

# Mendoza and its Wines

## Mendoza - Tupungato

Mendoza is known as 'the land of Sun and the good wine'. This is the perfect tour to get acquainted with the charm and spirit of its local wines. Visiting some of wineries located around the city and all over this beautiful province, will allow you to gain greater knowledge of the industry as you will see the wine production techniques and some of the best preserved secrets of wine tasting.

### DAY 01 MENDOZA / TUPUNGATO

Reception at the airport and transfer to Tupungato, in the Uco Valley area, where a large quantity of vineyards belonging to the main Argentine and foreign wineries have been placed. The Uco Valley is a privileged area for grape and high quality wines production due to its location at the foot of the Andes Range, with a unique landscape and heights of more than 1,000 metres (3,200 feet). Among the grapevines you can find chardonnay, merlot, malbec and semillón varieties, with different characteristics of those in other areas of the province. Accommodation in the small Posada Salentein, a place surrounded by mountains, vineyards, streams and woods. Different activities can be practised here, like trekking, fishing, 4WD riding or visiting Salentein's wine cellar. This wine cellar is located 1,200 m (3,937 feet) high. The pinot noir is cultivated at Finca San Pablo, which belonged to the Jesuit priests. This building is unique, as it has a cross-shape with a small independent cellar in each wing. Dinner at the posada with guided wine tasting included. Accommodation.

### DAY 02 TUPUNGATO

Breakfast. Visit Bodegas Lurton and Fapes in the Uco Valley. Bodega Lurton, belongs to the brothers Jacques and Francois Lurton, who elaborate 'varietal' and generic wines with the following grapes: malbec, cabernet sauvignon, merlot, syrah and grey pinot. Bodega Fapes, is one of the oldests wine cellars in the area, and is outstanding in the art of combining the traditional with the new elaboration trends. The enthusiasm of its owners will allow you to discover many wine secrets in a friendly atmosphere. Lunch at Salentein. Afternoon at leisure to enjoy the different activities offered in the place. Dinner at the posada with guided wine tasting included.

### DAY 03 TUPUNGATO / MENDOZA

Breakfast. Departure to the productive oasis of the Central-West area. Visit Bodegas Norton and Lagarde. Bodegas Norton, founded in 1895 by an English engineer, is located in Luján de Cuyo. This winery has state of the art technology, without denying its history. Among the cultivated grapevines you can find malbec, cabernet, merlot, semillón, chenin, chardonnay, riesling and Barbera d'Asti. Casa Vinícola Viniterra, located in Luján de Cuyo, is a boutique wine cellar which produces wines of the chardonnay, sauvignon Blanc and chenin among the white grapes; malbec, cabernet sauvignon, syrah, merlot, Sangiovese and bonarda among the red varieties. Bodegas Lagarde is well known for its prestigious wines, elaborated in limited lots in a centennial wine cellar, regularly participating in international contests. Its 'fincas' (productive ranches) are located in the city of Luján de Cuyo. The main varieties produced are the red cabernet sauvignon, malbec, merlot, syrah, pinot noir, Petit Verdot, and the white chardonnay, sauvignon Blanc, chenin and semillón. Lunch at a restaurant in the area. In the afternoon visit to Bodega Domaine Vistalba. The French owners of this winery have managed to combine the 'savoir faire' of its origins with the grapes produced by the native soils. This

wine cellar elaborates its products in the way of a French Chateaux. Return to Mendoza. Accommodation at the Hyatt Hotel. Dinner at leisure.

### DAY 04 MENDOZA

Breakfast. The city, which dates back to the XVI Century, is located in one of the province's oasis. A city tour will let you know the city history and culture, it was founded more than four centuries ago by Spaniards. Understanding the local culture will definitively mean a better understanding of the wine soul. We will go through its tree-lined avenues and its streets bordered by 'acequias' (irrigation ditches) and we will visit the city's most important attractions. Visit to Bodega La Rural, one of the first local wineries, founded in 1895 by an Italian immigrant (Felipe Rutini). Among the most cultivated grapes you can find the white riesling, chardonnay, chenin, gewürztraminer (the only wine cellar that cultivates this kind of grapes) and the red merlot, malbec and cabernet sauvignon.

It has a wine museum, one of the most important ones in the world, with an exhibition of elements of the original wine cellar. Lunch at a restaurant in the area. In the afternoon, visit to Bodega López, one of the most traditional cellars in Argentina. It uses state of the art equipment without altering the almost handicraft traditional process which is a hallmark of the winery. It owns properties in Maipú and Luján de Cuyo. Among the varieties cultivated you can find: cabernet sauvignon, merlot, malbec, pinot noir, semillón, chardonnay and chenin. Return to the hotel. In the evening, enjoy a superb dinner at '1884', a restaurant owned by Francis Mallmann, the worldwide renowned chef. Accommodation.

### DAY 05 MENDOZA

Breakfast at the hotel. Transfer to the airport to board a flight to Buenos Aires.



NOTE: The aboved mentioned wine cellar would be changed by similars

## In depth tours

### LEARNING TO HARVEST

Be in contact with the wonderful wine world and with the vineyards during the harvest season. Experience the work of a real vine-grower and also take part in harvest activities directed by an expert professional who will provide you with the necessary tools for you to become a real grape picker and wine producer. You will have the opportunity to walk in the vineyards and after a day that you are going to remember forever, we will enjoy a delicious typical lunch.

### LEARNING TO PRUNE

Directed by an expert you will take part in pruning activities. You will be provided with all necessary tools to become a real vineyard worker. You will have the opportunity to walk in the vineyards and after a days work, we will enjoy a delicious typical lunch.

### COOKING CLASS & WINE TASTING EXPERIENCE

Tasting means drinking a wine carefully to appreciate its quality with all our senses: sight, taste, smell and touch. It is knowing and comparing it, and also to describe it judging it. There we will participate in an introductory talk about wine tasting to understand its properties, all these guided by an expert. At the restaurant, we will participate in a cooking class of regional dishes and we will prepare our own dishes guided by a real gourmet. Then we will enjoy the menu, accompanied by house wines.

### HORSEBACK-RIDDING TOUR TO THE WINERIES

Live a different experience, enjoying an amazing landscape and an exclusive horseback ride through vineyards and tree lined streets. We will be introduced to the winemaking process, its secrets, and we will taste some varieties. By midday it is the perfect time to have lunch and to combine these excellent wines with the traditional Argentinean cuisine.

05  
DAYS

MENDOZA  
AND ITS  
WINES



NOT  
INCLUDED



DAILY



ACCORDING  
TO ITINERARY

CENTER CUYO



SPANISH  
AND  
BILINGUAL  
(English  
German  
Italian  
French)