

A CELEBRATION OF WINES IN CHILE & ARGENTINA

Bravuro Cellars, FEB 2026

SANTIAGO, CHILE

Day 1: 08 Feb 2026 - Santiago

Welcome to Chile!

Dynamic and cosmopolitan Santiago is a vital and versatile city. Home to many events showcasing the very best of Chilean culture, it also hosts superb international festivals of sound, flavor, and color. The Chilean capital breathes new life into all its visitors!

The city's diversity shines through in its many contrasting neighborhoods. Set out to explore the city streets and you will discover beautiful and original art galleries, design shops and handicraft markets, as well as a great selection of restaurants, bars and cafes. Night owls can enjoy a taste of lively Latino nightlife in Bellavista!

WELCOME DINNER

La Mesa Restaurant

In the evening transfer with guide to La Mesa Restaurant for a 3-course Welcome Dinner (beverages not included), After dinner transfer back to the hotel



Overnight in Pullman Santiago Hotel (Superior room)

Meals: dinner

Day 2: 09 Feb 2026 – Santiago, Casa Blanca & San Antonio Valley

Drive to the valley 1:30 hrs approx.. each way

After breakfast at the hotel we will be heading to the Casa Blanca Valley, known around the world for its immense wine production, sitting between the coastal mountains and the Pacific in the valleys of Chile's central area.



This fertile valley is characterized by the refined preparation of white wine in its Chardonnay and Sauvignon Blanc varieties. There is a glass of white wine waiting for you in the many wineries that fill the beautiful vineyards of Chile's central valley with flavor not to be missed.

And if you are in the Casablanca Valley, don't forget to pair the wine with the most sophisticated local food in any of the area's many restaurants. A true festival for your senses! to visit the following

We will visit the following vineyards:

- **Viña RE**

For the family, the discovery of Casablanca and being pioneers in their wines of modernity and elegance, have allowed a conjunction of fundamental elements to conceive RE wines, where history is the basis of modernity.

Drive to the San Antonio valley 1:00 hrs. approx.

Lunch at Bianco Restaurant in Casa Marin

- **Viña Casa Marín**

Casa Marin is located in the small village of Lo Abarca, only 4kms. away from the Pacific Ocean. Due to its proximity to the ocean and the cold Humboldt Current coming from the Antarctic, temperatures in Lo Abarca do not rise to 27 degrees Celsius. Ninety percent of the vineyard's 41 hectares are located on steep hills which create micro terroirs and differing soils, sun exposure, and temperature.

Overnight in Pullman Santiago Hotel (Superior room)

Meals: breakfast, lunch

Day 3: 10 Feb 2026 – Santiago, Pirque & Maipo Valley



Drive to the valley 1:30 hrs.

After breakfast at the hotel, we will be heading to the Maipo Valley. Located close to Santiago, the Maipo Valley is an expansive land known for their Cabernet Sauvignon variety, which stand out among the best in the country.

We will be visiting:

- **Viña Perez Cruz**

Dive into the Inca philosophy and try the red wines of this vineyard. Rested in native wooden cellars that imitate indigenous constructions

Drive to the valley 1:30 hrs.

Lunch will be at Viña El Principal, where we will have a typical BBQ type of meal.

- **Viña El Principal**

Spoil yourself and enjoy the limited-edition wines of this vineyard. These are blends created with grapes that are hand-harvested under strict quality control, producing wines with a unique flavor.



Overnight in Pullman Santiago Hotel (Superior room)

Meals: breakfast, lunch

Day 4: 11 Feb 2026 – Santiago, Colchagua & Santa Cruz Valley

Drive to the valley 2:30 hrs. approx.

One of the country's most famous valleys, the Colchagua Valley, set at the heart of the central valley, is the icon of wine production in Chile. There are several wineries in the valley that offer tours with amazing wine tasting.



We will be visiting the following Vineyards:

- **Viña Montes Alpha**

This winery combines the Feng Shui design with the finest wines in Chile. You will have the lovely experience to visit their Barrel Room, where their best wines rest and mature accompanied by Cantos Gregorianos.

- **Viña Viu Manet**

With extensive and beautiful gardens which follow the colonial architecture, this vineyard offers a wide-range of options. Try their delicate wines, have lunch at the local restaurant or take horseback riding classes in the middle of their plantations.

Lunch at Rayuela Restaurant in Viu Manet

Drive to Santiago city for 2:30 hrs. approx.

Overnight in Pullman Santiago Hotel (Superior room)

Meals: breakfast, lunch

Day 5: 12 Feb 2026 – Santiago, Mendoza

After breakfast at the hotel check-out and we start our journey to Mendoza. Once we reach the Aconcagua Valley, we will visit **Viña In Situ** for tasting and light snacks before continuing to Mendoza. We will make a quick stop in Puente del Inca – where the guests may purchase snacks and beverages for the rest of the way.

MENDOZA, ARGENTINA

Uco Valley

The Uco Valley is located at the foot of the majestic Andes Mountains, offering spectacular mountain views. This region stands out for its extraordinary beauty and is recognized worldwide for the production of high-quality wines. The wineries on this tour perfectly combine viticultural tradition with impressive architecture, gastronomy, and local culture, all framed by beautiful panoramic views.

Arrive overland from Santiago de Chile across The Andes.

Dinner on your own.

Overnight in Aubergue Du Vin. (ROH room)

Meals: breakfast

Day 6: 13 Feb 2026 –Mendoza, Uco Valley

Privileged views of the Cordón del Plata.

We will travel through the Uco Valley via the well-known productive corridor of the Tunuyán and Tupungato departments where, in addition to fruit trees, we will find the vineyards that give rise to the most recognized high-altitude wines.

An ideal tour for lovers of natural landscapes due to its combination of geography, geology, and history of Mendoza.

Pick up the accommodation

-Transfer to Flecha de los Andes Winery, visit and tasting (3 different wines).

-Transfer to Alfa Crux Winery, multi-course lunch (6 course menu)

Flechas de los Andes Winery – Visit with tasting

The name Flechas de los Andes is a tribute to the five arrows that symbolize the Rothschild family. The winery was founded by Baron Benjamin and Laurent Dassault, who partnered to find the ideal terroir at the foot of the Andes.

Visit to the winery plus tasting of top-range wines: Andes Arrow Line (3 glasses of different varietals).



We move southward to the El Cepillo region within the Uco Valley.

Alfa Crux Winery – Lunch



Alfa Crux is located in Pampa del Cepillo, Uco Valley, Mendoza. An extreme area that offers a unique landscape, framed by the Andes Mountains.

Here, the renowned architect Eliana Bórmida designed an emblematic construction where some of the country's best wines are produced.

In this conjunction of landscape, architecture, and vineyards, Alfa Crux Winery offers one of the most striking experiences available in the province. Accompanied by experienced guides, visitors can tour the vineyards, the winery, taste its wines, and enjoy exquisite cuisine.

Six-course lunch, paired with Alfa Crux wines.

Return to accommodation.

Free afternoon. Dinner on own.

*Overnight in **Aubergue Du Vin. (ROH room)***

Meals: breakfast, lunch

Day 7: 14 Feb 2026 – Mendoza, Krontiras Winery

Pick up from the accommodation, we move towards the region of Luján de Cuyo, land of Malbec. The region invites you to experience this mythical varietal and other great wines cultivated in the area, visiting and tasting internationally renowned wineries.

Full Day at Krontiras Winery



Krontiras is an organic and biodynamic winery, focused on the integral harmony of our estate, always guided by respect for nature and sustainability. Its vineyards and gardens host hundreds of plants and flowers of various species, each playing a unique and essential role in the functioning of the estate.

The day will begin with a warm welcome at the winery, where you will be greeted with an introduction to the winery's history, its focus on biodynamic viticulture, and its main wines. Then, you will enjoy a guided tour of the vineyards and the winery, with explanations about their ecological and sustainable production.

After the tour, you will participate in an Argentine cooking class. It promises an educational, interactive, and enriching experience, where you will share knowledge about Mendoza's rich agriculture and the diverse range of products it offers.

After the cooking class, you will enjoy an outdoor lunch in an idyllic setting surrounded by vineyards. The dishes you prepared in the class will be paired with wines from the winery, selected to perfectly complement the flavors of the food.

After lunch, the afternoon continues with a guided wine tasting. Here, you will learn about the different varieties of the winery, the winemaking process, and the biodynamic methods they use. You will have the opportunity to taste various labels, from fresh whites to more robust reds.

The day ends with a special al fresco dinner, accompanied by the finest Krontiras wines. The dinner menu may include traditional dishes with a gourmet touch, always using fresh, local ingredients.

Drop off at Hotel Hyatt in Mendoza City.

*Overnight in **Park Hyatt Mendoza.***

Meals: breakfast, lunch

Day 8: 15 Feb 2026 – Mendoza

Pick up from the accommodation, transfer to Luján de Cuyo.

Durigutti Winery – Visit with tasting



Durigutti Winery is a family-owned winery founded by brothers Héctor and Pablo Durigutti. With a solid track record in the wine industry, this winery stands out for its commitment to producing high-quality wines that reflect the richness of the Mendoza terroir.

Visit and ICONIC tasting - Flight of 5 high-end wines.

Lunch at your own.

Farewell dinner – La Casona

La Casona Art & Coffee, an elegant gastronomic space and art gallery located in a historic house from 1922, in Guaymallén, Mendoza.

STARTER:

Duo of Mendoza Osobuco empanadas.

Paired with Sapo de Otro Pozo Fume Blanc

MAIN:

Argentine Bife de Chorizo accompanied with creamy potato and local herbs, with a soft demi-glace.

Paired with Mosquita Muerta Blend de Tintas

DESSERT:

Argentine Heart (Chocolate and orange mousse, DDL center and madeleine base)

Paired with Mosquita Muerta Extra brut

Drink: Includes water with and without gas.



*Overnight in **Park Hyatt Mendoza.***

Meals: breakfast, dinner

Day 9: 16 Feb 2026 – Mendoza

Achaval Ferrer Winery – Guided Tour and Tasting



Achaval Ferrer Winery is located in Luján de Cuyo. Here, they have preserved the legacy of time in an era when the old was being replaced by the new. Today, they continue to honor that legacy by maintaining the DNA of centenary plants and combining passion with wisdom to create wines that express the mystique of the exceptional terroir to which they belong.

Tasting: GUARDIANS OF A LEGACY – The winery’s most emblematic wines: Quimera Tinto 2021, Apellation Valle de Uco 2020, Apellation Luján de Cuyo 2020, and Finca Malbec 2019.

Lagarde Winery – Lunch



Lagarde Winery exclusively produces wines from their own vineyards to highlight the varietal characteristics of the terroir. As one of the most renowned wineries in the province of Mendoza, they boast historic vineyards dating back to 1906 and 1930.

FOGÓN Restaurant A 4-course menu awaits you at Fogón, located in the historic Lagarde Winery in Mendoza, Argentina. This restaurant offers a unique culinary experience that combines the region’s winemaking tradition with high-quality gastronomy. The rustic and welcoming ambiance showcases the beauty of the winery and its surrounding vineyards.

Dinner on your own.

Overnight in *Park Hyatt Mendoza*.

Meals: breakfast, lunch

Day 10: 17 Feb 2026 – Mendoza

Meals: breakfast

Rates

The following prices are **per person**, subject to the availability of the cited hotels:

Chile & Argentina Land Package	DBL	SGL SUPP.
	5,669	1,329

Option to Upgrade Hotel in Chile	DBL	SGL SUPP.
Per person for an upgrade to Junior suite (King bed only)	157	313

Additional services to consider

Transfer in Santiago de Chile	USD
Per person	75

Additional night in Pullman Santiago – Superior room	USD
Per person	97

Transfer out Mendoza	USD
Per person	60

Additional night in Mendoza	USD
Per person	172

Rates and hotel availability subject to change until booked.

******THERE IS A 3.8% ADDITIONAL CHARGE IF PAYING BY CREDIT CARD**

Payment & Cancellation Terms

30% of the total payment – To confirm the booking, non-refundable

40% of the total payment – 90 days before group arrival, non-refundable

30% of the total payment – 60 days before group arrival, non-refundable



Including

- All services, lodging, food and beverages, tourist tickets and entrance fees mentioned in the trip description.
- All excursions and services come with a guide/representative in the language(s) detailed in itinerary.
- Our prices include entrance fees and tourist ticket costs to determined historical, natural, or religious landmarks that are managed by the local authorities in many cases. Costs may increase without prior warning. Condor Travel will notify you of these immediately and adjust the prices accordingly.

Not Including

- Early check-in, late check-out, services and food not listed in the itinerary, alcoholic and non-alcoholic beverages (unless specifically mentioned), hotel extras and personal expenses.
- Domestic and international airfare (unless specifically quoted).
- Tips for guides, drivers, and staff, if not specified in the description.

Important notes:

Wine Tour Tips:

Have a good breakfast before starting the tour to enjoy the tastings.

We recommend wearing comfortable clothing, a light coat in summer and a thick coat in winter, cash, and identification.

Don't forget your sunglasses and sunscreen.

NOTES:

Wineries are subject to availability.

If the mentioned wineries cannot be confirmed, they will be replaced within the itinerary by another of similar characteristics.