautiful wine region of Salta in northern Argentina, home to some of the highest vineyards in the world. Torrontes is the star grape in here and we enjoy a visit, tasting and lunch at El Esteco winery, founded in 1892, which produces high quality wines in a stunning setting 5,500ft above sea level. Check in to the charming hotel, Patios de



Cafayate, home for 2 nights. There is a light dinner at the hotel this evening.

**Day 4.** Morning visit the picturesque Piatelli Vineyards. Sitting at 5700ft with great views over the valley, they produce great Malbec and Torrontes. On to a visit and lunch at Porvenir de Cafayate a family winery dedicated to promoting quality wines from the region including Tannat, Torrontes and Malbec amongst others. Lunch is in the traditional Finca. Back to the hotel for a free evening.

**Day 5.** Morning flight to Mendoza, Argentina's best known wine region. Arriving mid afternoon for check in to the centrally located Park Hyatt, the city's premier hotel. Evening visit and tasting at the charming Clos de Chacras boutique winery in the Luján de Cuyo sub region. There is a short visit before a tasting menu dinner accompanied by several of their tasty wines.

**Day 6.** This morning there is a cookery class and lunch at Andeluna Cellars in the Tupungato region of the Uco Valley. This fabulous hands-on experience, including making traditional delicacies like empanadas has been one of the highlights of our last few visits to Argentina. Afterwards 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.** After breakfast, end of tour

# Argentina

The food, wines & culture

6-13 November, 2021

\$3950 per person double occupancy

\$700 single supplement

\$500 deposit per person

## Included

- 2 nights, Palo Santo Hotel, Buenos Aires
- 2 nights Patios de Cafayate, Salta
- 3 nights Park Hyatt, Mendoza
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 6 lunches/ 4 dinners
- 1 cookery class
- Activities as specified
- 9 winery visits

## Not included

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



*Contact us to sign up for this trip*

## Iberian Wine Tours

+44 7873263809

[info@iberianwinetours.com](mailto:info@iberianwinetours.com)

[www.iberianwinetours.com](http://www.iberianwinetours.com)

