

09:00





2nd UNWTO Global Conference on Wine Tourism

Mendoza, Argentina

Optional Activities for Sunday 1 October 2017

A variety of activities are offered for Half Day or Full Day on October 1, 2017. The activities are exclusively for the guests of UNWTO and MINTUR and will take place in the two oases of the Valle de Uco and San Rafael. Kindly bear in mind that the capacities of the venues are limited and for this reason we encourage registration at your earliest convenience. Due to the limited size of transport, deadlines for activities are limited. The wineries will receive direct payment from customers.

Valle de Uco: 110 km from the city of Mendoza

Half Day Experience:

08:50 Departure from official Hotel Diplomatic

Departure from official Hotel Sheraton

14:00 Arrival to MDZ Airport

Option 1: Bodega Solocontigo: The Vines of Mendoza, Winemarkers Village A unique concept in which award-winning winemakers and producers have come together to form an exclusive neighborhood for the production of small wineries. The experience includes an amusement tour and tasting session. Relax in the art gallery with new and modern wines, music and art. The welcoming includes Torrontés wine, two especially selected red wines and tapas.

Price per person: USD 10 (maximum 10 people)

Option 2: Bodega Corazón del Sol - The Vines of Mendoza, Winemarkers Village A unique concept in which award-winning winemakers and producers have come together to form an exclusive neighborhood for the production of small wineries. The experience includes an international tasting session of the Revana wine family, as well as a welcome with Malbec Rose, tasting from the tank, Oregon Pinot Noir, Napa Valley Cabernet and two new small-scale productions.

Price per person: USD 25 (maximum 9 people)

Option 3: Bodega Andeluna Argentina – Altura wines, investment in Argentina The experience includes visit to the winery and a tasting session in the lounge with two varieties of wine from Línea 1300, two varieties of Línea Altitud and Pasionado Cuatro Cepas. Cheese, nuts, crackers and water will be offered as well.

Price per person: USD 15 (maximum 19 people)







Valle de Uco: 110 km from the city of Mendoza

Full Day Experience:

08:50 Departure from official Hotel Diplomatic

09:00 Departure from official Hotel Sheraton

17:30 Arrival to MDZ Airport

Option 1: Bodegas Solocontigo and Gimenez Rilli: The Vines of Mendoza, Winemarkers Village

A unique concept in which award-winning winemakers and producers have come together to form an exclusive neighborhood for the production of small wineries. The experience includes an amusement tour and tasting session. Relax in the art gallery with new and modern wines, music and art. The welcoming includes Torrontés wine, two especially selected red wines and tapas. At the Bodega Gimenez Rilli, there will be a lunch menu with four courses: Onion Soup marinated with Merlot Buenos Hermanos, Empanada de Humita and beef marinated with Torrontés Buenos Hermanos, fillet of beef, pork ribs or sausage with mashed potatoes marinated in honey and Malbec Padres, Honey Flan and Banana with Dulce de Leche Ice Cream marinated in natural sweet sparkling wine.

Price per person: USD 42 (maximum 9 people)

Option 2: Bodegas Corazón del Sol and Gimenez Rilli - The Vines of Mendoza, Winemarkers Village

A unique concept in which award-winning winemakers and producers have come together to form an exclusive neighborhood for the production of small wineries. The experience includes an international tasting session of the Revana wine family, as well as a welcome with Malbec Rose, tasting from the tank, Oregon Pinot Noir, Napa Valley Cabernet and two new small-scale productions. At the Bodega Gimenez Rilli, there will be a lunch menu with four courses: Onion Soup marinated with Merlot Buenos Hermanos, Empanada de Humita and beef marinated with Torrontés Buenos Hermanos, fillet of beef, pork ribs or sausage with mashed potatoes marinated in honey and Malbec Padres, Honey Flan and Banana with Dulce de Leche Ice Cream marinated in natural sweet sparkling wine.

Price per person: USD 57 (maximum 10 people)

Option 3: Bodega Monteviejo in Clos de los Siete – with lunch from chef Nadia Harón. The experience includes a tasting session composed of three wines, two premium wines (one white and one red) from the PetiteFleur, MP Wines or Abermundos lines, and a super premium red wine from Lindaflor or Pelleriti Seleciton. A four course menu will be served with Monteviejo wines: Amousse Bouche – crispy mushrooms with egg surprise, Entrée - cold tomato soup with crunchy aubergine, spinach egg and olive oil, Main – ossobucco with marrow tempura on polenta and saffron cream, pear and blue cheese risotto, Dessert - walnut ice cream from the Valle del Uco with a dulce de leche volcano.

Price per person: USD 32 (maximum 19 people)







Option 4: Salentein Winery - guided tour of Gratitude Chapel and Killka Art Room The experience includes a tasting session of two Salentein Reserve wines and a Numina wine. Lunch at Killka Restaurant with menu of the day.

Price per person: USD 46 (maximum 19 people)

Option 5: Bodega Andeluna Argentina – Altura wines, investment in Argentina The experience includes visit to the winery and a tasting session in the lounge with two varieties of wine from Línea 1300, two varieties of Línea Altitud and Pasionado Cuatro Cepas. Cheese, nuts, crackers and water will be offered as well. Lunch will be offered in a lounge or garden setting overlooking the vineyards and the Andes Mountain. The menu includes fried Chard Pastry, Paraguayan Soup, Veal Casserole and Vegetables, Homemade Flan with Dulce de Leche.

Price per person: USD 32 (maximum 19 people)

Option 6: Bodega Piedra Infinita - visit to the winery and lunch.

There will be a four course menu: Amousse Bouche, Starter, Main and Dessert. Includes wine pairing with Alma 4, Zuccardi Q, Concreto y Solería.

Price per person: USD 79 (maximum 19 people)

San Rafael: 250 km form the city of Mendoza

Full Day Experience

08:00 Departure from official Hotel Diplomatic

08:10 Departure from official Hotel Sheraton

19:00 Arrival at official Hotels Diplomatic and Sheraton.

Option 1: Bodegas Roca and Bianchi

The experience will start at the Bodega Alfredo Roca from 10:00 to 12:00 with a visit, breakfast and tasting session. Visit the vineyard and cellar including the barrel room, pools, fractioning and tasting bar. The tasting session will include high-end wines and sparkling wines. The breakfast reception includes coffee, tea and orange juice, a variety of pastry, croissants and a variety of puddings and wraps. From 12:30 to 14:30, there will be a visit to Bodega Bianchi for lunch and wine tasting. The visit includes the vineyards, the difference of the terroir in San Rafael and its characteristics, the way of working the vineyard and the wine varieties in the winery. A tour of the wine cellar, the process of elaboration in the tanks, in the barrels and visit to the family cellar and the sparkling wine cellar. The tasting session will be with high-end wines and sparkling wines. The lunch will consist of smoked charcuterie and meat empanadas.

Price per person: USD 26 (maximum 19 people)







Option 2: Bodegas La Abeja and Murville

This experience will begin with the Bodega La Abeja com 10:30 to 12:00 with a guided tour and tasting session in the first winery of San Rafael. The tour consists of four parts: an explanation of the process of wine making made with the original machinery from 1885, the history of the family of Rodolfo Iselin and their importance as founders of the city of San Rafael, the development of the process of making sparkling wine through the old ancestral method and a tasting session.

The experience continues at Bodega Murville from 12:45 to 16:00 with a tour of the family and industrial winery and the Chardonnay vineyard, as well as a detailed explanation of the process of making wine and sparkling wine through the Charmat method and finishing the visit in the founding mansion with a tasting session of high-end wine and sparkling wine. A lunch will be offered in the restaurant of the Bodega, Viñas y Fuegos, with a three course menu: entrée, main course and dessert, accompanied by a glass of wine.

Price per person: USD 35 (maximum 19 people)