



Authentic Vine Travel



AUTHENTIC VINE TRAVEL

MENDOZA WINE IMMERSION

A Six-Day Journey into Argentina's Wine Country

November 15 – 21, 2026 | Mendoza, Argentina | Up to 15 Guests | From \$4,999 per person

*Co-created with leading wine education experts in Argentina
Learn by traveling. Discover by tasting. Explore by living.*



ABOUT THIS JOURNEY

Join Josefina Giuffre, WSET3, wine importer and founder of Authentic Vine Travel, on an extraordinary journey through the heart of Argentine wine country.

A six-day immersion designed for those seeking a deeper, more contextual understanding of Argentine wine — through its vineyards, its kitchens, and its people. From a Michelin-starred table to a private sailboat on an Andean lake, this journey integrates wine education, extraordinary gastronomy, and the culture of one of the world's most exciting wine regions.

Across seven wineries and three distinct zones, you will taste dozens of varieties and explore a canvas that stretches far beyond Malbec. We speak the language. We know the people. You just show up.

WHAT IS INCLUDED

- 5 nights accommodation (Hualta Winery Hotel + La Morada Lodge)
- 7 winery visits and tastings across 3 wine zones
- Michelin-starred lunch at Catena Zapata (Angélica Cocina Maestra)
- 5 curated multi-course lunches total
- 2 dinners: traditional asado + farewell tango dinner
- Hands-on blending session at Finca Sopenia, Gualtallary
- Private sailing excursion on Lake Potrerillos with sparkling wine
- Empanada-making class with wines from across Argentina
- Olive oil sensory experience
- Mendoza cultural city tour
- All private transfers throughout the program
- Gratuities for all included lunches and dinners

Not included: International flights to/from Mendoza · Travel insurance · Personal expenses or additional transportation



Authentic Vine Travel



THE JOURNEY

Six Days. Seven Wineries. Three Wine Zones.

Day 01 SUNDAY, NOV 15 — ARRIVAL

Welcome to Mendoza

Mendoza City

Private transfer from the airport to Hualta Winery Hotel — the first winery hotel in the Americas, producing its own wines in the heart of the city. Breakfast included daily. Pool and spa access throughout your stay. The evening opens with a relaxed welcome gathering in the hotel garden, followed by a traditional Argentine asado dinner at Finca Adalgisa — a charming family-run estate among old vineyards in Chacras de Coria, rooted in a deep respect for Argentine culture and slow living, reflecting the legacy of its Italian heritage. Fire, wine, and the ritual of gathering around the table.

Highlights: Hualta Winery Hotel · Welcome Toast · Traditional Asado at Finca Adalgisa

Day 02 MONDAY, NOV 16 — LUJÁN DE CUYO

The Land of Malbec

First Designation of Origin (DOC) in the Americas · 800–1,100 masl

Ancient alluvial soils, sunlit Andean foothills, and wines of extraordinary depth and character. The day centers on Catena Zapata — Hall of Fame, World's Best Vineyards — with a cellar tour and 7-course paired lunch at Angélica Cocina Maestra, the winery's Michelin-starred restaurant, where every dish is built around wine. Internationally recognized for its pioneering role in the revival of Malbec, the Catena Institute of Wine leads ongoing research aimed at preserving Argentina's wine heritage for the next generation. The afternoon brings a cultural exploration of Mendoza city — its tree-lined avenues, historic squares, and the story of a city rebuilt after the 1861 earthquake. Evening at leisure with a curated list of



Authentic Vine Travel

wine bars and restaurants. The experience provides a clear understanding of Mendoza's cultural identity, where civic life, wine, and landscape remain closely connected.

Highlights: Catena Zapata · Michelin-Starred · 7-Course Paired Lunch · Mendoza Cultural City Tour

Day 03 TUESDAY, NOV 17 — VALLE DE UCO

A Mosaic of Soils

Over 100 wineries · 30,000+ hectares · Dramatic Andean backdrop

Travel south into Argentina's most dynamic wine region, where soils shift dramatically within short distances and altitude shapes wines of precision and freshness. A deep dive into Zuccardi Piedra Infinita — where landscape, architecture, and viticulture exist in quiet harmony — guided by a winemaker through vineyard and cellar, culminating in a 7-course paired lunch at one of the world's most admired wineries. Check in at La Morada Lodge, nestled among vineyards at the Andes foothills. Evening: hands-on empanada-making class around an open fire, paired with wines from Patagonia and the Calchaquí Valleys — a broader perspective on Argentina's viticultural identity.

Highlights: Zuccardi Piedra Infinita · Winemaker-Led · 7-Course Lunch · La Morada Lodge · Empanada Class

Day 04 WEDNESDAY, NOV 18 — GUALTALLARY

Precision at Altitude

Limestone soils · Cool climate · Argentina's most prestigious winegrowing area

In the northern reaches of the Valle de Uco, Gualtallary stands as one of the country's most prestigious winegrowing areas. Defined by its remarkable altitude, alluvial soils rich in limestone, and a consistently cool climate, the region fosters slow, precise ripening. The resulting wines, particularly Malbec, Cabernet Franc, and Chardonnay, are noted for their purity, structural tension, and pronounced mineral character.

Hands-on blending session at Finca Sopenia — create your own wine and have it evaluated in a friendly competition by the winery's manager, a rare glimpse into the art and decision-making behind each bottle. Then an intimate private lunch at Trinchera, 1,600 meters above sea level, welcomed by owners and winemakers Gerardo Michelini and Andrea Muffato at their working family estate, with nine estate wines paired throughout an unhurried, seasonal meal. The day concludes with a premium tasting at Bodega Piedra Negra — founded in 1996 by Bordeaux-born François Lurton, the pioneer of Los Chacayes.

Highlights: Blending Session · Finca Sopenia · Trinchera 1,600 masl · Bodega Piedra Negra · 9 Estate Wines

Day 05 THURSDAY, NOV 19 — THE ANDES

Sailing the Andes

Lake Potrerillos · Andean Mountain Range

An exclusive private sailing excursion on Lake Potrerillos — vivid turquoise waters against an uninterrupted Andean horizon — with sparkling wine and curated snacks on board. One of the most striking natural settings in the Mendoza region. A relaxed 3-course mountain lunch at Potrerillos follows, centered on the Andean landscape and the generous traditions of Argentine mountain cuisine. Return to Mendoza City and Hualta Winery Hotel for a free evening.

Highlights: Private Sailing · Sparkling Wine on Board · Mountain Lunch · Evening at Leisure



Authentic Vine Travel

Day 06 **FRIDAY, NOV 20 — FAREWELL**

Olives, Chacras & Tango

Chacras de Coria · Agrelo · Perdriel · Mendoza City

A sensory olive oil experience exploring extra virgin oils and balsamic vinegars alongside regional breads, blue cheese, and Malbec. Free time in the charming village of Chacras de Coria — shaped by late 19th-century European immigration, where tree-lined streets, boutique wineries, and a vibrant gastronomic scene come together. A picnic tasting at Casarena, a historic estate dating to 1937, focused on interpreting the multiple expressions of a single terroir through its Single Vineyard program. The week closes with a farewell dinner and live tango show in the heart of Mendoza — wine, gastronomy, and culture in one final extraordinary evening, with access to a cellar of over 7,000 bottles.

Highlights: Olive Oil Experience · Chacras de Coria · Casarena Est. 1937 · Farewell Tango Dinner

Day 07 **SATURDAY, NOV 21 — DEPARTURE**

Until Next Time

Check out and private transfer to the airport. Guests are welcome to extend their stay in Mendoza or Buenos Aires independently.

Highlights: Private Airport Transfer



Authentic Vine Travel

A CANVAS OF ARGENTINE WINE

More than Malbec.

Across seven wineries and three distinct zones, you will taste dozens of varieties — from the bold reds of Luján de Cuyo to the mineral whites of Gualtallary, from iconic producers to intimate family estates. Plus a library of thousands of Argentine labels composing a true canvas of this country's viticultural identity.

Varieties include: Malbec · Cabernet Franc · Cabernet Sauvignon · Syrah · Pinot Noir · Merlot · Chardonnay · Torrontés · Semillón · Sauvignon Blanc · Criolla · Blends

YOUR INVESTMENT

From \$4,999

Per person · Double occupancy · November 15-21, 2026

Single supplement \$600, available upon request

PAYMENT SCHEDULE

Payment	Amount	Due Date
Deposit	\$500	At booking
First payment	\$1,000	15 days after booking · No later than Sept 15
Balance	\$3,499	By September 25
TOTAL	\$4,999	Double occupancy

CANCELLATION POLICY

Cancellation Timing	Deposit (\$500)	First payment (\$1,000)	Balance (\$3,499)
Before September 15, 2026	Non-refundable *	Refundable	-
On or after Sept 15, 2026	Non-refundable	Non-refundable	Non-refundable
If AVT or operator cancel (non-Force Majeure)	Full refund	Full refund	Full refund within 14 days

Space is limited to 15 guests. Reservations confirmed on a first-come, first-served basis.

*\$500 Deposit is only refundable within 3 days of payment. Afterward, non-refundable.



Authentic Vine Travel

PROGRAM NOTES & CONDITIONS

Authentic Vine Travel and leading wine education experts in Argentina will make every effort to deliver the program as described. All winery visits, meals, activities, and experiences are confirmed in advance; however, itinerary details are subject to change due to weather, accessibility, winery availability, or other circumstances beyond our control. In the event of any modification, an experience of equivalent viticultural and gastronomic value will be substituted.

Authentic Vine Travel acts as organizer and group leader for this program. Operational services in Argentina are provided by leading wine education experts in Argentina. By booking this program, participants acknowledge and accept these operational conditions.

Authentic Vine Travel requires that **all participants purchase comprehensive travel insurance** prior to departure, including coverage for trip cancellation, interruption, medical emergencies, and evacuation.

Participation in the program requires that participants provide their information, including passport number, country of residence, proof of traveler insurance, flight number and landing time 30 days prior to departure.

Force Majeure: Neither Authentic Vine Travel nor its operational partners shall be liable for cancellations or modifications resulting from events beyond reasonable control, including natural disasters, pandemics, armed conflict, strikes, government-imposed travel restrictions, or border closures.

PARTICIPANT GUIDELINES — CODE OF CONDUCT

Authentic Vine Travel is committed to providing an enriching, educational, and enjoyable experience for all participants. To ensure a respectful and professional environment throughout the program, we ask all guests to observe the following guidelines.

RESPECTFUL BEHAVIOR

Treat all fellow guests, winery hosts, restaurant staff, hotel staff, and program coordinators with courtesy and respect. Harassment, discrimination, or inappropriate conduct of any kind will not be tolerated.

PUNCTUALITY

Please be ready and on time for all scheduled departures and activities. Our winery hosts and restaurant partners dedicate part of their working day to receiving the group. Punctuality is a sign of respect for their time and expertise.

ALCOHOL CONSUMPTION

Please drink responsibly and remain mindful of your personal limits. The program includes extensive tastings as part of the educational experience. Early starts are scheduled throughout the week — arriving rested and prepared is expected.

FRAGRANCE POLICY

Please avoid wearing strong perfumes, colognes, aftershaves, or heavily scented products during winery visits, tastings, and presentations. Fragrances interfere with the accurate evaluation of aromas and can affect the experience of other participants.

ENGAGEMENT & ATTENTION

Give your full attention to winery hosts, producers, and program coordinators during visits and presentations. Questions and discussion are warmly encouraged. Please allow others the same opportunity by avoiding side conversations during tastings.

DIETARY RESTRICTIONS & HEALTH



Authentic Vine Travel

Please inform Authentic Vine Travel of any dietary restrictions or health concerns no later than 30 days before the program start date so we can coordinate with all restaurants, wineries, and accommodation partners.

IMPORTANT: Failure to observe these guidelines may result in a warning or, in serious cases, removal from the program without refund. Any issues or concerns should be communicated promptly and constructively to the program coordinator.

AUTHENTIC VINE TRAVEL

authenticvinetravel.com

We speak the language. We know the people.