



## Buenos Aires Gourmets & Wine

**Note:** Price printed on this PDF is valid until **02-05-2025** and is subject to change without notice due to Partner changes and currency fluctuations

### Detailed Itinerary

#### Day 01: Day 1 Arrival Transfer - Buenos - City Tour - Tango Show

Morning arrival in Buenos Aires at Ezeiza Airport. Meet and transfer to the selected hotel. Rest of the morning at leisure to explore at your own pace. Afternoon 5 hours city tour of Buenos Aires, often called "The Paris of South America".. This is a Half day tour around South America's most elegant capital. Duration of the tour: 5 hours / snack included. In the evening you will enjoy a Dinner & Tango show at Rojo Tango. It is a gastronomic proposal with its own character. Delicate perfumes and textures in its cuisine along with selected wines and Baron B. champagne for this unforgettable night. Rojo Tango show surprises for the passionate dancers and costumes. Five couples on stage, 2 singers and 5 members orchestra in the most

exclusive tango Meals: (Snacks/-/Dinner)

### Day 02: Day 2 - Cafe Society Tour - The Argentine Experience

After breakfast you will be picked up to enjoy our Buenos Aires Café Society tour - Duration: 4hrs Buenos Aires is known for its legendary cafés in different areas of the city and we will try many... Today you will visit one of the most traditional cafés in BA where you can try a great cappuccino or the classical submarine (chocolate melted in hot milk) with churros and while you are having this delicious snack listen to our guide who will give you a brief about Evita's life, the Jewish heritage and the immigration waves that provided the culture of this magical and mysterious Buenos Aires. In evening, transfer by a private vehicle and bilingual guide to The Argentine Experience. This tour is designed to give you an introduction to the best of Argentine cuisine and culture. Why not start the night early at 18.15hs and join to explore the world of wine from a completely different perspective? With signature style and focus on fun and interaction, this is much more than your standard wine tasting, this is a Wine Experience! 1. First, awaken your senses by exploring the nuances and aromas in Argentina's flagship wines – Torrentes, Bonarda and Malbec – and try to identify the 20 different smells in our aroma area. 2. Next, learn from our resident mixologist how to make, shake and create three wine-based cocktails with red, white and rose wines from award-winning wineries, and enjoy three perfectly paired gourmet appetisers to complement them. 3. Try your hand at making your own cocktail from scratch (optional) with the assistance of our friendly guides, and take home all the recipes for the cocktails and appetisers to recreate for friends and family. 4. When you are done making your cocktail, we will take you to the main salon for the dinner experience! Note: This is NOT a cooking class, but a fun and unique experience, where you will meet and dine with people from all over the world. Our international team of guides is on hand to spoil you and take you through every step of this culinary journey. Choose from our gourmet fillings and create your own empanada learning the traditional 'repulgue' technique. Learn how to communicate like a true argentine with our classic hand gesture class. For desert make your own alfajores, Argentina's national sweet, where biscuits, dulce de leche, melted chocolate fondue and coconut shavings combine to delight the senses. Finally, get taught about the history and etiquette of mate, Argentina's national pastime, and prepare it from scratch among yourselves Meals: (Breakfast/Chocolate & Wine Tasting cocktail + Dinner)

### Day 03: Day 3 Cooking Lesson And Asado Experience

After breakfast you will be transferred by a private vehicle and bilingual guide to enjoy a shared cooking class at Tierra Negra, a cozy place where every traveler can learn how to cook the authentic dishes from Argentina and South America, in small groups and using seasonal organic ingredients. In the evening, you will enjoy an FOGON ASADO DINNER! Discover the Asado tradition, served with a twist. At Fogón, we have created a closed-door dining experience that explores new ways of serving Argentine Asado classics. While seated at our bar you'll see, feel and experience different grill cooking techniques, up close and personal. We aim to create a memorable evening for each guest, beyond your regular steakhouse

expectations. The Asado Tasting Menu – Dinner Every Argentine’s Asado is unique but always includes the best cuts of meat available and fire roasted seasonal vegetables. Our chefs have designed the tasting menu to combine new grill techniques with tried and true Argentine recipes, that elevate the Asado to new heights. Our optional wine pairing menu has also been designed to best enhance the flavors of the ingredients, while presenting you with some of the best boutique wines from Argentina. Meals: (B/L/D)

### Day 04: Day 4 Departure Transfer - Buenos Aires

After breakfast transfer by a private vehicle and bilingual guide to Ezeiza International airport to check-in for your flight to back home Meals: (B/-/-)

### Inclusion

Airport transfer on arrival 3 nights’ accommodation Transfers and meals as specified Tours with English speaking guides

### Exclusion

International airfares Optional activities Other meals, drinks, tips and other personal expenses or services not specified on the program Personal equipment Travel insurance Gratuities Voluntary tips for guides or drivers Travel and medical insurance Any items not mentioned as included

### Note

Hotel Accomodation HOTEL CAT ROOM SOFITEL RECOLETA 5\* SUPERIOR LOI SUITES  
RECOLETA 4\* STUDIO JR DAZZLER RECOLETA 3\* CLASSIC

## Tour Dates & Pricing

