

WHERE I TRAVEL

Gastronomy Guide

Mendoza, Argentina



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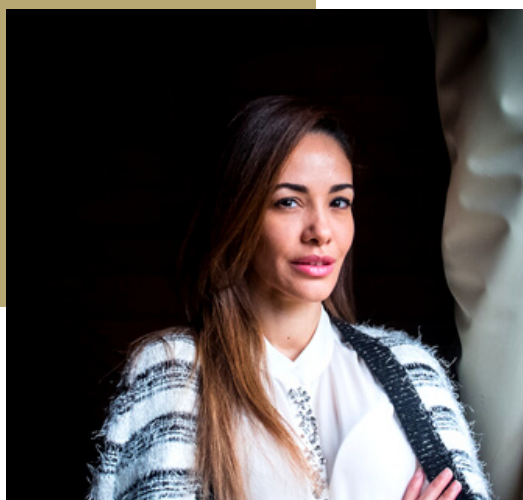
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Meet Juan Pablo Miguez, the seducer of the senses, who plays with textures and flavors.



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Doubtless, Mendoza's gastronomy is something worth experiencing during your trip to Argentina. Mendoza has excellent restaurants, highlighting those that can be found in the wineries that automatically become a paradise for all lovers of gastronomy who want to experiment with new flavors and try various delicacies.

With a variety of dishes to taste accompanied by a delicious glass of wine and, like every province in Argentina, you can't miss out on trying its tasty roasts, empanadas, kinds of pasta, charcuterie, pizzas, and the local trout. The latter offers a break from the typical meat-based welcome and has produced some colorful creations that may dismay authenticity hunters, on the contrary, will delight others. There are several interesting river fish from eastern Argentina, and the earthy flavor is unique and pairs wonderfully with Argentine Pinot Noir.

The best place to taste the local wine is in the own places where it is produced: "the wine cellars". These are always friendly and welcoming to visitors and frequently host a variety of interesting events centered around the culture and harvesting of their wine and grapes. Guest can always be assured of trying a tasting session with the house wine and a plate of sumptuous regional olives. The best time to visit is during the harvest season in March and April.

You should take at least a couple of days to explore Mendoza's vineyards, on the contrary, there is certainly an abundance on offer to devote a couple of weeks to this pleasure. The list of wineries in the city and its surroundings exceeds 1000!

We are immensely happy to have dedicated our first gastronomic guide to a number of the best and most renowned wines cellars in Mendoza, Argentina. Consequently, we invite you to discover them.

Good reading and Salud!

Dolores Burgos

Editor
Where I Travel Magazine



Independently minded





Susana Balbo

Wines

"The creation of my wines is the consecration of all my efforts as a winemaker. I could tell that the cellar is like my third child, a dream come true." Susana Balbo.

As a winery with a family tradition, Susana Balbo Wines was created in 1999 by the first female winemaker in Argentina: Susana Balbo.

Previously founding her own winery, and after graduating in 1981, Susana moved to Cafayate, Salta, to work in the management of the Succession Michel Torino winery. She remained there for 9 years, during which she played a transcendental role in the transformation of Torrontés from table wine to a world-class varietal, a task that earned him industry recognition and gave him a nickname that she carries with pride to the present day. Day of the date: "Queen of Torrontés". Upon her return to Mendoza, she worked for critical wineries in the province such as Martins and Catena Zapata and paired worked as a consultant for national and international wineries in various wine regions.

Susana Balbo Wines is the material realization of her great dream. In her cellar, the first female winemaker in Argentina produces wines under her own signature, cultivating Malbec, Cabernet Sauvignon, Merlot, Pinot Noir, Torrontés, Sauvignon Blanc, and Chardonnay, among other varietals. This is possible thanks to the passion and experience that both Susana and her team bring, which includes her children José and Ana, who work as Winemaker / Innovation and Development Manager and Marketing Manager, respectively.

The more than one hundred people who work every day at Susana Balbo Wines do consequently based on their entrepreneurial, progressive, and innovative spirit and with the mission of pleasing the most demanding palates.

The winery, equipped with state-of-the-art technology, is characterized by its infrastructure and its design, specifically designed for the production of high-end wines. Each grape comes from the best terroirs in Argentina -including the Uco Valley- in order to maintain the expression of the fruit and achieve wines with various styles and complexities.

When you visit the winery you will discover that the elaboration of Susana Balbo's wines is based on a fusion between the knowledge of the terroir and the talent for what is known as winemaking. The making of the cuts is, according to Susana, the maximum expression of the enologist's talent, since it demonstrates his ability to play with the various aromas obtained from the various soils and heights.

The Susana Balbo Philosophy

Family line and with a strong focus on innovation, this winery specializes in the production of high-end wines. Its multidisciplinary team is made up of more than one hundred people, and all of them share the same values, the same vision, the same passion, and the same commitment to the community and the environment. This synergy is reflected in the formation of a large family that does not shy away from risks, on the contrary rather constantly takes on the challenge of creating and perfecting, since it understands that this is the only way to produce quality wines.

The wines produced at Susana Balbo are faithful to the work philosophy of its founder and of all those who work alongside her. This philosophy can be summed up in three points:

- *Oenological skill*, since the quality of its wines, reflects the ability of its oenological team to play with a wide palette of aromas and flavors from various soils and altitudes.
- *Sustainability*, since the winery is aligned with the highest standards of sustainable development and corporate responsibility in the world.
- *Knowledge of the soils*, since the winery works with the best terroirs in Argentina and aims to reflect the essence of each of them in its wines.

What you will find differences in its wines

The main differential point that we will find in the Susana Balbo Wines brand is that it has been founded by the first woman winemaker in the entire country, Susana Balbo, a figure recognized worldwide and who has played a transcendental role in the development of the brand. National wine industry.

As stated by Laura Santi, Production Manager of the winery, "everything that is done is the result of the essence of Susana, and her way of being is present in each of the people who are part of this great family". José Lovaglio, for his part, emphasizes the importance of this family essence of the winery, and affirms that what distinguishes it is "not losing sight of how essential it is that all the people who work at Susana Balbo feel at home".



In addition, Susana Balbo is one of the pioneers in the consequently-called white and rosé wine revolution, even though Argentina is globally recognized for the quality of its red wines, particularly Malbec.

The production of white and rosé wines represents 30% of the total production of the winery, a number that doubles the national average, which is around 15%.

In complement, each of these wines has received qualifications outstanding by several of the most recognized critics in the world, even in its foremost harvests, which demonstrates its quality and the leadership of Susana Balbo in this section.



A family postcard: Susana Balbo with her children José and Ana, who also dedicate their lives to the winery.

The wines from the cellar

They are high-end and of enormous quality, the product of the combination of the outstanding oenological skills of the winery's team of viticulturists and their in-depth knowledge of the best terroirs in the country.

Each of the wine lines in Susana Balbo's portfolio has its particularities:

Los Crios they are young and fresh wines conceived by Susana as a sign of love and dedication towards her children, José and Ana, who work side by side with her in her cellar.

Los Susana Balbo Signature they are the purest expression of Susana as a woman and as a winemaker. The wide range of styles of these wines demonstrates Susana's audacity to create innovative and high-quality wines. por medio de

through the combination of knowledge of the terroir, the application of techniques from both the past and the present, and the use of the most modern technology.

Los Nosotros are ultra-premium wines that reflect the passion, experience, and spirit of each one of the members of the great family is Susana Balbo. All the people who work in the winery contribute their grain of sand to the production of these complex wines.

high-end and limited production, made from grapes from a single vineyard, the one that performed best during the vintage.

"I want people who drink my wine not to feel defrauded, but rather to think that buying that bottle was the best investment they have made in a long time".- Susana Balbo





Lastly, the **BenMarco** are wines the wineries of the winegrower and are conceived under the watchful eye of Edgardo Del Pópolo, one of the most renowned and experienced wine growers in Argentina. With almost 30 years of experience, Edy interprets the essence of the best Argentine soils with the aim of revealing their distinctive character, expressing the purity of each terroir intervening the minimum and essential in the natural processes of the vine.

Wine tourism

Enjoy a highly recommended experience in the winery. The entire Susana Balbo team extends a warm invitation to you and encourages you to take the various tours of its facilities consequently

that you can learn about and learn more about its history, identity, and philosophy in the production of its wines.

During the guided tours, the public will be able to see and tour the vineyards, the tank room, and also La Capilla, the micro-fermentation room, which is intended for the development of the winery's R&D proposals the elaboration of its top-of-the-range wines. The tour ends with an exquisite tasting of the visitor's choice, in which they will be able to see how all these previous processes are translated into the elaboration of exclusive, special, and with unique and unmistakable character that only the best soils in Argentina can provide.

Definitely, an excellent way to remember the entire route with two of the best senses, your sense of smell and palate.



Tasting and Pairing

In addition to the tour, you will be able to discover with your visit the magic of the harmonization between food and wine through the tasting-pairing option. In this fun and enriching activity, you will have the opportunity to taste four wines with meals of four various flavors to discover if each union is harmonic or if, on the contrary, it is a pairing by contrast.

Hands-On Experiences

Susana Balbo additionally offers a series of proposals aimed at all those who enjoy learning by doing.

The innovative "Blend Art" experience encourages visitors to take on the challenge of being a winemaker for a day by combining various varietals to create a blended wine with their personal stamp, while the "Argentina without Secrets" cooking classes invite them to learn recipes of various traditional Argentine dishes while enjoying, with each dish they prepare, a selection of wines from the cellar.

Discover *Osadia de Crear*

*"Exceptional experiences
and moments designed to
your delight."*



Enjoy a menu with *personality*

From the moment you arrive at Osadia de Crear, the winery's restaurant, "the entire team will focus on offering you innovative and original proposals that you won't be able to find everywhere". Ana Lovaglio, the founder of the restaurant, tells us. Its objective is to redefine and reinvent wine tourism in the province through innovative, entertaining, and unique activities.

At Susana Balbo Wines you can enjoy an exquisite wine tourism proposal based on the generation of experiences and exceptional moments designed for your delight, whether you come with friends, as a couple, or as a family. The experience offered by the winery is the result of the design of the tourist product plus the visitor's expectations, the ability to read their preferences, and the flexibility to adapt to them, virtues that will make your visit is unforgettable

Now, it is time to delight all your senses with one of the distinctive proposals of Osadia de Crear: the gourmet menu of four or six courses, each of them paired with a selection of the best wines produced by Susana Balbo together with her team of winegrowers.

Likewise, you can also find other types of more relaxed proposals such as incomparable Argentine barbecues, brunches, picnics, and afternoon teas. All the experiences are designed to offer the consumer the opportunity to enjoy the purity of the Mendoza climate and the well-cared spaces of the winery, thanks to the comfort of the open galleries and the spaciousness of its gardens.





In *Susana Balbo's* restaurant, you can too find an exclusive line of wines and sparkling wines, also called *Osadía de Crear*, created particularly to entertain its guests.



Seasonal Menu

In *Osadía de Crear* gastronomy is characterized by the use of seasonal products and ingredients, a number of them grown in the organic garden that the winery has in its gardens. Thus, the *Osadía de Crear* team seeks to provide, with its refined preparations, a fresh and distinctive touch, elevating each of its dishes to high-flying gastronomy through a clear and elegant presentation and the application of avant-garde culinary trends in the world.





Explore *Espacio Crios* in spring-summer

If you prepare your visit to Susana Balbo Wines during the hot seasons of the year, you will be happy to know that, during each spring-summer season, Espacio Crios offers a number of outdoor gastronomic experiences, taking advantage of the incomparable and warm sun of Mendoza's afternoons, and with the imposing landscape of the Cordón del Plata in the background. Without a doubt a beautiful visual postcard to carry in your memories!

Among the gastronomic activities that you can enjoy in this space, the tasty barbecues stand out, where meats cooked on the grill or flame are tasted as part of a typical lunch of Argentine gastronomy, and the picnics, to be held in the extensive gardens. From the warehouse.





MEET THE WINEMAKER

Susana Balbo

With almost 40 years of experience, Susana Balbo is, without a doubt, the most well-known and recognized winemaker in Argentina. Pioneer of the export of Argentine wines and ambassador of our wine industry in the world, her figure has become an indelible symbol within the national and international wine scene.

Susana graduated cum laude in Oenology in 1981, becoming the first woman Oenologist in the country. At first, she faced certain difficulties in finding a job in Mendoza, in an industry dominated mainly by men [...] Susana's innovative spirit permanently guides her to develop unique wines in terms of character and quality, a value that has become the hallmark of his work. Her outstanding work is recognized not only in her native country on the contrary also abroad, as reflected by having been the first Argentine winemaker to be hired to provide consultancy in European wineries.

She is one of the most essential and transcendent figures in the Argentine and world wine industry. As such, she was chosen by her colleagues as President of Wines of Argentina, the institution that promotes the brand and image of Argentine wine in the world. Susana Balbo is a woman of ideas and firm convictions. From the beginning of her career, she was aware of the difficulties that women must face in the business world, and, in this regard, her figure stands out for being one of the founders of the Argentine office of the International Women Forum, and for participating, since 2009, as a member of Vital Voices, an NGO that aims to identify, make visible and train emerging women leaders.



MEET THE CHEF

Flavia Amad Di Leo

"With Italian-Arab roots and extensive academic training that took place in Argentina and the United States, Flavia upholds a seasonal cooking style that combines the best of several of the most important gastronomic currents and traditions in the world."

Flavia's passion for cooking was born within her family, as a consequence of growing up watching her maternal grandmother, of Italian origin, prepare homemade food to entertain them. And from her paternal aunt, of Arab descent, for the pastry shop.

With impeccable training in her profession, Flavia defines herself as passionate about the customs, culture, and lifestyle of New York, and it is largely as a consequence that she decided to do her internship there.

After completing them, she joined the gastronomic group of Londoner Keith McNally, owner of renowned restaurants such as Balthazar, Pastis, Minetta Tavern, among others. She worked with him at first as manager of the pastry shop, then as manager of the main square, and ultimately, already in Minetta Tavern -a prestigious restaurant that won a Michelin star-, as a pastry chef and logistics manager.

Among the celebrity chefs with whom she has shared are Daniel Boulud, Riad Nasr, Lee Hanson, Jean-Georges Vongerichten, Anthony Bourdain, Mario Batali, and Éric Ripert. To create her menus, she is inspired by the products that are obtained at each change of season, at the same time as the culinary techniques that highlight the characteristics of each ingredient. At Osadía de Crear, seeks to create menus made up of dishes that stand out for their excellent execution, their high-quality ingredients, and their relevance to the nobility of the product.

LEGACY OF A LONG AND PRESTIGIOUS HISTORY

Domaine *Bousquet*

Domaine Bousquet is the legacy of a long and prestigious history that bears the Bousquet surname. A family with four generations of winemaking tradition, coming from the Carcassone region, in the south of France.

In a constant effort to produce high-quality wines, the Bousquet family decided to find the best place to continue a decades-long tradition.





The Passion for the production of superior quality wines

It was what brought the Bousquet family to Argentina, beginning a new chapter in the family's wine history.

In 1990, they came to Mendoza to learn more about its vineyards and wineries. Discovering the unique characteristics of the region (its soil, high altitude, and terroir), the family was convinced that they had found the ideal place to set up their winery.

consequently, in 1997, they acquired 110 acres of virgin land on the terroir of Gualtallary, Tupungato. The family moved from France to the foot of the Andes.

Domaine Bousquet is one of the first foreign winery ventures that settled in the country and that contributed to the boom that Argentine viticulture experienced since the end of the '90s.

From that moment on, the family and their team have worked tirelessly to build a state-of-the-art winery that currently is synonymous with quality.

The Gualtallary vineyards are at an altitude of 1,200 meters above sea level, one of the highest in Mendoza. Thanks to their location, they enjoy a cold climate with a constant fresh breeze and a wide temperature range, allowing the excellent development of wine-growing activity.

The main objective of the Bousquet Family was to combine European winemaking techniques with the exceptional climate and terroir of the region. In 2002 Domaine Bousquet had its first harvest.

Starting in 2005, the winery focused its production on international markets, experiencing exponential growth since then. With a presence in more than 50 countries around the world, Domaine Bousquet has become the export leader in the Wine segment.

Premium Organics, garnering numerous awards and excellent scores from the most prestigious international organizations and media.

A one hundred percent organic and *sustainable winery*

The Domaine Bousquet team is committed to organic farming. This is why they promote the improvement of the biodiversity of their lands. They believe that the healthier the vineyard, the better the quality of the grapes and, thus, of the wine. In additional remarks, they fervently believe that if they take care of the land without adding chemicals and treat it with respect, it will give back its finest fruits.

Organic vineyards are cultivated in perfect harmony with nature, without the use of chemical products such as pesticides, herbicides, or fertilizers. In organic agriculture, natural fertilizers such as compost are used. In this way, it is possible to preserve the soil and the environment in a sustainable manner for future generations.

The roots of organically grown vineyards penetrate deeper into the soil and allow the plant to absorb and distribute minerals, allowing Domaine Bousquet's vineyards to develop an authentic regional flavor. In consequence, organically grown grapes manage to express purity, the intensity, and the character of the terroir from which they come.

Discover the quality of its *Grapes*

White, red, rosé, sparkling, and sweet wines are produced in the Domaine Bousquet vineyards. Some of the varieties that work are Domaine Malbec, Merlot, Cabernet Franc, Pinot Noir, Cabernet Sauvignon, Chardonnay in Bousquet Premium lines, DB Reserve, DB Gran, Ameri, Virgen, Gaia, Cameleon, Lalande. Everyone its wines represent the typicity of each varietal and terroir.

All Domaine Bousquet wines are exceptional and each line follows a style designed to satisfy each type of consumer and to adapt to each consumption situation.

"We have from young, fresh, and prompt consumption wines to complex wines, with oak aging and aging potential. "

RODRIGO SERRANO

The winery has a capacity of 4.5 million liters of quality wine in stainless steel tanks, concrete, and French and American oak barrels.

The grapes arrive at the winery in tiny bidets to the reception area where they are manually selected previously going through the destemmer. After destemming, the fruit is sent to the maceration and fermentation tanks for approximately 30 days. Fermentation is carried out with selected yeasts at a controlled temperature.

A line and various styles designed to satisfy each type of consumer



"All our wines are exceptional and each line follows a style designed to satisfy each type of consumer and to adapt to each consumption situation."

ADRIAN BAGGIO

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During the vinification process, the winemaking team regularly controls and supervises the wines to ensure exceptional quality in each of its lines.

Wine tourism *visits and experiences*

The tour begins with a brief explanation about the history of Domaine Bousquet while you can enjoy being surrounded by an impressive view of the lake, the Andes Mountains, and its vineyard. Along the way, the guide will explain in detail the characteristics of the area, soil, climate, and irrigation.

Continuing with the process of an organic vineyard and the characteristics that differentiate it from a conventional vineyard, including a visit to the organic garden.

Then it continues with a description of the elaboration process of the various lines of the winery to finish in the underground tasting room.



Discover the Magical Atmosphere

Visit plus tasting *Three (3) Styles*

You can put your palate to the test when you visit the underground tasting room. You will enjoy 3 of the best wines from the Premium, Reserva, and Gran line of the winery.

Visit plus tasting *Bosquet Experience*

Another of the visits + tasting with which you can enjoy is the "Bosquet Experience" where three (3) of the best wines online are Reserva, Gaia, and Gran.

Visit plus *tasting Icons*

The tasting of three (3) of the best wines from the Icons line, from Domaine Bousquet, is another of the options that you can choose when doing wine tourism in your winery.

Domaine Bousquet is open for holding events for up to 100 people. They can be corporate events, weddings, or birthdays.

Gaia.

Gaia restaurant is the gastronomic space of the Domaine Bousquet winery. It is run by executive chef Adrián Baggio. Its spaces offer signature cuisine with seasonal menus featuring selected ingredients from the organic garden, with the aim of highlighting native flavors that pair perfectly with the organic wines from the winery.

At Gaia, the menu is worked in steps, always paired with wines from the cellar. Two of its distinctive dishes are the beef filet with vegetables from the garden and the smoked braised ossobuco empanada.

The restaurant's gardens are seasonal, thus the menus vary with each change of season. In this way, in Gaia, they make sure to always have fresh and organic vegetables.



Zeitune

A proposal that expand horizons

Zeitune is a proposal that comes from the Domaine Bousquet winery and expands your horizons at the same time as the flavors of your favorite dishes.

Harvested from olive trees located in Coquimbito, Maipú. Mendoza - Argentina - The organic production of these is characterized by being worked with minimal intervention. To prevent the advance of pests, sulfur applications are made and pruned. The harvest is manual.

Zeitune is an extra virgin oil that is obtained from various mechanical procedures that avoid altering its characteristics.

The treatments from which it is produced are washed, decanted, centrifuged, and filtered. It is a natural product in which the flavor, aromas, and vitamins from the organic olives with which it is created.





MEET THE WINEMAKER

Rodrigo Serrano

He was born in 1988 in the city of Guaymallén.

He grew up watching his parents work in a pharmacy and the curiosity about chemistry and how things are made were what led him to choose his career. Oenology was the path where he knew how to find all that and more. Big-league and prestigious scholarships and jobs followed: Terraza de Los Andes Chandon, Etchart, Dominio del Plata, Mc Rostie Winery in Sanoma, Peñaflo, Trincherero in Napa and Bianchi. Each of them knew how to contribute experience, that's why it is not surprising that Rodrigo is consequently passionate about each piece of knowledge gained and is constantly open to new ones. Today he is the head of Bousquet's winemaking team and the brand's ambassador around the world.

He cares for 670 ha and is responsible for the production of around 600,000 cases per year, including the entire winery portfolio and specific requests.

His engine is consistency, quality, and communication. Detailed-oriented like a few others, Rodrigo knows that a tiny mistake can have huge consequences. Like the runner,

he knows that to keep everything running he must follow rigorous procedures to avoid costly accidents. And while Oenology is not a competition, his wines do compete in the market. With that mindset, he managed to win more than 11 tender tenders in Scandinavia.

In order to compete in a dizzying market, he had to go from a family winery to an international company. All this, without losing sight of the family spirit that he, together with the owners Anne and Labid, have managed to sustain over the years. And, although his objective is to continue making organic, elegant, and high-altitude wines as the winery is recognized, Rodrigo likes challenges and innovation; as were why year after year he surprises with new varieties, styles, and ways of making wines.



MEET THE CHEF

Adrian Baggio

Adrian Baggio was born in Tupungato.

At the age of 19, he began to study haute cuisine while teaching his first steps in the world of culinary arts.

After working in several restaurants with renowned chefs

From Mendoza, Adrian found his place in Gaia in 2013.

In 2015 he was promoted to the position of executive chef.

In 2017 he began his training abroad: he was training in the United States, Miami, New York and, in January 2019, he traveled to Peru where he worked at the renowned and award-winning Maido restaurant, number 1 in Latin America that year.

During his tenure at Gaia, Adrian has managed to define his kitchen by focusing on the product and carrying out a kitchen based on the concept "from the garden to the table".



The Diamond of the Uco Valley

DiamAndes



“We base ourselves on extreme care for the grapes, on the search for quality from the vineyard to the winery.”

In 2005, the Bonnie family, owners of the renowned Château Malartic-Lagravière (Grand Cru Classé de Graves) and the Château Gazin Rocquencourt (Pessac-Léognan), traveled to discover new wine-producing horizons.

It all started with the acquisition of a 130-acre block, located in the "Valle de Uco" in the south of the province of Mendoza. Bodega DiamAndes was born there, which is as well part of the prestigious Clos de Los Siete. The grandiose facilities, whose architecture blends with the wonderful Andean landscapes, allow the production of high-end wines in exceptional conditions from the 2007 vintage to the present.

“At Bodega DiamAndes we create our wines from a deep respect for the terroir, for the people, and for the wine tradition. We base ourselves on extreme care of the grape, in the search for quality from

The Cellar

of barrels, elegant and harmonious, it is circular. With a capacity of 2, 800 barrels, coming from the vast forests from Allier (France) and manufactured by the best French coopers, it is entirely buried, thus offering an ideally protected aging place.



the vineyard to the winery, from the hands that harvest to those that delicately select the bunches. Every element involved fulfills its function to reach the purest expression”.

Jean-Jacques Bonnie



Jean-Jacques Bonnie and the Franco-Argentine teams determine the philosophy of Bodega DiamAndes wines based on a single concept: "We treat the grape-like a diamond ready to be polished, and thus through our work, we achieve the best expression of the same". As it were, with all the delicacy that human care and technology can provide.



Mario Yanzón and Eliana Bórmida, architects in Mendoza, designed the architecture of the wineries.

Its wines

Bodega DiamAndes has an ideal terroir. Located at the foot of the Andes, at an altitude of 1, 100 meters, with a temperate climate due to the altitude and composition of sandy-gravel-clay soils that allow the expression not only of the great Malbecs on the contrary also of a wide variety of red and white grapes.

With the support of Malartic's technical team, this respect for the cultivation of the soil and its responsible handling reflect a marked culture of sustainability and comprehensive care for the environment. The use of natural fertilizers and agrochemicals with biodegradability rather than the typical pesticides, additionally allows the roots to gain depth, obtaining a better balance, greater resistance, and more complexity.



These practices led them to work focused since 2017, to achieve full certification of their farm in 2023 as organic vineyards.

The health of the vineyards is normally extremely good due to the low rainfall. accordingly, few phytosanitary treatments are carried out. The irrigation is done by dripping and the harvest is carried out manually in tiny boxes.

Although DiamAndes was always a vegan winery, in 2020, it achieved certification as such for all its wines.

The vineyard is mostly made up of *Malbec* (approx. 70%), on the contrary also has the varieties *Cabernet-Sauvignon*, *Cabernet-Franc*, *Syrah*, *Merlot*, and *Petit-Verdot* for red wines, *Chardonnay* and *Viognier* for whites.

We highlight the elegance that the terroir gives them by applying Bordeaux winemaking techniques.

The wines are aged in French oak barrels that Bodega DiamAndes imports directly from the great forests of the Allier province (France).

The elegant and harmonious circular cellar, whose total capacity reaches 2, 850 barrels, is located in the first basement, which offers ideal isolation. In it, the wines rest in a cool environment without temperature variations for about twenty months prior to being bottled.

Bodega DiamAndes has 3 marked lines in its portfolio: *Perlita*, *Reserva* and *Grande Reserve*.

In the *Perlita* line we will find: *Rosé Malbec*, *L'Argentin de Malartic*, *Perlita Chardonnay* and *Perlita Malbec-Syrah*. Fresh and young, *Perlita* is a line designed for faster consumption while maintaining the quality and elegance that characterizes them.



A unique place to live *An exceptional experience*

In La Reserva line are: *DiamAndes de Uco Viognier, DiamAndes de Uco Malbec, DiamAndes de Uco Cabernet Sauvignon, DiamAndes de Uco Syrah and DiamAndes de Uco Cabernet Franc.* All 100% varietals that highlight the best expression of the DiamAndes estates, designed for gastronomy and to enhance the pairing experience.

In the *Grande Reserva* line, they offer the 2 iconic wines of the winery: *DiamAndes de Uco Grande Reserva Chardonnay and DiamAndes de Uco Grande Reserva Malbec-Cabernet.* The quality of both labels is the reason why the Bonnie family was attracted to make high-end wines in this region. This range is achieved by extracting what is genuine, authentic, and elegant from the terroir, in combination with the latest technology applied in production. The result is optimal.

Since the creation of the winery, select tourism has been given an extremely vital place.

DiamAndes offers an exclusive and high-class wine tourism experience, both for individuals and for the corporate sector.

In DiamAndes you can find a technical tasting room, intended for those tastings that the wine-making team together with the Bonnie family use to determine their wines. A VIP tasting room, intended for customers, distributors, and journalists. And a Wine Lounge that invites us to relax with the wonderful view of the Andes mountain range, and is intended for all those tourists who want to visit it and try its labels.

An ideal space for tastings, special events, cultural programs such as art exhibitions or concerts.



Diam's Bistrot & Bar à Vin

DiamAndes owns a boutique restaurant, and, it is the place where its wonderful gastronomic proposal is developed by chef's hands Santiago Orozco Russo.

DIAM'S was awarded two consecutive international awards issued by Great Wine Capitals "Best of Wine Tourism" being the 2020 bronze medal and the 2021 gold medal named "Best winery restaurant" in Argentina. In the same gastronomy is offered thinking of local and sea and seasonal products, with a French touch at every step. Optimizing the pairing experience through its emblematic Grand Cru menu that has 7 delicious steps designed to highlight our wines.

The diversity of services that DiamAndes offers, such as a large meeting room with a view of the mountains and a Microcinema, likewise makes it an ideal place for corporate events in various environments.

In turn, one of the attractions offered by the tour of the winery is a visit to the Crypt, an emblematic room built for the sole purpose of storing the consequently-called untouchables, those wines that are part of the private collection of the Bonnie family, in its various formats and vintages. This cellar has unique acoustics, which will surprise you during your visit. This symbolizes the final touch of the dream of the Bonnie family.





The objective of Diam's Bistrot & Bar à Vin is to offer a comprehensive and innovative culinary experience

At Diam's Bistrot & Bar à Vin they seek to highlight regional, local cuisine; using suppliers from the area and recipes that place them in Argentina, applying a French touch in each step, with the technical and creative magic of its chef.

His motivation stems from cooking for each of his wines. Each label deserves special gastronomic attention, which will lead you to experience an explosion of aromas and flavors; going through a true sensory proposal.

At Diam's Bistrot & Bar à Vin, 4 Grand Cru menus are presented per year, respecting each season. This is elaborated under a strict protocol prior to being officially presented to the public.



The kitchen team works on the proposal for the season, taking into account the requirements that fall into and determine DIAMS.



First test

In this step, pairing is adjusted and presented, preparing this menu to be exhibited previously in the last test carried out by the Bonnie family.



Second test

The Bonnie family takes care to try each menu we offer at DIAM'S. After the pertinent adjustments are made by them, we are ready to work on its final elaboration.



Make your event

In DiamAndes you will find spaces ready to organize private dinners, weddings, or corporate events of up to 40 people.



RUTINI WINES

Quality and Innovation

WHEREI TRAVEL / Special Edition



Located in the heart of the Alto Valle de Uco, at the foot of the mountain range and 135 years after its historical foundation, Rutini Wines is recognized today as one of the most relevant Argentine wineries today. Under the innovative vision of its founder Felipe Rutini, its legacy has been sustained over time under the motto “Work and perseverance”.

This timeless validity is the result of a duality that fits together perfectly: more than a hundred years of life combined with the highest technology applied to viticulture.

With a history of 40 harvests, Mariano Di Paola is the endearing Oenologist who directs this ambitious project and whom today positions Rutini's ultra-premium wines abroad. Featured by the prestigious Decanter magazine as one of the 30 best winemakers in the world, he leads a team of interdisciplinary professionals fully committed to quality and passion to dazzle wine lovers.



WHERE! TRAVEL / Special Edition

Rutini Wines becomes in 1925 the first winery to plant vineyards in the Uco Valley, recognized today in the world as one of the main wine regions of Mendoza and all of Argentina.

A brand with *distinction and unbeatable character*

The elegance of Rutini wines reveals the interest in exploring a privileged terroir and the importance of showing it off in all its nuances, reflecting the qualities of each soil represented in wines with profiles that are as unique as they are versatile. The conditions in which these Valle de Uco exponents are conceived are in themselves unrepeatably, enhancing themselves with oenological precision and constant evolution.

*Las marcas Rutini y Trumpeter
son las más distintivas de la bodega.*





MEET THE WINEMAKER

Mariano Di Paola

Mariano Di Paola, a key figure in the Argentine wine industry, has been the main winemaker at Rutini Wines since 1994. Bearer of invaluable expertise and a track record of more than three decades in the market, he was highlighted by the British magazine Decanter as one of the best 30 winemakers in the world.

Within his oenological philosophy, experimentation, and constant learning prevailed. Passionate about vines, he enjoys walks in the vineyard where he is immersed each year to monitor how the future harvest is progressing.

He is involved in all the oenological processes of the winery and his desire to improve is constant. His work focuses on achieving sophisticated wines with original design and format. For him, the best harvest is always the successive one.

His unique style of elaboration and his innovative spirit allow us to produce wines that are an unavoidable reference in the current wine scene.

Andeluna: "good wine and magic on a fantastic mountainous background in Tupungato, Mendoza.

WHERE | TRAVEL / Special Edition



Andeluna.

Where the earthly and the mythical are combined.

And, it is under these two concepts (hemispheres) of wine that the winery that carries the same wine was built in 2005.

With an architecture that respects and enhances the materials of the area, in Andeluna they seek to join the environment without altering the magical presence of the mountain.

The winery has a capacity of around 1.5 million liters in stainless steel tanks, an underground cellar with 1,000 oak barrels, and storage of around 1 million bottles. They also have ceramic spheres, ideal for carrying out the fermentation of grape juice of white varieties and preservation of red wines. For the storage of their well-known Premium wines, they incorporate French Oak Fudres with a capacity of 2,000 liters and clay amphorae.

Andeluna highlights its oenological team. They are the key to culminating this amalgamation of soil, technology, history, and the qualified and sensitive hand of human beings.

Philosophy & Standards

The Andeluna winery proudly carries out a continuous process of improvement, which is why it obtained the ISO 22000 Food Safety standards certificate in 2018.

Correspondingly, its team works year after year on the safety management system to meet the needs of its customers and provide quality products, with international standards.



The pride of being *Mountain Wines*

This prestigious Gualtallary winery, well-known for its tall Cabernet Francs, is proud of its product, which is the reflection of the ground and the earth where they are produced.

Its wines transmit its true and deep spirit, which pays homage to the mountain that shelters it.

This family of wines is distinguished by their delicate and elegant presentation and is divided into four categories: Central Line, Los Blends, Los Franc, and Limited Edition.



Andeluna proposes daily interesting alternatives consequently that your visitors can put together their best experience by tasting their wines.



The winery offers various alternatives for tastings consequently that visitors can put together their best experience.

The winery has chosen its Blanc de Franc vintage 2020 wine, as the wine that represents the magic of its surroundings. The expression of his place.

Awarded as the best rosé wine from Argentina, with a manual selection of grains, this Cabernet Franc is attractive and has a faint color, is extremely bright, and has a slight coppery hue. Its fermentation is using selected yeasts in stainless steel vessels at a controlled temperature that ranges between 14 C.

Its intense aromatic set will make you perceive white roses, jasmine, and typical notes such as red pepper, pink pepper, and jarilla flower.

The balance between its medium unctuous body and a immensely fresh natural acidity makes it has a extremely attractive and prolonged flavor.

The winery has been under the leadership of the Barale family since 2013, following principles of responsibility and sustainability of resources, as reasonably as guiding its wines to international consumer trends. The oenology is in charge of Manuel González Bals.



Visits & Tastings

If you put Andeluna on your bucket list, you will be happy to know that interesting alternatives are proposed daily consequently that your visitors can put together the best experience by tasting their wines.

Among these options is the tasting of the selection of Andeluna mountain wines, such as **La Montaña** which includes 4 glasses of wine, from the various lines of the Andeluna portfolio; next to the vineyard

Andeluna Limited Edition, that includes 5 glasses of wine, tasting various varieties from our family of products, accompanied by a variety of ingredients, which will allow you to discover which is the best pairing.

The Blend Game, is a various experience where you can create your own wine, design your label, come up with a name and then take your bottle with you. The concept of this activity is that through the game of being a winemaker, learn the differences between the varieties challenging the structures.

The activity is led by a guide at all times and has the option of being carried out as a family with children.



The winery has been under the management of the Barale family since 2013, following principles of responsibility and sustainability of resources, as well as orienting its wines to international consumer trends. The oenology is in charge of Manuel González Bals.

Talk with the chef and his staff about anecdotes and about the coordination of tasks with a good glass of wine while enjoying the cooking classes.



WHEREI TRAVEL / Special Edition

Be the protagonist with your companions from the *Andeluna kitchen*

In the cooking classes, visitors can be protagonists of the flavors heart of Andeluna's gastronomy. The activity begins at 10: 00 am and ends at 12: 30 pm with the *Alturas* menu (6 steps) or *Pasos por la Montaña* menu (3 steps) The Mise en place is made and prepared; Creole empanadas, making their own version of the empanada with creative ingredients. In spare, it includes a talk with the chef and his staff about anecdotes and task coordination, always accompanied by a glass of wine.

To finish, the complete menu is enjoyed at a table with a privileged location. It is an ideal activity for groups of up to 10 people.





The gastronomic proposal of the Andeluna restaurant is inspired by Argentine cuisine with regional ingredients, emphasizing the perception of the mountain in every detail. The products used are, generally, organic, from a garden in the cellar area, carefully selected for Andeluna.

It's for this cause that the menu changes with the passing of the seasons, the whole team participates in each new proposal, from the chef to the winemaker, to achieve, as, in each harvest, the best in each of the proposals presented.





If visit the restaurant you can choose from the various menu options to enjoy in the restaurant - open from Tuesday to Sunday at 12: 30 p. m. or 2: 00 p. m. - you will taste the Alturas menu (6 steps 5 wines) or the Steps by La Montaña (3 steps 3 wines) where each proposal is paired with various wines.

In the Afternoons in Andeluna, during sunset, the Unstructured Menu is offered, which is enjoyed in a calm manner in the winery's gardens, in front of the imposing Andes Mountain Range. The activity is available Friday, Saturday, and Sunday with prior reservations.



THE LEADING HOTELS
OF THE WORLD®



MEET THE WINEMAKER

Manuel González

The Chief Winemaker of Bodega Andeluna is proudly from Mendoza, and passionate about oenology. For 20 years he has specialized in the production of high-end wines. He has carried out vintages in France, Spain, and California, and his wines are highly recognized internationally. Manuel is likewise an outstanding writer inspired by the land, the wine, its people and roots, central themes of his texts:

"A glass of wine speaks of its origin, of its place. It reveals autumnal sensations after an austere harvest and brings back aromas of the deep earth and its stone with long-suffering roots; the vibration of the hands of that man who makes himself worthy in each bundle, in each cut cluster; the freshness of the water that is known to be indispensable and thus why it is scarce. A place that identifies us and for which we feel veneration, we feel the terroir, we live the mountain"



MEET THE CHEF

Juan Pablo Miguez

"My passion for cooking started when I went to school, I arrived and I liked to prepare lunch for my family, I investigated various recipes in magazines and books, until I began to study to perfect myself. I believe that cooking is a path of constant learning and I always seek to make my work the best version".

Juan Pablo studied at the Arrayanes High Gastronomy Institute in Mendoza while working at the Ilo de Tupungato restaurant. Once he finished his studies, he agreed to exchange at the Universidad de la Vera-Cruz in Zacatecas, Mexico.

He returned from Mexico and began working at a local winery and, within a few weeks, joined the Andeluna team, first as a kitchen assistant, cook, then as sous chef, and eventually as Executive Chef of the winery.

"Our cuisine means the mountains, the soil, the height. Revaluing each product from the area and, through the senses, playing with textures and flavors".

Says Juan Pablo about Andeluna's cuisine, to finish.



We Connect You With Beautiful Places.

*From carefully selected dining experiences
to detailed destination guides,*

We plan everything to share it with you and to make sure you return home with memories that will last a lifetime. All you ought to do is sit back, relax and enjoy every minute of your precious time. All gastronomic experiences have been carefully selected to guarantee the highest quality. Reviews fully contain everything from excellent customer service to unique design facets and prime locations.