



## BEST OF MENDOZA WINERIES

### DAY 1

9:00 am **Depart for Giménez Riili winery from city center**

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10:30 am **Giménez Riili winery: tour and tasting**

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Owned and run personally by the Gimenez Riili family, this premium boutique winery is located in the heart of the Uco Valley. It offers an authentic Argentine experience, with a view into their winemaking process during intimate winery tours.

Guests can enjoy a tasting outside, overlooking the newly planted vines and mountains, while savoring their single varietal Torrontes, Malbec, Merlot and Sparkling wine. The optional asado is recommended as a delicious lunch option.

Address: Ruta Provincial 94 s/n, Los Sauces, Tunuyán

Tel: 261-498-7863, [www.gimenezriili.com](http://www.gimenezriili.com)

Cost: US\$20 p/p

12:00 pm **The Vines of Mendoza winery: tour and tasting**

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Taste top quality Argentine wines from the barrel and the bottle and learn about different Argentine varietals and terroir. Participate in a blending session and sharpen your skills with the expert staff, learning what it takes to taste wine like a master. Tastings will show you how to savor and identify wines from six months – two years in age. Plus, you will taste five of The Vines' own wines.

Address: Ruta Provincial 94 s/n, Los Sauces, Tunuyán

Tel: 261-438-1031, [juliette@vinesofmendoza.com](mailto:juliette@vinesofmendoza.com)

Cost: US\$20 p/p

1:30 pm **Lunch: Rincón Atamisque**

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Tour the cutting-edge Atamisque winery and visit their cozy restaurant that specializes in trout - a welcome respite from meat. They source almost everything from their own property.

Address: Ruta Provincial 86 Km 30, San José, Tupungato

Tel: 261-155-275-336, [www.atamisque.com](http://www.atamisque.com)

Average cost: US\$50 – 70 p/p



## BEST OF MENDOZA WINERIES

### DAY 1

4:00 pm

#### Return to hotel

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9:00 pm

#### Dinner: Azafran Restaurant

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Azafrán, meaning saffron, exudes the warmth and exoticism of the spice that inspired its name. Chefs cook meat to perfection and lend a creative touch to each dish from its eclectic menu.

Address: Av. Sarmiento 765, Mendoza  
Tel: 261-429-4200, [www.azafranresto.com](http://www.azafranresto.com)  
Average cost: US\$50 – 70 p/p

### DAY 2

9:00 am

#### Depart for Achaval Ferrer from city center

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9:30 am

#### Achaval Ferrer

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Passionately committed to producing small quantities of fine red wine, Achaval Ferrer's Finca Bella Vista Malbec 2010 was ranked one of the 10 best in the world by Wine Spectator in 2012.

Achaval Ferrer winery: tour and tasting  
Address: Cobos 2601, Perdriel, Luján de Cuyo  
Tel: 261-489-2247 | [www.achaval-ferrer.com](http://www.achaval-ferrer.com)  
Cost: US\$20 p/p

11:00 am

#### Bodega Bressia

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Be sure to make a reservation at this beautiful family-run winery. Owner/winemaker Walter Bressia designed his winery after an old train station. He crafts delicate wines in small quantities using the highest quality grapes and technology with a minimalist philosophy.

\*Our Pick: Conjuero

Address: Cochabamba 7752, Agrelo, Luján de Cuyo  
Tel: 524-9161 | [www.bressiabodega.com](http://www.bressiabodega.com)  
Cost: US\$20 p/p



## BEST OF MENDOZA WINERIES

### DAY 2

1:00 pm

#### Lunch: Decero

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The stunning vista offers relaxation as you indulge in good wine and food from one of Mendoza's top chefs, Matias Podesta, who combines local ingredients and international styles.

Address: Bajo las cumbres 9003, Alto Agrelo, Luján de Cuyo  
Tel: 261-524-4747 | [www.decero.com](http://www.decero.com)  
Average cost: US\$50 – 70 p/p

OPTIONAL

#### Catena Zapata winery: tour and tasting

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Learn about one of Argentina's great winemaking families, along with the microclimates, soils and elevation that define the Mendoza terroir.

\*Our Pick: Angélica Zapata Malbec

Address: Cobos s/n, Agrelo, Luján de Cuyo  
Tel: 261-413-1124 | [www.catenawines.com](http://www.catenawines.com)  
Cost: US\$20 p/p

3:30 pm

#### Return to hotel

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9:00 pm

#### Dinner: Siete Cocinas Restaurant

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Chef Pablo del Rio makes you feel at home at this hip minimalist restaurant. Seasonal menus are inspired by the seven different regions in Argentina and often comprise lamb, local river fish and, of course, beef.

Address: Av. Mitre 794, Mendoza  
Tel: 261-423-8823 | [www.sietecocinas.com.ar](http://www.sietecocinas.com.ar)  
Average cost: US\$50 – 70 p/p



## BEST OF MENDOZA WINERIES

### DAY 3

9:00 am **Depart for Pulenta Estate winery from the city center**

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10:00 am **Pulenta Estate winery: tour and tasting**

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Address: Ruta Provincial 86 Km 6.8, Agrelo, Luján de Cuyo  
Tel: 261-507-6426 | [www.pulentaestate.com](http://www.pulentaestate.com)  
Cost: US\$20 p/p

12:30 am **Clos de los Siete**

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Address: Ruta Provincial 86 Km 30, San José, Tupungato  
Tel: 02622-487-071 | [www.atamisque.com](http://www.atamisque.com)  
Cost: US\$20 p/p

1:30 pm **Lunch: Clos de los Siete**

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Average cost: US\$50 – 70 p/p

4:00 pm **Return to hotel**

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9:00 pm **Dinner: El Palenque bar**

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Address: Arístides Villanueva 287, Mendoza  
Tel: 261-429-1814 | [www.elpalenquebar.com.ar](http://www.elpalenquebar.com.ar)  
Cost: US\$40 – 50 p/p