



EXAMPLE ITINERARY: MENDOZA WINE STUDY TRIP 2026

Please note this itinerary is subject to change. A confirmed itinerary will be sent out closer to the time.

Trip duration: 5.5 days, 6 nights / October 11-17 2026

Maximum capacity: 12 attendees

Accommodation: Huentala Hotel huentala.com

- Central location near shops, restaurants and pedestrianised streets
- Rooms of 35 m2
- Buffet breakfast from 07:00-10:00
- 1 king-size or 2 single beds
- Private bathroom and in-room safe
- Smart TV and high-speed WiFi
- Tea and coffee-making facilities in the room
- Access to the pool and spa
- Check-in: 15:00 // Check-out: 12:00

Sunday 11 October: Arrival and welcome dinner

15:00 onwards: Check in at Huentala Hotel

18:00: Welcome toast, introductions and presentation at the hotel

19:00: **Clos de Chacras** - a welcome toast and tour at this winery founded in 1921 by the Gargantini family, who arrived in Argentina at the end of the 1880s. After the tour, guests will enjoy a four-course paired dinner under the stars.

Monday 12 October: Luján de Cuyo, Land of Malbec

08:40: Depart from hotel

09:30: **Catena Zapata** – Tour and tasting with the winemaker at this legendary winery. Founded in 1902 by Nicola Catena, Catena Zapata played a key role in reviving Malbec after phylloxera devastated European vineyards, as well as exploring the potential of high-altitude sites in the Andes. Catena Zapata is also a

member of the 'World's Best Vineyards Hall of Fame'. This visit includes a presentation by the **Catena Wine Institute**, a research institution focused on advancing Malbec and Argentine wine for the next 100 years.

13:00: Lunch and visit TBD

Tuesday 13 October: Uco Valley

07:30: Depart from Hotel

09:30: **Zuccardi / Piedra Infinita** – Vineyard and winery tour, followed by an eight wine tasting led by Head Winemaker Laura Principiano. Located in Paraje Altamira GI, Zuccardi has ranked #1 in the World's Best Vineyards awards in 2019, 2021, and 2022. Its architecture, quality, international acclaim and cutting-edge practices have made it a global benchmark.

13:00: **Corazón del Sol** – Tour and tasting guided by Luciano Bastías, awarded young winemaker of the year by Tim Atkin. This boutique winery is located at 1100m altitude in Los Chacayes GI, the centre of the Uco Valley. It farms sustainably and hand-harvests vines, with many blocks planted with old massal-selection cuttings. Corazón del Sol produces wines made from Bordeaux and Rhône varieties, as well as Malbec. The experience will end with a lunch of empanadas and Argentine tapas cooked over fire.

16:00: **Piedra Negra** – Tour and tasting guided by the winemaker. Founded by French vigneron François Lurton, who purchased 200 hectares of land in the late 1990s to pioneer viticulture in Los Chacayes GI. The estate was among the first in the region to adopt organic viticulture.

19:30: Return to the hotel, free evening.

Wednesday 14 October: Masterclass, Maipú and Mendoza tour

09:30: **Masterclass** at the hotel with **Amanda Barnes MW** – a guided tasting of 14 wines from Argentina's most iconic and emerging regions. This session explores wines from the high-altitude vineyards of the North, the valleys of Cuyo, down to the southerly region of Patagonia. You'll explore current winemaking trends, the old family of 'Criolla' varieties, as well as what the future looks like for Argentine wine as a whole.

12:30: **Lunch at Fuente y Fonda** – A relaxed lunch featuring vermouths and young, fresh wines at this restaurant that celebrates homemade, traditional Argentine cuisine.

15:00: **El Enemigo / Casa Vigil** – Tour and a 14 wine tasting. Founded by Adrianna Catena and winemaker Alejandro Vigil, this winery in Maipú is one of Argentina's

most prestigious. El Enemigo is known for using a range of grape varieties such as Cabernet Franc, Malbec, Chardonnay, Bonarda, Chenin, Semillon and Torrontés.

19:30: Return to the hotel, free evening

Thursday 15 October: Uco Valley North – Gualtallary GI

08:00: Depart from the hotel.

09:30: **Huentala Wines** – Guided tour and tasting by José “Pepe” Morales, winemaker. This 85ha estate is planted with Malbec, Cabernet Franc, Cabernet Sauvignon, and Chardonnay on calcareous, sandy, and stony soils, across several parcels in the heart of Gualtallary. The experience ends with a lunch of empanadas and a **traditional asado** (barbecue).

14:30: **Altar Uco** – Tour and tasting with Juan Pablo Michelini, a winemaker who founded this small-scale winery in 2014. Juan’s ethos seeks to showcase both the natural and human sides of his wines, ‘to achieve pure expressions of terroir, not only the place where the grapes are grown, but also man’s interpretation of that place’.

16:00: **Finca Ambrosía** – Sunset tasting with the winemaker at this boutique estate, founded in 2002 by eleven friends from seven countries. All wines are made from estate-grown grapes. Influenced by the work of Pedro Parra, **Finca Ambrosía** practices environmentally sustainable viticulture, eschewing synthetic pesticides and herbicides to nurture healthier soils. This commitment to the land has earned its wines international recognition from some of the world’s leading critics.

19:30: Return to the hotel, free evening

Friday 16 October – Luján de Cuyo, Las Compuertas GI

09:15: Depart from the hotel.

10:00: **Bodega Lagarde** – a winery tour and tasting hosted by the winemaker, alongside a three-course paired lunch at this historic winery in Luján de Cuyo. Founded in 1897 and owned by the Pescarmona family since 1969, Bodega Lagarde is notable for planting varieties lesser known to Argentina, including Viognier and Moscato Bianco.

14:30: **Riccitelli Wines** – a winery tour and tasting with Matías Riccitelli, owner of Riccitelli Wines. Working with very old vines and focussing on site expression, fruit is sourced from both the high-altitude sites of Uco Valley as well as cool-climate Patagonia. Under this approach, Riccitelli Wines has become one of Argentina’s modern greats.

17:00: Return to the hotel for a short break

18:30: **Mil Suelos** - A vineyard tour and meal led by winemaker Alejandro Sejanovich, in Uco Valley, Mendoza. You'll explore Malbec through the lens of minimal intervention practices and site specificity, under Sejanovich's technical, research-driven approach.

22:30: Return to the hotel.

Saturday 17 October (end of itinerary)

Breakfast and hotel check-out by 12:00.