

# PABLO RANEA [CHEF & SOMM]

and  
Donna Nordin



ITINERARY  
FEBRUARY

Mi viaje a  
Mendoza

## SERVICES INCLUDED



Transportation according to itinerary for all round trips from the hotel.



Visits, tastings, and lunches in wineries mentioned.



Personalized online attention from 08:00 am to 10:00 pm and face-to-face in our office, located in the lobby at the selected hotel.

## SERVICES NOT INCLUDED



Air or land tickets.



Tips.



Any service not mentioned as included or in the itinerary.

## ITINERARY

Day 1  
02/15/2026

WELCOME  
TO MENDOZA

### Transfer IN

Transfer from the Mendoza airport to the **Hualta Hotel**

### Our City tour- Discover our history and culture

Our City tour includes the most important historical and traditional points of the city of Mendoza. You will visit the following stops:

- Foundational area
- Independence Square + 4 main squares
- Government House/ Civic Park
- Park "General San Martin": Park gates, "Caballitos de Marley",
- "Fuente de los continentes", lake tip,
- Hill "La Gloria"
- Typical traditional streets and architecture

### Dinner at Francis Mallman 1884

Francis Mallmann is a world-renowned Argentinian chef and the owner of this majestic restaurant 1884. Offers elaborate dishes created from the heart.

1884 won a Michelin star thanks to the flavors of each dish creating feelings of home and family.

Day 2  
02/16/2026

## LUJÁN DE CUYO WINE ROUTE

Our first stop will be at **Anaia Wines** winery. This winery was **awarded 2023 Best Of Wine Tourism** by the Great Wine Capitals Global Network for the excellence of their wine tourism offer.

A wonderful course lunch paired with the wines from **Osadia De Crear- Susana Balbo Wines** winery awaits us. Recommended by the Michelin Guide for its high-quality gastronomy. Their wines are present in over 40 markets due to their unique character and quality. Argentina's first female winemaker, Susana Balbo, emphasizes three premises: knowledge of the terroir, skills and innovations in winemaking, and sustainability.

### Dinner at Azafrán Restaurant

Sebastian Weigandt, Azafran's chef, awarded the restaurant a Michelin star for working with local suppliers and being part of a project, called DOP, which studies and realizes through gastronomic dishes the ancient diet of the primitive settlers of Mendoza. Michelin star 2023 winner.

Day 3  
02/17/2026

## MAIPÚ: WINE AND OLIVE OIL EXPERIENCE

In the region of Maipu, we are going to visit and taste the **Laur olive oil** mill with specialized guides. You will taste delicacies (bean paste, tomato, olive and cheese), oils and vinegars. Laur is on the Top 100 Best Olive Oil Producers in the World ranking and awarded as the best olive oil of the world in 2022.

Course lunch paired with wines at **Casa Vigil - El Enemigo**. Result of the work of Alejandro Vigil and Adrianna Catena, two of the most renowned winemakers in Mendoza. **Michelin star 2023 winner**.

### Tango Vid

The Unique Tango Musical experience in the city of Mendoza. Includes a live show at Mendoza's City.

Day 4  
02/18/2026

## LET'S COOK

Zonda pays tribute to the most autochthonous gastronomy, simple and honest in its forms but elevated to haute cuisine levels, for which it has been awarded with Michelin stars.

First of all we will have a welcome breakfast (Coffee, kombucha, pastries). Then Zonda invites you to walk through its farms, through our history and gastronomy. A journey that takes us from the orchard to the table with products that we choose according to the season, transmitting the essence of Mendoza's culture.

Our lunch will be a shared kitchen with the chefs and lunch at **Zonda restaurant from Lagarde**. Michelin star 2023 winner.

### **COOKING CLASS AT URRUTIGOITY KITCHEN**

Cooking class with Pablo at Maria Urrutigoity kitchen

Day 5  
02/19/2026

**DREAMED  
UCO VALLEY**

Check out accommodation Mendoza City

Visit and tasting at **Diamandes** winery. This winery is positioned as one of the most architecturally beautiful wineries in the world and the most interesting and attractive in the area.

Lunch of 4 courses in **Rastro by Huentala Wines** paired with the wines of the place. The gastronomy is inspired by ancestral products and recipes, received from immigrants coming from different parts of the world, and the best wines of Mendoza.

Check in Accommodation Uco Valley  
Dinner included

Day 6  
02/20/2026

**UCO VALLEY**

Visit and tasting at the **Piedra Infinita Winery - Family Zuccardi**. This site is the creation of a dazzling winery made of local stones in honor of the climate and mountainous landscape it offers, winner of awards as the best vineyard and winery in the world.

Course lunch harmonized with wines at **Alfa Crux** Winery. Alfa Crux cuisine is inspired by this particular Mendoza terroir, which perfectly accompanies Alfa Crux wines. With great care in the product, each dish is an explosion of textures and flavors that accompanies the profile of the different labels of the winery.

**Farewell dinner  
with Pablo Ranea**

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Day 7  
02/21/2026

**Transfer-Out**

Transfer from Hotel City of Mendoza to the airport.



## PLANNED ACCOMMODATION WITH BUFFET BREAKFAST INCLUDED



### MENDOZA CITY

#### ○ **Hualta Hotel (Curio Collection by Hilton)**

Hotel Hualta Curio Collection by Hilton is the first winery hotel in America.

You will be able to appreciate its walls, ceilings, elements of your room, floors and lounges totally adapted as a wine cellar.

It stands out because inside Hualta there is a small wine cellar and subway wine cellar of the Huentala Wines winery.

It has spacious rooms, where you can enjoy pleasant moments, gym, rooftop, outdoor pool, boutique and solarium.



### UCO VALLEY

#### ○ **Posada Salentein**


This lodge is surrounded by the oldest vineyard in the area, next to the old trees reminiscent of the typical estancias in Mendoza. Every day the views will surprise us, the morning sun will paint the mountains and the vineyards with a special tint.

Its rooms are located among gardens, vineyards, fruit trees and orchards. The perfect place to find the country tranquility that Mendoza offers without losing the services and facilities of a 5-star hotel.

○ **USD 5.940,00**  
Double basis. Per person


## YOU WILL VISIT THE FOLLOWING WINERIES

### ANAIA



Equipped with world-class technology and an absolutely innovative method developed by the winery, they produce their wines without stressing them at any time using their novel Concrete “Mates”. The “Mates” are 9600-liter amphorae for fermentation and aging that have a tilting mechanism that allows for selectively maintaining the contact of solids with liquids, avoiding pumping and transfers. The use of oak is carried out through microvinifications and/or aging in French oak barrels of 500 liters and French oak tanks of 4500 liters with the aim of moderating its intervention in the winemaking process

### SUSANA BALBO



Susana Balbo Wines is the winery of the first Argentine winemaker, Susana Balbo. It was founded in 1999. Susana's innovative spirit constantly drives her to develop unique wines of character and quality, for which she is internationally recognized. Her wines are present in more than 40 markets. All of them are created under three fundamental premises in viticulture: knowledge of the terroir, skills and innovations in winemaking, and sustainability.



# CASA VIGIL-EL ENEMIGO



"Wine is more than an activity, it is a way of life that involves love for wine," Alejandro Vigil defines the passion for Malbec that led him to become an international reference for our flagship grape. "El Enemigo" (The Enemy) stars in the Divine Comedy that the winemaker re-created in his Casa Vigil de Maipú, where he delights explorers from all over the world who arrive at his doors with his exquisite cuisine specially created to accompany his labels.

Visiting the winemaker's house of Catena Zapata to taste the creations developed together with Laura Catena is an irreplaceable experience.

# LAGARDE/ZONDA



Founded in 1897, Bodega Lagarde was acquired in 1969 by the Pescarmona family, who gave it a stamp that would mark its identity as a family winery producing high-end wines, both in Argentina and around the world.

Between the 1980s and 1990s, Lagarde dedicated itself to deepening the style and quality of its wines. Innovation has always been a fundamental pillar, resulting in being the first producers in Latin America to plant non-traditional grape varieties such as Viognier or Moscato Bianco.

The winery is fully equipped with state-of-the-art machinery. It has an approximate capacity of 2,000,000 liters between stainless steel tanks, cement pools lined with epoxy, French and American oak barrels, and a champagne room with a capacity for 10,000 high-end sparkling wine bottles.





# DIAMANDES

In 2005, the Bonnie family, owner of the renowned Château Malartic-Lagravière (Grand Cru Classé de Graves) and Château Gazin Rocquencourt (Pessac-Léognan), decided to venture beyond France and discover new horizons in winemaking. It all started with the acquisition, along with their partners, of a 130-hectare block located in the heart of the Uco Valley, south of Mendoza. This is where DiamAndes winery was born, which also co-produces the prestigious Clos de los Siete. Its facilities, whose architecture blends with the wonderful Andean landscapes, allow for winemaking under exceptional conditions since the 2007 harvest. Next to the private house of the Bonnie family, where friends and clients are welcomed, is Diam's Bistrot & Wine Bar, the wine lounge of DiamAndes. It is a warm and comfortable place with a view of the vineyard, where guests can enjoy the winery's gastronomic proposal.



# HUENTALA WINES

Gualtallary - Argentina, indigenous land, bare earth sheltered by grapevines and illuminated by stars. For Julio Camsen, Gualtallary has become a mystical place, a journey through the senses in search of an experience inspired by the sky and the earth. From his personal brand and the fruit of the vineyards, Huentala Wines was born in 2002 and opens its doors to live a unique experience.

Rastro by Huentala Wines is the impressive restaurant with 360° views thanks to its strategic location and architecture. It offers an interactive experience in which you'll have 12 dishes available to choose from, allowing you to create your own menu immersed in the landscape of the Gualtallary vineyards. Each recipe is a compendium of knowledge, a way to translate the living history of who we are and what we have been into a dining experience. Flavors from the past that journey to our time, bringing us closer to the origins of those who were here, those who arrived, and those who left.

Gualtallary is a special place to enjoy, eat, and drink well, pairing the menu with the winery's own wines (Sombrero, Gran Sombrero, and Huentala). This setting is highlighted by a graceful landscaping accompanied by giant sculptures, such as the wolf figures visible from the restaurant, as well as the giant ant located at the entrance to the estate, which has already become a landmark for those passing through the area.



# PIEDRA INFINITA

The "Piedra Infinita" restaurant opened its doors in March 2016. Located in Paraje Altamira, Valle de Uco, facing the majestic Andes Mountain Range, it has a capacity for 50 covers.

In this unique setting of mountains and vineyards offered by our winery, you can enjoy a 4-step menu made with regional products with a delicate gourmet expression paired with Zuccardi wines.

Since his grandfather, engineer Alberto Zuccardi, planted the first hectares of vineyards in Maipú, Mendoza, in 1963, the Zuccardi family has continued to grow and develop to position itself as an important reference in Argentine viticulture. From his father, José Alberto Zuccardi, Sebastián inherited the determination and the desire for the permanent pursuit of excellence. His goal is: "not to search for perfect wines, but those that express the place, the region."

The best winery in the world according to The World's Best Vineyards jury is run by the third generation of the Zuccardi family, Sebastián Zuccardi, who grew up in a family with a strong visionary and innovative spirit.

## ALFA CRUX

Named after the brightest star of the mystical Crux constellation, ALFA CRUX was designed in perfect harmony with the land and its magical surroundings. Its vineyards grow in "El Cepillo", the heart of the Uco Valley, a rich and privileged oasis in Mendoza, at almost 1,200 meters above sea level with the Andes Mountains as a wonderful witness and in a terroir with unbeatable conditions to obtain grapes of extreme quality and expression. The great thermal amplitude, the lack of rain and the richness of the soil generate a style and identity that highlight their wines and make them proud.

The winery is articulated in several buildings, separating the winemaking processes and complementary uses in interconnected autonomous spaces. The production line begins with two arms that open to receive the grapes and, from there, start the process by gravity. At the harvest level, each grain is carefully selected and then deposited into stainless steel tanks located at a lower level. An open metal roof, concave upwards and downwards, checkered and with a thin edge, covers and protects this working area that, like a large umbrella, evokes the traditional galleries of Mendoza, where the harvesters dumped the grapes into the wineries sheltering themselves from the strong summer sun.

# GENERAL CONDITIONS

All services include what is specified in the itinerary with taxes included, meal plan, excursions and transportation as indicated in each case.

## Rates do not include:

Meals unspecified, any consumption that is corresponding to the hotel (drinks, laundry, etc.), tips and any expenses not mentioned as included in the itinerary and / or voucher.

## Responsibilities

Mi viaje a Mendoza is a product of Vilbo Viajes Travel Agency number 18.021 and declares that it acts as an intermediary between passengers and the different providers whose services are included in the programs, being their responsibility covered by them. Consequently, it declines all responsibility for accidents, damages, losses of luggage, delays and other inconveniences, whatever the cause that originates them. If for particular reasons any passenger does not use one or more services included in the programs, he will not be entitled to any refund.

## Returns

It will not be any sum for returns of services not used by passengers, whatever the cause.

## Cancellation Policy:

Reservations may be canceled/modified without penalty provided that the cancellation/modification is made more than fifteen (15) days prior to the date of entry. Any cancellation /modification within fourteen (14) days prior to arrival will be penalized with 50% of the deposit made plus taxes of the total. Any cancellation/modification – including no show – within 48 hours prior to arrival will be penalized with 100% of the total trip plus taxes. In some cases, the value will be taken as credit for future reserves.

In case of cancellation due to COVID 19: cancellation of flights for this reason, closure of interprovincial tourism, case of positive Covid-19 of the passengers (with certificate) the payment of the reservation will remain as a credit to be used in the future until 2 months after your trip initial dates (subject to availability and dates of Black Out as Christmas and New year).

We recommend travel insurance for any unforeseen event.

## Note

The acceptance of the services implies full compliance with the general conditions.

