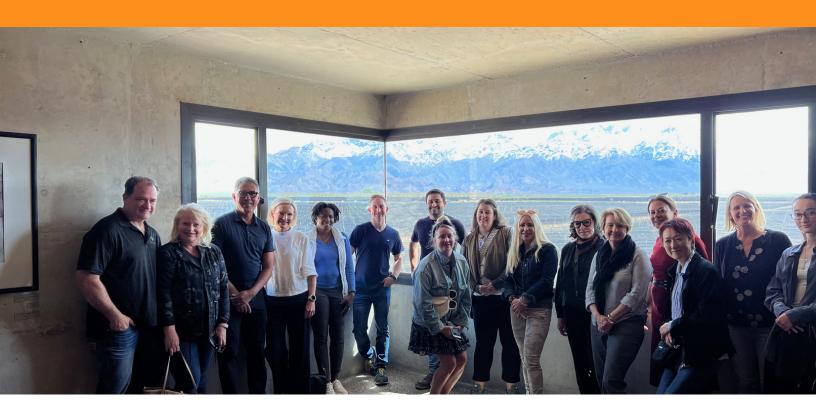


WINE EDUCATION ABROAD Learn by traveling



SEPTEMBER 23-29, 2024

VAPA VALLEY WINE ACADEMY 2501 Oak Street, Napa, CA 94559 (855)513-9738 napavalleywineacademy.com PC



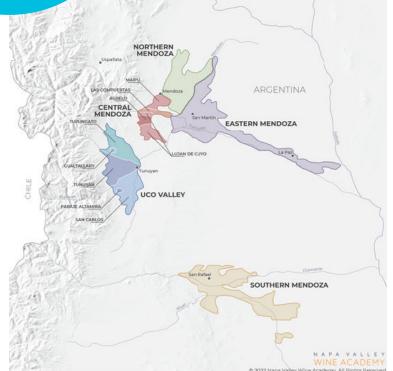
Step into the heart of Mendoza's wine region with the "Argentina Study Trip 2024", a distinctively curated journey designed for just 14 serious wine enthusiasts and students. This tour, meticulously crafted by esteemed wine educator Christian Oggenfuss, aims to expand your understanding of Argentina's revered wine industry. Tailored for those pursuing WSET Levels 2-4 or training to be a sommelier, this unique experience promises to deepen your knowledge and appreciation of the craft that embodies Argentinian winemaking.

Starting from the plush Huentala Hotel, the week-long odyssey offers an immersive exploration of Mendoza's viniculture world. Guided by Christian Oggenfuss, founder of the Napa Valley Wine Academy, expect to gain exclusive insights into Argentina's iconic wineries through intimate tastings with visionaries like Ing. Jose "Pepe" Galante and educational workshops at Argentina's premier sommelier school. Traverse the storied vineyards of Catena Zapata, relish gourmet meals at sustainable boutique wineries like Penedo Borges, and take in the aesthetic blend of colonial and modern architecture in Mendoza city. Comfortable nights at the Huentala Hotel and sumptuous dining experiences cap off each enlightening day, creating an educational journey that connects you with the vibrant narrative of Argentina's wines.

DETAILS

MONDAY, September 23

- Check into Huentala Hotel in Mendoza
- Welcome tasting and dinner with -Ing. Jose "Pepe" Galante, the Argentinian father of modern winemaking (Catena Zapata -Salentein), will present his family project "Puramun Wines" at the hotel restaurant.





TUESDAY, September 24 – Lujan de Cuyo

- We kick off with Catena Zapata, a winery that's steeped in history and holds a special place in Argentina's wine narrative. Founded in 1902 when Nicolás's grandfather, Nicola Catena, planted his first Malbec vineyard in Mendoza, this venerable winery is famed for its groundbreaking role in reviving Malbec and uncovering the high-altitude terroirs of the Andean foothills.
- Next, we swing by Rosell Boher, a winery nestled in "Agrelo" that's celebrated for its exquisite sparkling wines. Besides winning first place in the "Wine Tourism Restaurants" category at the 2019 and 2020 "World Best Vineyards", they also serve up a four-course gourmet lunch paired with their splendid wines. Between the delightful food, fabulous wine, and engaging tour, it's a feast for all senses.
- We then move to **Casarena**, located in the "Perdriel" region. This winery stands out for its commitment to sustainability, offering vegan-certified wines and being on the path to achieving organic certification. A tour of the winery culminates in a tasting of 4 of their unique wines that reflect their eco-conscious ethos.
- The day winds down as we head back to the hotel, giving you the evening to relax or venture out on your own. Explore the local surroundings or simply unwind, reflecting on the amazing experiences of the day. The choice is yours!



WEDNESDAY, September 25 - Uco Valley

- Our day starts with a visit to Zuccardi / Piedra Infinita, an awardwinning winery that's as famous for its extraordinary wines as its innovative practices. Guided by their expert oenologists, we'll tour the vineyards, savor their wines, and relish a scrumptious four-course lunch. It's no surprise that Zuccardi clinched the top spot in the "World's Best Vineyards" contest consecutively from 2019 to 2022. Their wines, the stunning architecture, and picturesque landscapes all add up to a truly captivating experience.
- As the day begins to wind down, we head to Super Uco, a winery that's a testament to the dedication of the Michelini brothers. Lucia, the winery's sommelier, will guide us through a memorable sunset tasting under the majestic Andes Mountain. This sustainable biodynamic project, nestled in the highest area of Uco Valley, Los Chacayes, earned its place in the top 50 of the World's Best Vineyards in 2021. You'll undoubtedly leave with a deeper appreciation for their dedication to the land and the top-notch wines it yields.
- The day winds down as we head back to the hotel, giving you the evening to relax or venture out on your own. Explore the local surroundings or simply unwind, reflecting on the amazing experiences of the day. The choice is yours!



THURSDAY, September 26

- We kick off the day with an enlightening workshop at the **Wine** Institute, Argentina's premier sommelier school. Prepare to deepen your understanding of Argentina's illustrious wine history and geography through a hands-on tasting of 14 distinctive wines. Certified sommeliers will guide you on this educational journey that spans the length of Argentina, from Salta to Rio Negro and the coasts.
- Post-workshop, it's time for a relaxed lunch at Fuente y Fonda, a snug restaurant known for its authentic Argentinian cuisine. Here, we'll savor a homemade three-course meal perfectly paired with local wines. Once our taste buds are satiated, we explore Mendoza city's charming blend of colonial architecture and modernism. Known as a 'forest city,' it's a delightful experience strolling around its downtown area, historical sites, main squares, and the beautiful San Martin Park.
- The day culminates in a magical night tour and a three-course dinner at **Clos De Chacras**, a traditional family winery set in a beautiful 1921 building located in Chacras de Coria, Lujan de Cuyo. After dinner, we head back to the hotel for some well-deserved relaxation before embarking on the next day's wine adventures.



FRIDAY, September 27 - Uco Valley

- Start your day as a winemaker at **Finca Sophenia**! We'll take a tour of this high-altitude, multi-award-winning winery, situated 1,200 meters above sea level. After getting an insight into their process, you'll engage in a unique blending session where you'll have the chance to create the perfect blend from different varietals.
- Next stop, Andeluna. This celebrated winery prides itself on architecture that amplifies local materials. It boasts a capacity of 1.5 million liters in stainless steel tanks, an underground cellar with 1,000 oak barrels, and storage for about 1 million bottles. Enjoy a tour of the estate followed by a delightful four-course lunch, expertly paired with their exquisite wines.
- After a fruitful day, we head back to the hotel for some free time to unwind and recharge. In the evening, we're off to La Central Vermuteria, a charming restaurant serving Argentinian-Spanish cuisine in Mendoza city. Argentina is not all about wine, after all! Here, we'll delve into the world of vermouth with a special tasting session, paired with a delectable dinner.



SATURDAY, September 28 - Lujan de Cuyo

On our final day, we'll explore the historic wineries of Luján de Cuyo, the Malbec heartland, culminating in a farewell dinner at a century-old winery.

- Our first visit is to Monte Quieto Family Wines. Here, in this familyowned boutique winery located in Agrelo, we'll take a tour and savor 6 of their finest wines.
- Next, we're off to **Durigutti Wines**, nestled in the Las Compuertas district, known for its rich tradition and antiquity in producing topnotch wines in Argentina. This is where Argentina's first Malbecs were made. A delightful four-course lunch, perfectly paired with wine, awaits us here.
- After our day's journey, we head back to the hotel for some downtime. To close off our week of unforgettable experiences, we'll have a farewell dinner at Abrasado, situated in a 100-year-old winery. Known for their award-winning dry-aged beef, they took home the first prize in the 2022 Great Wine Capitals contest in the winery restaurant category.

SUNDAY, September 29

• Check out and travel day

*IMPORTANT this itinerary subject to change: every effort is made to keep the itinerary as close as possible to what appears above; however, the final itinerary and wineries/winemakers included may vary due to wine

We're delighted to invite you for an exclusive trip, limited to just twelve (14) lucky travelers,

Price per-person, double occupancy: USD\$ 5,990 Single Supplement*: USD \$ 500.00

This wonderful journey includes:

- Six nights' stay in beautiful 4-star local accommodations.
- A sumptuous feast of meals including taxes and gratuities, with:
 - Six buffet breakfasts to start your days off right.
 - Five gourmet, three-course lunches paired with top-quality regional wines.
 - Three gastronomic dinners, expertly paired with top-quality regional wines.
- Enlightening training sessions at E.A.S. Escuela Argentina de Sommeliers, with expert guest lecturers, training materials, and exceptional wines.
- Intimate daily visits to some of Mendoza's best wine producers and vineyards.
- Tasting of more than 125 wines throughout the week.
- Comfortable VIP transportation with climate control and a professional driver.

Please note that the cost does not include flights or travel arrangements to Argentina or transportation to and from Mendoza.

As for payments, here's how it works:

- Payment 1: A non-refundable deposit of \$1,500 upon booking.
- Payment 2: \$2,245 due 90 days from the start of the trip.
- Payment 3: Another \$2,245 (plus the single supplement, if applicable) due 60 days from the start.

We can't wait for you to join us on this incredible journey!

How does a bonus sound? Once you've booked your first study trip with us in 2024, we're excited to offer you a \$250 discount on each subsequent trip you take in the same year! That's our way of saying thanks for choosing us again.

Your special discount will be deducted from the final payment of each additional trip. Just remember, to take advantage of this great offer, your first trip must be fully paid. We can't wait to see you enjoy more amazing adventures!

We want you to know that while we've put a lot of thought and care into planning our itinerary, sometimes changes can happen. We promise to do our very best to stick to our original plans as much as possible, but please bear with us if we need to adjust due to wine producer schedules, availability, or any unforeseen circumstances. Rest assured, whichever wine estates we visit, they'll be of top-notch quality.

Feel free to reach out to your tour specialist, Jean Cox (j_cox@napavalleywineacademy.com), if you're interested in extending your adventure. She can help arrange extra hotel nights at the same lovely accommodations, before or after the tour, for a small additional cost. Looking forward to an unforgettable experience together!

Click Here For Single Registration

Click Here For Double Registration