MENDOZA - Gourmet & Wine

Best of Wines by Robert Parker - 4 days/3 nights

Robert Parker, one of the most influential people in the wine world, selected the best wines from Argentina. "Some Malbec are truly world class and compete with the finest wines made in Bordeaux and Napa Valley" says Robert Parker.

In Estiba Argentina we created a luxury private wine experience to taste, learn and enjoy the best wines from Mendoza selected by Robert Parker. Enjoy a travel experience with a personal style and luxury, combining comfort, good service, traveling with the best wine expert guides and private transport.

Day 1

Arrival to Mendoza and transfer to the selected accommodation. Check in.

Enjoy a Cultural tour through Mendoza City.

Dinner is on your own account.

Day 2

The day starts when the wine expert guide picks us up at our hotel to start the experience of outstanding wines by Robert Parker. We will go to the Agrelo Region where we will visit Achaval – Ferrer winery creator of high quality wines distinguished by Robert Parker. Enjoy a wine tasting from the barrels.

The next wine tasting will be at Viña Cobos winery, owned by the winemakers Paul Barraud and Paul Hobbs, with excellent red wine. This is one of the wineries selected for this tour because of the excellent rating that their wines have received. We will have a gourmet lunch al Melipal boutique winery, owned by Aristi family. With its Malbec, this winery is one of the best ten wines from Argentina.

Afternoon at leisure.

At night, the exclusive restaurant 1884 owned by the chef Francis Mallmann is the choice for a dinner paired with wines selected by a sommelier.

Day 3

Bodega Catena Zapata in Luján de Cuyo is our destiny, owned by Nicolás Catena. Its wines were highly rated by Robert Parker. Guided by our expert in wines and the winery staff we will do a tasting in the barrels room of the winery.

Then we will go to the Maipú Region, known as the birthplace of wine, where we will visit Mendel boutique winery, creation of the winemaker Roberto de la Mota. We will taste their wines and experience rating the wines tasted.

After an original tasting we will have lunch at Domaine Dumont restaurant, its gourmet menu with different courses paired with wines specially selected by the chef are ideal for the end of the tour.

For closing we will enjoy a game of Croquet in the garden of the restaurant.

Return to the hotel and dinner on your own account.

Day 4

Free day to enjoy optrional tours such as rafting, mountain biking, trekking or horseback riding. At the appropriate time, transfer to the airport for departure.

Wines for tasting

Achaval – Ferrer winery Malbec Finca Altamira Mendoza (95 points) The 2005 Finca Altamira is a primary wine. Although the winery does not have much history yet, I'm sure it will evolve in the way that the first Bordeaux growth did.

Achaval – Ferrer winery Malbec Finca Mirador Mendoza (94 points) The 2005 Malbec Finca Mirador is more dense and austere. It is likely to have a higher window. It will be a pleasant task to compare the two crops in another decade. U\$\$ 112

Viña Cobos "El Felino" Malbec (92 points) It spent 9 months in French and American oak 21% new. It is opaque purple in color with a complex spicy nose, blackberry and cherry. This leads to an un-textured, full-bodied wine with plum layers and raspberry flavor, good structure and excellent after taste.

Melipal winery Malbec (91 points) contains a small amount of Cabernet Franc and Cabernet Sauvignon. Purple color, reveals an excellent vanilla, spice, cedar, clove and blackberry nose, layers of flavor and enough tannin to evolve for 3-5 years.

Mendel Malbec de Mendoza (93 points) This wine comes from a 77 years old vineyard, the 40% spent 12 months in new French oak barrels.

Tempus Alba Tempranillo (90 points) with 6 month in barrels is born this garnet color Tempranillo, powerful and complex aroma, sweet in mouth, balanced, although with intense tannins typical of the variety. It is a concentrated wine that fills the mouth with a soft ending and long memory.

Tour includes:

- > 03 nights accommodations
- Tasting of the selected wines in the wineries
- Cultural Tour through Mendoza City
- 01 dinner at 1884 restaurant with wine included
- O1 gourmet lunch at the wineries paired with their wines
- > 01 gourmet lunch at Domaine Dumont Restaurant
- Bilingual wine expert guide
- Airport transfers
- > Tasting glass
- Mineral water during the tour
- > Tasting sheets of the wines tasted

*Note

Specific wineries to be visited and lunches are subject to change.

This tour is applicable to arrivals in Mendoza between Monday and Wednesday.