



THE BEST OF ARGENTINA

Exploring the high-altitude vineyards and wineries of Mendoza

NOVEMBER 30TH – DECEMBER 5TH, 2025

Hosted by James Cluer MW and Amanda Barnes

US \$5,995 *per person*

Come and join us on an epic adventure through the best vineyards and wineries of Argentina. Each day we will set out to visit some of the most famous names in Argentina, taste spectacular wines, and dine on delicious local cuisine, all with the stunning backdrop of the soaring Andes.

World-renowned for its magnificent Malbec, you will journey through the classic and modern styles of this signature variety along with other amazing wines made from Cabernet Sauvignon, Chardonnay, Bonarda, and Torrontés. Winemakers in Argentina endeavor to craft wines that reach heights as great as the surrounding mountains.

DISCOVER

THIS IS A SAMPLE ITINERARY. THE FINAL ITINERARY SHOULD BE ALMOST IDENTICAL ONCE THE LAST WINERIES CONFIRM

STAY at the top hotel in Mendoza and a boutique winery resort in the Uco Valley at the foothills of the Andes.

THE LEGENDS OF LUJÁN DE CUYO with visits to iconic wineries such as **Mendel** and **Matervini**, and meals hosted by the Michelin-starred **Zonda** restaurant at Lagarde Winery, **Cheval des Andes**, **Casarena**, and **Catena Zapata**. These wineries are considered the all-stars of Argentina.

REACH THE HEIGHTS OF THE UCO VALLEY where scenic vineyards climb to altitudes above 1,400 meters and where our hosts at **Salentein**, **DiamAndes** by Clos de Los Siete (Michel Rolland), **Zuccardi**, **La Morada** and **Alfa Crux** regale us with their vinous, architectural and gourmet delights.



THE BEST OF ARGENTINA

Exploring the high-altitude vineyards and wineries of Mendoza

YOUR HOSTS



James Cluer MW has 30 years of experience in the wine trade and now spends his time running Fine Vintage which operates in 15 countries. Since 2010, James has personally designed each Fine Vintage tour, paying meticulous attention to the smallest detail. He has hosted all of them for several years. Today, James oversees every tour, directing the itineraries and ensuring the quality standards are at the highest level on every single trip.



Amanda Barnes is a leading expert on the wine regions of South America and author of the award-winning book, *The South America Wine Guide*. She is a correspondent and critic for Decanter magazine among other international publications. She is currently finishing her Master of Wine, writing her thesis on the wine regions of Argentina and Chile.

PRICE

US \$5,995

The price includes all accommodation during the tour, all visits and tastings at wineries, all meals (except dinner on the free evening on Tuesday), all wine at meals, and local transport. Flights and travel arrangements to Mendoza, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

If you are travelling by yourself there will be a single supplement of US \$900.

The payment schedule is:

Deposit at booking: \$250 non-refundable booking administration fee

120 days from start: Remaining deposits (plus single supplement if applicable)



THE BEST OF ARGENTINA

Exploring the high-altitude vineyards and wineries of Mendoza

ITINERARY | ARRIVAL

SUNDAY, NOVEMBER 30TH - MENDOZA

Please arrange your own flights to Mendoza. Our accommodation for the first three nights will be at the Park Hyatt Mendoza, located in the heart of the city of Mendoza. The Park Hyatt is the top hotel in the city and has easy access to the city's attractions, providing a perfect base for our viniferous explorations. If you wish to stay at the hotel prior to the start of the tour or after the tour, you can reach out to them directly.

Park Hyatt Mendoza, Chile 1124, Mendoza, Argentina, 5500, Mendoza

<https://www.hyatt.com/en-US/hotel/argentina/park-hyatt-mendoza-hotel-casino-and-spa/menph>

Tel + 54 261 441 1234

5:00 PM – 7:00 PM – WELCOME TASTING

We start the tour with a welcome tasting hosted by Amanda and James. As a regional specialist on the wines of Argentina, Amanda will provide an in-depth overview of the country's dynamic wine scene from Mendoza and beyond. This session will give you a comprehensive introduction to the local wines and enhance your appreciation of the upcoming winery visits and tastings.

The rest of the evening is free for you to explore the city centre of Mendoza or rest up at the hotel from a long journey to Argentina.



THE BEST OF ARGENTINA

Exploring the high-altitude vineyards and wineries of Mendoza

ITINERARY | DAY 1

THIS IS A SAMPLE ITINERARY. THE FINAL ITINERARY SHOULD BE ALMOST IDENTICAL ONCE THE LAST WINERIES CONFIRM

MONDAY, DECEMBER 1ST - THE LEGENDS OF LUJÁN DE CUYO

10:00 AM – MEET GUIDES AND DEPART

Located in a valley just south of the city of Mendoza, Luján de Cuyo is home to some of the most famous names in Argentinean wine.

TASTING AT CHEVAL DES ANDES

This is a Bordeaux Grand Cru experience in the heart of Mendoza. Recognizing the potential of old-vine Cabernet and Malbec, Pierre Lurton of St.-Émilion's renowned Cheval Blanc was among the first Europeans to combine Argentina's New World character with French finesse.

www.chevaldesandes.com.ar

TASTING AND LUNCH AT BODEGAS MENDEL

Immerse yourself in a tasting adventure at Mendel, where Roberto de la Mota's legendary craftsmanship unfolds. Discover the rich heritage of Argentine winemaking in his beautiful boutique winery, a testament to both Luján de Cuyo's ancient vines and Roberto's forward-thinking vision for the Uco Valley. Tim Atkin MW ranks Mendel as a first growth of Argentina. Our lunch here will be a traditional Mendocino affair paired with Mendel's best wines.

<https://mendel.com.ar>

DINNER AT CASARENA

Experience the essence of Luján de Cuyo's terroir at Casarena, renowned as the guardians and interpreters of the region. Enjoy their exceptional single vineyard range during a leisurely dinner, exploring the diverse sub-regions of the area. Tim Atkin MW ranks Casarena as a second growth of Argentina, with some of the top Cabernet Franc and Cabernet Sauvignon in the country.

<http://www.casarena.com/>



THE BEST OF ARGENTINA

Exploring the high-altitude vineyards and wineries of Mendoza

ITINERARY | DAY 2

TUESDAY, DECEMBER 2ND – THE LEGENDS OF LUJÁN DE CUYO

10:00 AM – MEET GUIDES AND DEPART

MATERVINI

Launched by legendary winemakers Santiago Achaval and Roberto Cipresso in 2008, Matervini is a boutique winery specializing in terroir-driven Malbec. Starting with the classic Perdriel vineyards of Luján de Cuyo, whose vines dating to 1938 are among Argentina's oldest, Matervini sources their Malbecs from other districts in Luján de Cuyo, from the higher reaches of the Uco Valley, and from among the world's highest altitude vineyards in northern Argentina. This visit will be a fascinating journey through how one grape variety can manifest in so many ways based on its growing environment. A must for any Malbec fan. <https://matervini.com/>

LUNCH AT ZONDA, LAGARDE WINERY

Founded in 1897, the Pescarmona family acquired Lagarde in 1969, establishing a legacy of high-end winemaking. Today, Sofia and Lucila Pescarmona, the third generation, lead this charming traditional winery in the heart of Luján de Cuyo. Enjoy a tour of this historic family-run winery, followed by a Michelin-star dining experience at Zonda restaurant that showcases Lagarde's exceptional wines. It is one of only four Michelin-starred restaurants in Mendoza and this promises to be a long, lingering gourmet affair.

<https://www.lagarde.com.ar/experiencias/zonda>

RETURN TO THE PARK HYATT MENDOZA FOR A FREE EVENING

Tonight is a free evening for you to enjoy at your own pace. Keep in mind the local dining culture. Argentines typically dine late, with many restaurants not opening until 8PM at the earliest.



THE BEST OF ARGENTINA

Exploring the high-altitude vineyards and wineries of Mendoza

ITINERARY | DAY 3

WEDNESDAY, DECEMBER 3RD – REACHING THE HEIGHTS OF THE UCO VALLEY

10:00 AM – CHECK-OUT AND DEPART

We check out of the Mendoza to make our way to the Uco Valley, our home for the next 2 nights, stopping off at legendary wineries along the way.

SALENTEIN

Founded in 1998, this beautiful, modern winery harvests its grapes from altitudes as high as 1,700 meters above sea level – among the highest in Mendoza. Where Malbec is the liquid gold of Mendoza, Salentein stands out amongst the crowd with their restrained and elegant Pinot Noir and Chardonnay, sourced from these cooler high-altitude vineyards.

www.bodegasalentein.com

LUNCH AT BODEGA DIAMANDES

DiamAndes, located at the foot of the Andes Mountains, sits at an altitude of 1,100 meters above sea level. The bodega boasts breathtaking architecture and offers classic wines crafted by Bordeaux's esteemed Bonnie family. Notably, the Bonnie family is also behind Michel Rolland's renowned Clos de los Siete winery. Indulge in an exquisitely crafted lunch menu where we try their top wines alongside older vintages from their library. Following lunch, we will embark on a tour of the winery.

www.diamandes.com/en/

CASA DE UCO VINEYARDS & WINE RESORT

Nestled at the foothills of the mighty Andes Mountains and surrounded by vineyards offering endless panoramic views, Casa de Uco Vineyards & Wine Resort pays homage to the natural splendor of the Uco Valley. Spread across 320 hectares in the heart of the valley, the architecture seamlessly blends with the surrounding landscape. After checking in at Casa de Uco upon arrival, there is free time to relax before a 3-course dinner paired with wines from their own vineyards.

www.casadeuco.com/en/home-en/



THE BEST OF ARGENTINA

Exploring the high-altitude vineyards and wineries of Mendoza

ITINERARY | DAY 4

THURSDAY, DECEMBER 4TH – REACHING THE HEIGHTS OF THE UCO VALLEY

Enjoy a relaxing morning with a range of activities to choose from, including a spa experience to rejuvenate your senses. We depart at 10:30am for our first visit of the day.

LA MORADA

Our first visit of the day is to La Morada, a boutique winery located in the heart of the Uco Valley. Our visit will begin with a cooking class on *empanadas*, a classic savoury stuffed-pastry that is a staple in Argentine cuisine. After mastering the art of empanada-making, we move on to a walk-around tasting of different producers from the Los Chacayes area of the Uco Valley. Winemakers will be on hand to present their wines and to discuss the art of crafting wine in this vast and unique region. A stand-up lunch of light dishes will be served to accompany these wines as you peruse the wine selection and mingle with your fellow travelers and local experts. This is an excellent opportunity to immerse yourself in Argentine gastronomic culture. www.lamoradalodge.com/en/home-english/

ALFA CRUX

Our first winery visit is to an architectural masterpiece, Alfa Crux. Named after the brightest star in the Southern Cross (Alfa Crux), the winery was designed in perfect harmony with the earth and its magical surroundings. Laying at the foot of the imposing Andes, the wines of this mystical terroir feel almost as though they have been nurtured and taken care of by the godly Andes themselves.

www.agostinowinegroup.com/alfa-crux-wines

DINNER AT ZUCCARDI, PIEDRA INFINITA

In 1950, Alberto Zuccardi moved to Mendoza where he planted his first vines in 1963. Using his engineering background, he experimented with a modern irrigation system that helped create some of the region's best grapes. Our visit includes a tour of their new iconic winery, where we will have the pleasure of tasting some of the top wines produced in Argentina and experiencing an exceptional dinner at their renowned restaurant, Piedra Infinita.

<https://zuccardiwines.com/piedra-infinita-cocina-zuccardi-valle-de-uco/>



THE BEST OF ARGENTINA

Exploring the high-altitude vineyards and wineries of Mendoza

ITINERARY | DAY 5

FRIDAY, DECEMBER 5TH – THE GRAND FINALE

11:00 AM – CHECK-OUT AND DEPART

We had a big night so there is time to sleep in before setting out on our final day with a return to Luján de Cuyo en route back to Mendoza to visit to Argentina's most iconic winery. You will need to check-out of the resort this morning.

CATENA ZAPATA

Did we save the best for last? Arguably. If Argentina is synonymous with Malbec, then we have Nicolas Catena to thank for showing the world that Argentina can produce world-class, premium Malbec-based wines. We begin our visit in the vineyards surrounding this iconic, meso-American pyramid inspired estate. We will be led through the history of this revolutionary bodega and focus on the subtle variations of Malbec in the Catena portfolio. Our visit will continue with lunch at their newly created restaurant with the sky-soaring Andes as a backdrop. It's the perfect end to a perfect week.

www.catenawines.com

5:00PM

After lunch, we will return to Mendoza with our first stop at the airport around 5pm for guests who may have onward flights to Santiago or Buenos Aires. For guests staying on in Mendoza, we will then drop you off at the Park Hyatt. The final night is not included in the tour, but you are welcome to extend your stay by reaching out to the hotel directly.

Price: US \$5,995

There is an \$900 US per person single supplement.

Space is limited to 20.

This is a luxurious trip, hosted by local and international wine experts, visiting the great estates with a small group of about 20 like-minded fun-loving people. It's suited to all wine lovers. It's a bucket list trip. If you have any questions, please contact us at info@FineVintageLtd.com.

