



LADATCO TOURS

South & Central America, Falkland Islands & Antarctica



MENDOZA - Gourmet & Wine

Argentina Gourmet - 4 days 3 nights

Estiba Argentina has created the Gourmet Tour for you, where you can experience, taste and live a successful marriage between wine and argentine cuisine.

Learn the secrets of the best chef in exclusive cuisine classes; participate and prepare meals paired with argentine wines.

Lunch at charming restaurants, taste the best wines of Mendoza and be part of this Gourmet Luxury proposal in the land of great wines.

Let yourself be tempted by the gourmet delights, the table is served.

Day 1 | Dinner with the chef

Reception at airport, transfer to the selected accommodation. Check-in.

Argentina Gourmet starts picking you up at the hotel for a unique dinner with a chef, who will tell us origins and secrets of argentine cooking. The wine will be the ideal partner for this dinner with the chef. After dinner back to hotel

Day 2 | Cooking workshop

We pick you up at the hotel to begin the tour and to learn about the first winery selected by Estiba Argentina.

Located in Maipú Flichman Winery, founded in 1873 by the Family Flichman now belongs to the Portuguese Group Seogrape. This winery makes high quality wines with a defined character. Tasting brands: Caballero de la Cepa, Finca Flichman and Misterio. The winery has an important architecture, surrounded by vineyards, gardens and a lake; making the visit and the scenery a real pleasure.

After the visit and wine tasting we'll move to a Regional Cooking Class and we'll begin to discover some cooking secrets of Argentina in La Encantada. An ancient house and winery, which is a typical scene of the first entrepreneurs who came to Mendoza at the end of the century.

We'll make traditional dishes with a gourmet touch, special flavors and simple preparations. Using products of Mendoza and also closely related to XIX century. Dare to create dishes that were traditional and remain in our table. We'll discover the secrets of the disk plow, the oven mud, meat to the flame in traditional recipes.

The perfect company for this meal in this wonderful place will be the wine ... "At the end we will have the certificate of argentine cooking.

After the cooking class, we will go to the "Alchemist Laboratory" for a personal experience on making your own elixir of life, using 100% natural products. Enter the world of aromas, flavors and colors in a magical middle Ages atmosphere in the thirteenth century. We'll create our elixir of life and keep the magic formula. Finally we'll drink a minimum portion of elixir with the intention of extending and improving our quality of life.

Later return to the hotel. Free dinner



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Day 3 | Terroir

After breakfast we will go to the south of the city toward the town of Agrelo to Bodega Tapiz one of the most technologically advanced wineries in Argentina, which combines the best vineyards in the country with a vast experience in winemaking.

Walk in ancient chariot, pulled by horse, on which we travel the vineyards of the winery.

The winery's flagship is the Malbec wine. Tapiz also produces exquisite Cabernet Sauvignon, magnificent Merlot, fruity Chardonnay, Torrontés and an extraordinary Sauvignon Blanc. Accompanied by your guide will make a tasting from the barrels and tanks. In the vineyards we'll have a class where we'll learn about irrigation, pruning and harvest.

Through tree-lined roads and surrounded by vineyards we will go to the Maipú region to take a class of Olive Oil to appreciate the values and tastes that define a good oil; visit to the olive oil, factory, olive groves an olive oil tasting.

Lunch will be at Almacén del Sur. It consists in 5 steps guided lunch. Over 30 delicatessen as garlic comfit, rúcula and almond paste, black olives, piquillo peppers, Greek olive paste or grilled baby zucchini through onions in balsamic and sun-dried tomatoes; unique products that will form part of the the dishes on the menu. At the end we'll visit the farm and the factory, where you can appreciate the detailed processes and high quality standards which Almacén del Sur produces its premium brand.

After lunch visit Alta Vista Winery. It is a historic winery that has not stopped operating in a century, while respecting the original architecture.

We invite you to walk in our day tour, including a visit to the vineyards and an exclusive wine tasting. The boutique Alta Vista was built inside an ancient pool of 1912. There, you can enjoy tasting and also buy accessories and literature. The tasting of their wines at the wine bar is the perfect ending.

In the evening dinner at the exclusive Restaurant 1884, where we will be in the same fire, Knowing the secrets of the food in the clay oven. Return to the hotel

Day 4

Free day. On this day you can do adventure activities, spa, mountain tours.

The time for the transfer to the airport will be confirmed.

Includes:

- 03 nights accommodation at selected hotel with breakfast
- 01 dinner with a chef in a restaurant paired with wines
- Regional Cuisine workshop
- Alchemist's workshop
- Olive oil class and tasting
- Visit to 04 wineries and wine tasting
- 02 gourmet lunch at the wineries paired with their wines
- 01 dinner at a gourmet restaurant paired with wines
- Tasting workshop
- Visit to the Chacras de Coria artists' workshops
- Bilingual wine expert guide
- Tasting glass

*Note

Visit to wineries and lunch are subject to change

The program ends after lunch, we recommend booking the latest flight of the day