



Chile & Argentina

March 19 - March 27, 2025



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

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 classes with Pilar Rodriguez in Chile and at Andeluna Cellars, Argentina
- Traditional asado at Zuccardi
- Dinner by the Cheval des Andes' polo field
- Stay in Casa Real, one of South America's top hotels (below)

Top wineries included

Concha y Toro, Montes, Kingston, Altair, Clos Apalta, Zuccardi, Achaval Ferrer, Catena Zapata, Cheval des Andes, Andeluna, Viu Manent



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Trip Itinerary

Optional pre tour night. Check into the Solace Hotel Santiago before wine dinner at Barrica 94.

Day 1. Arrive in Santiago, check in to the **Solace Hotel** before heading for wine tasting and dinner at **Kingston Family Vineyards** a boutique producer of some lovely sauvignon blanc as well as some terrific Pinot Noir and Syrah in the Casablanca Valley.

Day 2. 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. Check in at the **Noi Blend** near Santa Cruz. Dinner at the hotel.

Day 3. Visit and tasting at **Clos Apalta**, one of Chile's most prestigious wineries. Owned by the Lapostolle-Marnier (Grand Marnier, Château de Sancerre) family their world-class Clos Apalta, a Bordeaux blend, is recognised as one of South America's finest wines. Lunch is at one of Chile's landmark bodegas, **Montes** in the Apalta valley, where we have lunch at their Fuegos de Apalta restaurant. Free evening.

Day 4. Cooking class at Pilar Rodriguez's Wine Studio, alongside the historic **Viu Manent** winery.



Pilar is one of Chile's best known chefs who returned home after a marketing career in the USA. The focus is on high quality local ingredients and the best of Chile. Visit the winery afterwards. Free evening.

Day 4. Day 5. 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 including Don Melchor, Chile's original icon wine. Check in at the magnificent **Casa Real** hotel, part of the Santa Rita estate where dinner is served in the mansion.

Day 6. Early 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 tasting and Argentine asado as a fitting welcome to the country. There is a transfer to **Diplomatic Hotel** in the city centre and a free evening.

Day 7. This morning there is a cooking class and lunch at **Andeluna** in the Tupungato region of the Uco Valley. In sumptuous surroundings we enjoy a magnificent cooking demonstration in the open plan kitchen. This has been one of the highlights of our last few visits. Afterwards return to Mendoza. Free evening.

Day 8. Visit to the delightful boutique winery of **Achaval Ferrer** followed by a 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. 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 9. End of tour



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\$5500 per person double occupancy

\$990 single supplement

\$750 deposit per person

Optional pre tour night, March 18th. Check into the Solace Hotel Santiago before wine dinner.

\$350pp sharing, \$60 single supplement

Included

- 1 night Solace Hotel, Santiago
- 3 nights at Noi Blend, Santa Cruz
- 1 night at Casa Real, Maipo
- 3 nights Diplomatic, Mendoza
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 7 lunches/ 4 dinners
- 2 cooking classes
- Activities as specified
- 11 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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