



A VGS Once in a Lifetime Trip to Argentina

2026 & 2027

Bienvenido!

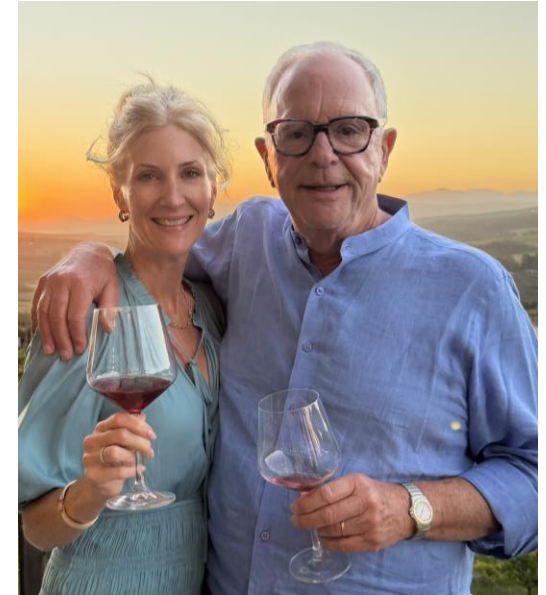
Argentina is ready for you!

So many beautiful things to enjoy: Breathtaking landscapes, remarkable hospitality, and to the top experiences—delicious wines...you think Malbec? Think again! What about Cabernet Franc, the new 'wine' of Argentina? And some delicious Bonarda? Truth be told...you are going to taste and drink some pretty damn good wines, carefully selected after a month long of tastings, after tastings.

We are going to put you in the company of the people we love and respect and who make the difference in today's Argentina wine industry. As usual, your job is to surrender to each experience and to enjoy their diversity. It is that diversity that make you live happier and richer. If year after year participants refer it to a "trip of a lifetime" there must be a reason!!!

Marcel Proust wrote: "The real voyage of discovery consists not in seeking new landscapes, but in having new eyes".

Ready?



Kathleen & Jean-Noel welcome you to Argentina!

Four trip dates:

October 25 - 31, 2026

February 28 - March 6, 2027

March 14 - 20, 2027

October 31 - November 6, 2027

Itinerary

"Impressive. You are covering most of the top wineries and have some interesting range of styles / regions / varieties".

Amanda Barnes, Master of Wine

Yes, our itinerary is designed to give you a complete picture of who is who and who makes a difference in the Argentinian winemaking community. From very boutique to large, and yet making outstanding top of the line wines, you are going to meet owners, winemakers who have something to say and they say it best with wine. Whatever vertical or horizontal tastings, we have designed the experience so that each destination increases your understanding and knowledge.

Our lunch and dinner experiences are going to show off Argentinian cuisine and its incredible diversity from traditional 'Parrillas' to Michelin starred, and all paired with some the best of the best wines that our hosts have to offer.

We are preparing add-ons to

- Salta area
- Patagonia
- Buenos Aires
- Chile



Salta is known for its scenic beauty

Sunday

ENTRE CIELOS WINE & WELLNESS HOTEL

35 minutes ride from the Mendoza airport

Everyone arrive on their own at Entre Cielos.

We will meet and mingle outside by the pool and fire at 6:00pm to enjoy a Mate or a Pisco Sour or a glass of Malbec!
Dinner tonight will be at the hotel.



Entre Cielos

<https://entrecielos.com/>

Guardia Vieja 1998, M5509

Vistalba, Mendoza

+54 261 476 1710

Monday

Mendel Wines

Named Winemaker of the year, Roberto de La Mota, will lead us to a tasting of his 6 wines including a 'surprising' late harvest Petit Manseng.

Terrazas de Los Andes

Beautiful and modern winemaking facility in this historic 19th century winery, we will start by a tasting of Malbec made from grapes grown on different elevation called "Ascension Journey"... See how elevation affects power, finesse, elegance, and taste. Then we will enjoy a seasonal lunch, that naturally starts with empanadas, paired with Terrazas de Los Andes Grand wines.

Hotel break

Casa Vigil

Casa Vigil is a very innovative partnership between Alejandro Vigil (also the head winemaker of Catena Zapata) and Adrianna Catena (yes, from the Catena Zapata family). The wines under El Enemigo label are just superb and we will enjoy them over a delicious dinner.



Tuesday

Matervini Wines

First, a walk in the vineyard and a discussion about “flood irrigation”, dating back to centuries! Be ready for in depth tasting of Malbec. Santiago Achával’s second winery is specialized on producing small lots from different terroirs (only 300 to 400 cases from each appellation). A real eye-opener and tastebuds adventure. Matervini is one of the highest regarded producer in Argentina.

Cheval des Andes

After 100% Malbec, let’s go to a Bordeaux style... Cheval des Andes is owned by Chateau Cheval Blanc in Saint Emilion. The wine is an assemblage of Cabernet Sauvignon and Malbec. After our tasting we will have a light lunch at the estate.

Hotel break

Bodega Benegas

Tonight, we take you for a true Argentinian experience: a “Parrilla”. Parrilla is THE Argentinian tradition... to simplify: a BBQ that takes hours to prepare and the meat hours to cook. After the visit of the old historic building and our tasting in the caves, Federico Benegas, owner and winemaker, will host us for a mega size Parrilla (21 feet long) paired with older vintages. An evening that is promised to be grandiose!



Wednesday

Bodega De Angeles

Another family-owned winery producing less than 4000 cases. Juanjo De Angeles will take us in the vineyard before tasting the fruit of their passion. We will sit in the vineyard to taste and discuss how winemaking changes according to terroirs. We will also taste their delicious olive oil.

Lunch at Zappa

A local restaurant where winemakers like to go!

Hotel break

Catena Zapata

One of the large winery of Argentina producing excellent wines. During our visit at the Pyramid, we will focus on the "Catena Institute of Wine", veritable laboratory of experiment. Only a winery with big means can research and invest as they do. The result is in the wine you will taste.

Dinner at Angelica

Angelica is the Michelin starred restaurant of Catena Zapata Bodega. An experience of food and wine pairing.



Thursday

Departure Entre Cielos at 9:30

Have your luggage ready and clearly marked as another bus will bring them directly to Casa de Uco our next hotel in the stunning Uco Valley.

Bodega DiamAndes

Owned by our friends of Chateau Malartic Lagraviere we visit every year in Bordeaux, DiamAndes offers a breathtaking view on the Andes...you taste wine at the foothills of the Andes...spectacular. We will enjoy a vertical tasting of their Grande Reserve followed by a beautiful lunch. DiamAndes is part of the Clos de la Siete, a group of Bordeaux owners who invested in the Uco Valley following the inspiration and leadership of Michel Rolland.

Check in at Casa de Uco

Casa de Uco is our hotel for the next two nights.

Tikal Natural – Ernesto Catena Vineyards

Ernesto is the artist of the family...you will get it as soon as we pass through the gate! Crazy, fun, non-conventional and super relaxed yet delicious wines! Nothing has been conceived "normally" here. Every aspect has a "wink". Damn serious when it comes to quality, yet a fantasist in the way to achieve it. You will love the place, the wine tasting and the dinner.



Friday

Zuccardi Family

Of the two wineries owned by the family, this one is the special one. A very interesting winemaking philosophy, with no oak barrels on any of the red wines. Sebastián, the current head of the family business, is also the winemaker. Very hands on. His sister, Julia, leads hospitality that includes how to show off the wine her brother produces in their fantastic restaurant which will conclude our time with them.



Friday Continued...

Terrazas de Los Andes

Yes, you are correct ..the same than Monday but this time in Uco Valley. Terrazas de Los Andes invites us to discover El Espinillo, their most exotic vineyard nestled against the foothills of the Andes at 5500 feet. From that vineyard they produce the Malbec: Extremo. This unique setting offers the perfect mountain backdrop for an unparalleled "asado"! We will access the location by guided horseback riding or electric mountain bike, your choice! Seems like the perfect setting for our last dinner in Argentina wine country.



Saturday Departure Day

About departure

The plan is to take you back to the Mendoza airport. We will leave Casa de Uco at 10 AM to arrive at the airport around noon.

Dates and Pricing

\$26,500* for two - October 25 to 31, 2026

\$27,995* for two - February 28 to March 6, 2027

\$27,995* for two - March 14 to 20, 2027

\$28,995* for two - October 31 to November 6, 2027

Deposit of \$7,500 due at time of reservation

*Members will receive a preferred price benefit on the balance

*Inflation is still high in Argentina and prices are far from cheap and stable. If we need to make an adjustment, we will notify you 4 months in advance. Our hope is that, after the first trip, we will be able "to lock" the prices of hotels and bus for the three following trips.

NOTE: there are already 30 couples who expressed early interest. Reservations are made on first come, first served basis, and are finalized after a deposit has been received. No more than 10 couples or 20 people per date.

As usual, trips are not refundable. They are transferrable. Travel insurance is highly recommended.

A few items to keep in mind

Argentina is casual.

Daytime Casual. Shorts are fine. Evening Wine Country Casual.

For women, wine country casual means sundresses or a cute dress top and dress shorts or capris. Fancy jeans can even work. Shoes can range from boots and sandals to flats and stylish sneakers. For men, that means a short-sleeved dress shirt, golf shirt, casual pants, or dressy jeans. Casual dress shoes or stylish sneakers.

Nights can be chilly-*so we recommend bringing layers when we go for dinner. It is noted in the itinerary when we will come back to the hotel before going out for dinner, if not, please plan accordingly. We will remind you every day the program for the following day.*

We will be staying at two hotels. *(subject to change)*

- Entre Cielos in Mendoza (first 4 nights).
- Casa de Uco (last 2 nights).

The bus is ours for the week, so you may leave items on the bus.

Buenos Aires is the capital of Argentina and is beautiful, it's worth seeing.

The calling code for Argentina is +54. When making a phone call to Argentina, you would need to dial this code before entering the local phone number.

Depending on the season, Argentina is
5 hours ahead of PST
2 hours ahead of EST

Argentinian Currency is the peso marked by a \$ sign.

Mastercard & VISA are widely accepted.
AMEX, not as much.

Weather: November is usually less rainy and pleasant spring month. March is warmer but more volatile late summer weather.

Frequently Asked Questions

Should I expect additional expenses for service, gratuity, tips, etc.?

You will not need to touch your money during the time we are together. This trip is all-inclusive. But, if you choose to use items from a mini-bar or hotel bar, use your room phone or anything of that nature that is personal and not with the group, it will be at your own expense.

Are we going to taste the VGS Chateau Potelle wines during the trip?

The short answer is "no"! But should we trick you by adding a VGS Chateau Potelle Malbec 2021 in a tasting? Don't tempt us :-)

Will you have the opportunity to buy some of the wines we taste?

Yes. we will prepare a list of all the wines we are going to taste and that the winery offers for sale. At the end of the trip, you simply give us your list. If there are wines strictly allocated, we will work as a group so each participant can buy some. We will consolidate and ship directly to California all the orders at the end of the March 2027 trip.

Trip Itinerary

Between now and the trip, the program may evolve slightly. Rarely, but it happens that wineries must cancel at the last minute. But don't worry, we will work hard to find a great replacement in such instances, rest assured your eyes, mouth & taste buds better be ready!

Itinerary Surprises...

As mentioned, we have prepared everything in the utmost details...and yet, there might be some last minutes surprises or changes...

Since 1997, our first trip to Bordeaux, we have had our share of surprises: Lightning literally struck a winery that then caught on fire hours before we were supposed to arrive, hail so strong it destroyed, in few minutes, the year harvest in front of our eyes and the winery owner eyes... does not make for a great visit, family fights...our host passing away before we arrived... in other words: life! And we will adapt on the spot!

And, in spite of all the last-minute surprises, every time we have made a fantastic trip!!

Muchas Gracias
Merci
Thank you!

**We cannot wait to travel
with you!**