



South America

The food, wines & culture

Nov 5 - Nov 13, 2018



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 classes with Pilar Rodriguez in Chile at Andeluna Cellars, Argentina
- Traditional asado at Zuccardi
- Wine blending in de Martino
- Dinner by the Cheval des Andes polo field
- Stay in Casa Real, one of South America's top hotels (below)
- Optional extension trip to Aconcagua national park

Top wineries included

Concha y Toro, Casa Lapostolle, de Martino, Emiliana, Altair, Polkura, Zuccardi, Achaval Ferrer, Catena Zapata, Cheval des Andes, Andeluna, Viu Manent, Finca Sopenia



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Trip Itinerary

Day 1. Arrive in Santiago, check in to the **Ritz Carlton** in Las Condes before heading for wine tasting at **Emiliana** in the Casablanca Valley, the largest organic winery in the world. Dinner at one of the city's premier wine bars, La Mision.

Day 2. 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 of Don Melchor, Chile's original icon wine. 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 **Terravina Hotel** near Santa Cruz. Stroll through the vineyards to dinner at nearby restaurant.

Day 3. 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. Light evening supper with cheese platters at hotel.



Day 4. Cookery class at Pilar Rodriguez's cookery studio, alongside the historic **Viu Manent** winery. Pilar is one of Chile's best know 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 afterward.

Day 5. 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 at the magnificent **Casa Real** hotel, part of the Santa Rita estate where dinner is served in the conservatory.

Day 6. 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 7. 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 Sophenia**, one of the regions top producers for a tasting before returning to Mendoza. Free evening.

Day 8. 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 9. End of tour or **Optional extension**



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Extension Itinerary

Extension to one of the world's remotest, highest and driest wine regions on the fringes of the Atacama, the planet's inverse location to Tibet, home to some of the world's best stargazing and some very fine high altitude reds and of course Chilean pisco. An otherworldly location where we stay in a beautiful but simple ecohotel, we enjoy the inside track at one of the most daring wine projects in South America. Marcelo Retamal (winemaker at De Martino) has developed some excellent syrah, carinena and garnacha wines, the perfect Andean punctuation to our South American tour.

Day 1. Fly to La Serena, afternoon visit to Vina Falernia on our way past Pisco Elqui to Eco Hotel La Casona Distante in Alcohuz, stay for 2 nights, wine paired dinner at the hotel first night.

Day 2. Vineyard walk and lunch at Vinedos Alcohuz, one of Chile's great wineries with some of the driest and highest altitude vineyards on the planet. Afternoon visit to the high altitude (2200m) vineyards and pyramid, followed by vineyard walk, tasting and then light dinner at the winery, followed by night time stargazing. One of the best places in the world for stargazing on the fringes of the Atacama desert.

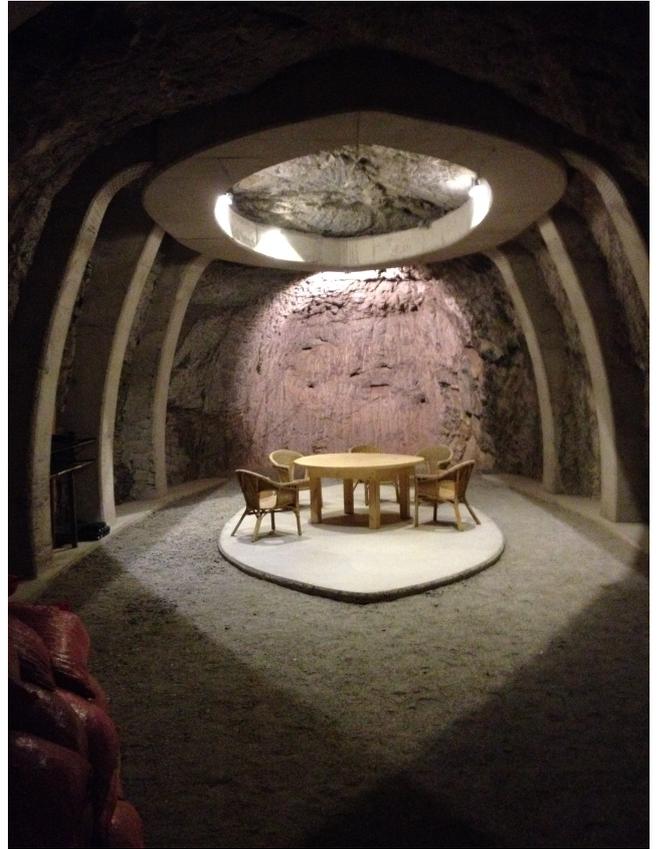
Day 3. Private visit to Los Nichos artisan pisco distillery, followed by lunch in Pisco Elqui and then return to La Serena for flight back to Santiago.

November 13 - November 15, 2018

\$1300 per person double occupancy

\$100 single supplement if 2 days, add

\$150 for extra night in Santiago



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Contact us to sign up for this trip

November 5 - November 13, 2018
\$4750 per person double occupancy
\$900 single supplement
\$500 deposit per person

Included

- 1 night Ritz Carlton, Santiago
- 3 nights at Hotel Terravina, Santa Cruz
- 1 night at Casa Real, Maipo
- 3 nights Park Hyatt, Mendoza
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 7 lunches/ 5 dinners
- 2 cookery classes
- Activities as specified
- 13 winery visits

Not included

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



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