



South America

The food, wines & culture

March 6 - March 14, 2020



'A perfect way to enjoy Argentina and Chile'

Once again, the team worked their magic in producing a spectacular wine & food tour of the best that Chile and 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 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
- Tasting menu at Clos de Chacras
- Optional extension to picnic in Aconcagua



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Trip Itinerary

Day 1. Arrive in Santiago, check in to the **Solace Hotel** before heading for wine tasting and dinner at boutique producer **Kingston Family Vineyards** with wonderful views over the the Casablanca Valley.

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. Dinner after walk through the vines at **Vino Bello** 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 at **Las Poetas** restaurant in the 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. Free evening.

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 blend our own wines with expert tuition before lunch in the heart of the Isla de Maipo region. Check in at the magnificent **Las Majadas** hotel, where we enjoy dinner.

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 fabulous hands-on experience has been one of the highlights of our last few visits to Argentina. Afterwards 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 **Clos de Chacras** and conclude our trip with a tasting menu.

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



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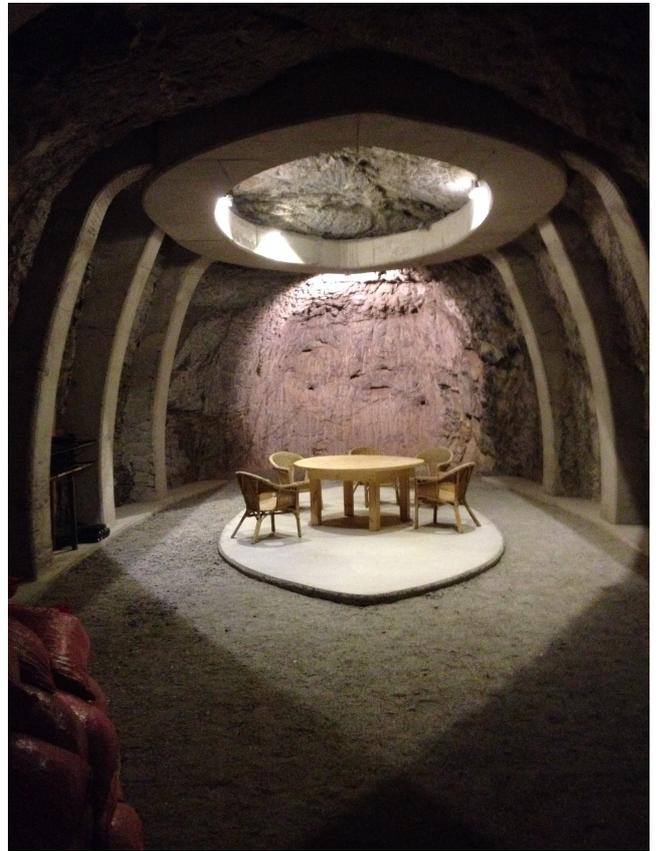
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Extension Itinerary

We leave for a bus trip to the high Andes, stopping in Uspallata (where Brad Pitt filmed *Seven years in Tibet*) for coffee and chocolate and then a short ride to the Aconcagua mountain park where, after a 30 minute walk to the mountain lakes in view of Aconcagua, we enjoy a very high altitude (10,000 feet) lunch of empanadas, Andean fruit, nuts and salads accompanied of course by malbec and torrontes wines.

After a visit to the Inca bridge, we make our way back through some jaw dropping scenery to Mendoza, where there is a casual but very tasty dinner in Mendocino winemaker favourite restaurant the Maria Antonieta.

March 14 - 15, 2020
\$475 per person double occupancy
\$100 single supplement



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March 6 - March 14, 2020
\$4750 per person double occupancy
\$900 single supplement
\$500 deposit per person

Included

- 1 night Solace Hotel, Santiago
- 3 nights at Hotel Terravina, Santa Cruz
- 1 night at Las Majadas, 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
- 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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