

## Argentina For Extreme Foodies

**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

### Private Touring

- Flexible Dates

- 24-Hour Local Assistance
- Flexible Itinerary
- Upgrade Accommodation
- Local Guide Service
- Modern Airconditioned Vehicle

### Tour Vehicle

Car or Small Van AC

### Tour Guide

Local Multi Lingual only guide

## Detailed Itinerary

### Day 01: Arrive Buenos Aires

Arrival at Ezeiza International Airport (EZE) - Meet with your guide and private transfer to Hotel. Welcome amenities included on board. Includes: leather clutch, premium snacks, mineral water, Buenos Aires city guide, postcards with stamps & printed program According to flight schedule, transfers can be arranged to hotel in each destination, or straight to the activity for the day. > Suggested Optional (Not included - In addition): VIP International Arrivals Service | EZE Airport Guests are met as soon as they leave the aircraft in the boarding bridge and they are escorted to the VIP lounge where they can have something to drink or just relax for a few minutes. Once the luggage porters have their baggage ready, guests are escorted through immigration and customs without doing the line to their guide or driver. Service includes: •VIP waiting lounge services (reading material, Wi-Fi, refreshments and bar services) - 1.30 hs to spend. •Fast and personal migration process (no lines, no wait). •Luggage assistance (passengers don't need to pick up their own luggage; they have it brought to them while they lay back in the lounge). 3 overnights accommodations at Faena Hotel Buenos Aires - Park View with breakfast included. Buenos Aires Sightseeing Experience with lunch at traditional bodegon - Premium Private Service (Personalized) | Vehicle & English-speaking guide | Duration: Full Day (6 hours) | 3-course lunch with 1 soft drink and half bottle of wine per person included | Mineral water on board. The itinerary is liable to updates to provide better service according to the day, and inclusions agreed for the tour. Buenos Aires is one of the most fascinating cities in both Latin America and the world. Be it for its splendid and varied architecture, with its old Colonial buildings, French palaces and state-of-the-art skyscrapers; for its vibrant nightlife and endless cultural options; or maybe just for the rich identity of the Porteños, who proudly bear the European heritage of their ancestors, more and more visitors are coming to visit. Visit Plaza de Mayo, the city's foundational site and witness of our country's political history. There we'll visit the Pink House, our Presidential Palace, the Cabildo, our primitive town hall, and the Neoclassical-style Metropolitan Cathedral, the final home of Argentina's founding father, José de San Martín. We'll come across sumptuous French palaces again in Palermo Chico, the area of Palermo best

known for its large parks designed by celebrated landscape architects, such as the illustrious Frenchman Charles Thays. In Retiro and Recoleta, we will learn about the dream of our local aristocrats in the late 19th and early 20th centuries, when they sought to build a small-scale Paris in the heart of Buenos Aires. After visiting the impressive Plaza San Martín, where Jorge Luis Borges used to take his walks, we'll stroll down Avenida Alvear, chosen by the world's most distinguished brands to install their exclusive boutiques, looking up to see the wonderful French-style palaces which nowadays house a number of embassies. Then we'll visit the Basílica de Nuestra Señora del Pilar, one of the city's oldest churches, which dates to the Colonial era. Finally, we'll admire the celebrated Recoleta Cemetery, a true labyrinth of ornate mausoleums. We'll make a stop at Eva Peron's grave, one of the country's most recognizable icons. We'll visit Puerto Madero, the latest addition to the city's barrios. In 1991, its huge warehouses and silos were remodelled and redesigned, to finally integrate the river to the city and to create a new corporative, residential, hotel and gastronomically district, which has become the playground for the pretty Porteños and the international jet-set. We'll then head for San Telmo, one of the oldest neighbourhoods in Buenos Aires. It used to be the residential district favoured by the upper class until the late 19th century when a yellow fever epidemic caused the wealthier families to leave northwards. The area was marginalized until the 1970s when many artists and artisans came to San Telmo to install their workshops. Nowadays, thanks to its amazing architecture and hip atmosphere, this ancient neighbourhood is really blooming. We'll walk its cobbled streets, where the city's Colonial past seems to come back to life, making a stop at Plaza Dorrego, best known for its traditional antiques fair, held every Sunday. Enjoy Lunch at a traditional restaurant, typical "bodegón" (Venue: To be informed). In Argentina, in addition to having national dishes and desserts, we have a "traditional Argentine cuisine", which is also a mixture of Italian, Spanish and German dishes, all together in the same menu. This characteristic is due to the strong emigration that our country had in ancient times. This feeling of "belonging to the city", it's transmitted through the abundance and accessibility of its food, and also by its environment. Each bodegón in Buenos Aires that lasts is a space of living history that is why sitting at their tables is one of the best ways to get to know the city. Leaving San Telmo behind, we'll continue southwards to La Boca, one of the city's most authentic and charming neighbourhoods. It is a working-class district, heavily shaped by Italian immigrants who came to our country in large numbers during the last quarter of the 19th century. Here, we'll make a special visit to the mythical Caminito Street, which sums up everything that gives La Boca its distinctive spirit: the strong passion for soccer, the heavy presence of art and colour, and the Tango-esque atmosphere. Observations: Daily departures. Lunch can be organized in a different restaurant and in other areas of the city. 4 hours are usually dedicated to cover full itinerary and 2 hours for lunch time. Please note the itinerary can be customized as per guest's interests. If you add supplements (optional) to the original tour, note that extra time may apply, please check for extra vehicle and guide time cost. Suggested Optional (Not included - In addition): Surprise Snacks Stop in La Boca Balcony Regular Service (Shared Venue) | Includes Tapas-style finger food snack & vermú or a glass of wine or beer. It can be replaced for coffee and pastries according to time of the day, upon request. Enjoy a refreshment stop in an authentic spot in La Boca! El Gran Paraíso is a tenement house dating back to 1890, construction of veneers and old wood that preserves

its original style. You can visit the rooms on the upper floor, enjoying a wonderful view of Caminito. It's a trip through time, its part of our history. Observations: The restaurant opens every day at around 11:00 AM. Liable to updates. Suggested Optional (Not included - In addition): Wine Stop in Recoleta - ProVinCia Wine Bar Regular Service (Shared) | Enjoy a glass of Malbec wine with tapas at ProVinCia Wine Bar (Olives, Cheese, and Bread) | 1 hour of vehicle and guide should be added for this supplement, depending on the rest of the activities during the tour | Closed on Sundays. Arroyo St. is one of the most Parisian streets in Buenos Aires, and ProVinCia Wine Bar, with its marble tables by the sidewalk, reinforces that mark. Wine on the go!: The space is small, just a few shelves and a tiny wooden bar, all with impeccable aesthetics. The bar is ideal for those that want to discover Argentine wine. The labels are not many, but they are stocked: from small wine-making ventures to large wineries. Catena Zapata, Mendel Wines, Bodega Kaiken, Corazón del Sol, Finca Suárez, etc. You can enjoy wine by bottle or by glass, as rotates constantly. If the absolute stardom is wine, the food only accompanies and it is reduced to a few options: variety of cheeses, olives, sourdough bread and cold omelette. Observations: Closed on Sundays. Working hours depend on the season, but likely from 11:00 AM to 07:00 PM. > Suggested Optional (Not included - In addition): Stop for choripan & beer in San Telmo Food Market Regular Service (Shared Venue) | Includes 1 Choripan + 1 Beer or soft drink in one of the Market stands. Preferably from Wednesday to Sunday. Enjoy a savoury stop at the traditional market of San Telmo, to have a choripan (sausage in a bun) with a glass of cold beer or soft drink. Why San Telmo Market? This large indoor market has stalls offering everything from antiques to fresh fruit and spices. With a typically Italian facade and large interior spaces, the Mercado de San Telmo opened in 1897 to cater to the needs of the new wave of immigrants arriving from Europe. The stalls have since been updated but the internal structure of the market remains the same, with metal columns and beams, so stepping inside is still like stepping back in time. The building was declared a National Historic Monument in the year 2000. There are stalls selling food, antiques, crafts, records, and toys, making for an eclectic mix. The Coffee Town stall is known for having some of the best coffee in the city. Observations: Even though the Market is open every day, some stands only open during weekends while others remain closed on Mondays and Tuesdays. If needed, the stop can be done in a different traditional spot in San Telmo, the same if the market is too crowded. Market formal working hours: Monday to Friday from 10:30 AM to 09:00 PM | Weekends from 09:00 AM to 08:00 PM (Liable to updates). Enjoy a night out in your Hotel! Dinner at El Mercado Restaurant & Tango Show at Rojo Welcome drink | 3-course menu | One glass of wine and one soft drink per person | Coffee and Petits Fours | Tips are not included | Tango Show at Rojo Tango. El Mercado blends the energy of Buenos Aires' legendary cantinas with the charm of Europe's open-air markets. This warm, intimate space features the best of Argentinean cuisine prepared by Chef, Emiliano Yulita in a traditional adobe oven, alfresco on the restaurant's terrace. Exposed brick, wooden tables and curated antiques from the historic San Telmo district reflect Argentina's rich cultural heritage. After Dinner, make your way to Rojo Tango, located a few steps from the restaurant. Rojo Tango - A cabaret designed by Phillippe Starck - is passion, madness and glamour in a history that ends transforming itself into a legend. Rojo Tango is a fascinating proposal that seduces all the senses combining sounds, fragrances, colours, movements and

flavours. Observations: The house will operate from Wednesday to Saturday.

## Day 02: Buenos Aires

Market Visit & Cooking lessons with lunch Private Service (Personalized) | Vehicle and English-speaking guide at disposal | Mineral water on board included | Duration: Half Day (5 hours) | Market visit with the Chef as a host + Cooking Lessons | Lunch with soft drinks and wine included. We will begin our experience with a visit to some stores to buy the products that we will need to cook. Our Chef host will show us around telling us about the history of different Argentine produce, and how and when they are usually prepared and eaten. Later the host will invite us to his kitchen so as to learn classic dishes. We offer you a unique experience of a 3 hours class where you will cook everything from scratch with your own hands. At the end we will enjoy everything we cooked together at the table while learning about different Argentinian wines and how they pair with food. The classes include everything: recipes, kitchen apron and anything you need. You just need to come and enjoy! Menu: > Chipas (yuca root starch cheese bread) > Empanadas de carne (meat hand pies). > Humita (typical argentine stew) > Panqueques de dulce de leche (Caramel flat pancakes)

Observations: The market is closed on Sundays. > Suggested Optional (Not included - In addition): Dinner at Aramburu Restaurant 18-course wine-paired tasting menu | Transfers and tips are not included | Wine-paired Vegetarian tasting menu option available upon request. Aramburu is an author cuisine restaurant that proposes a different experience, in an intimate place, with low lights and excellent presentations. Textures and flavours with original combinations and suitable for the most demanding palate. \* Tasting \* of 18 dishes that includes entry, main course, and dessert, paired by wines suitable for each step... Location: Puerto Madero Cuisine: International Observations: Round trip transfers can be quoted upon request. Experience Underground Buenos Aires - Speakeasy Cocktail Adventure Private Experience (Personalized) | Vehicle and English-speaking Bartender host at disposal | Duration: Half Day (4 hours) | Visit 3 of the best cocktail bars in town and enjoy 1 cocktail per bar (food is not included) | Speakeasy personalized book with notes and cocktails recipes and Hangover Kit included | preferably, from Wednesday to Saturday. Imagine for a moment that you travel back in time... It is 1930, New York City, during the days of prohibition. You have an envelope with a clue and if you are smart enough to guess the correct answer, you will join the mystery of the secret speakeasy bars... Even to this day, Buenos Aires boasts a wide variety of close-door bars that recreate the atmosphere and style of those old times. Since they are usually above, below, or behind something else that makes them less-than-easy to locate, we offer our travellers a different and unique experience: an expert bartender guides them through the city's intriguing prohibition-style cocktail dens. Observations: Guests can decide to have a bite during the experience, or preferably schedule this experience after dinner. A dinner menu is not included unless specifically asked to be quoted in addition. Overnight at Faena Hotel Buenos Aires

## Day 03: Buenos Aires

Enjoy a different Lunch Experience at Palermo: Premium Food Tour Private Experience (Personalized service - Shared venues) | Vehicle & English-speaking guide with local culinary knowledge at disposal | Duration: Half Day (4 hours) | Includes: 4 stops with tapas, main course, dessert and coffee (with soft drinks, beer or vermouth, and wine) in bars and restaurants from the area | Customized Booklet. Eat like a local experience! In this tour, we will make 4 informal gastronomic stops to some spots that can't be missed! > Enjoy a "Picada" with a beer or "vermouth" in one of Palermo's traditional bars - El Preferido. > A great BBQ wine paired tasting menu: (mix of meat cuts) will be waiting for us at La Malbequeria. We will enjoy wines from all Argentina main wine districts while we taste our well-known beef. > Afterwards, enjoy an Ice Cream along with mixed cocktails at Alchemy Enchanted Flavours > we will finish our experience with a Specialty Coffee at Fauna or similar. Observations: This tour can be customized upon request and combined with different activities in Palermo. Selected venues may be updated according to schedule and logistics for the day. Transfer back to hotel, after tour. At night, dinner experience at Casa Coupage - Closed Door Dinner Experience Regular Service (Shared) | 07-course wine pairing menu included | Duration: Half Day (3 hours) | Transfers are included. Learn about the breadth of Argentine wine with a sommelier as your guide. Casa Coupage is a unique space where you can discover & interpret wine paired with delicious Argentinian modern food in a truly personal atmosphere. Casa Coupage offers an haute-cuisine venue for Argentine as well as international patrons. "The wine is a noble beverage that reaches its best expression when shared. That's why we created an exclusive meeting point where a personal relationship with the wine can be developed, together with people who share the same passion". - Santiago Mymicopulo. The concept itself is irresistibly delicious: dinner is held in a charming dining room of a late 19th-century house. Seasonal first and main courses are each accompanied with a specially selected wine, allowing for both a comparative wine tasting and an optimal food pairing. The sommelier of the house guides the experience and provides background information regarding the specific terroir, variety of grape, and winemaker. Observations: >Restaurant capacity: 8 guests. >Fully Private meals can be quoted upon request. >Round trip private transfers can be quoted upon request. Overnight at Faena Hotel Buenos Aires

### Day 04: Buenos Aires - Mendoza

Transfer from hotel to Domestic Airport (AEP) with your English-speaking guide in order to take flight to Mendoza. Mineral water included on board. Flight from Buenos Aires to Mendoza - Not included Arrival at Mendoza (MDZ) Airport - Meet with your guide and head towards the wine region of Maipu for your first wine experience. Mineral water included on board. Mendoza is the capital city of the homonymous Province, in Argentina. It is located 1,037 kilometers away from Buenos Aires, in a region of foothills and high plains, on the eastern side of the Andes. This beautiful city is the fourth largest metropolitan area in the country and it is surrounded by the largest wine producing area in Latin America. As one of nine cities worldwide in the network of Great Capitals of Wine, Mendoza offers you the perfect destination to enjoy the best Argentinean wine while exploring a few of the hundred wineries and dazzling landscapes of this region. On the way to

Uco Valley, stop in Maipú wine district for a welcome lunch and olive oil tasting. Note: Please note that the wineries selection on this program can be updated according trip date, schedule, availability, and in order to guarantee the program best conditions. Wineries visits, tastings and lunch are shared, unless are specifically informed as private. Sensorial Olive Oil Tasting & Gourmet Lunch at Casa Cayé Private Service (Personalized) | Vehicle and English speaking guide at disposal | Duration: Full day (5 hours approx.) | Includes Oil and wine tasting and 3-course lunch at Casa Cayé | Mineral water on board. At the heart of Vistalba, we will find Casa Cayé, a specialist in premium olive oil. The person in charge of this project is called Tatiana Nessier, dedicated to the world of sommelier and cooking. Casa Cayé is the home of his family and is located in one of the best wine regions of Mendoza. Her family has years of experience in the production of extra virgin quality olive oils, and the outstanding production line is called Piuqué. We will be welcomed with a glass of sparkling wine and begin the experience while a local person tells us the story of olive oil and all its health properties. Soon we will begin with blind sensory tasting aromas that characterize the different varieties of olive oils. We will taste oils to get to know more about each variety, intensity, and aromas. The tasting will also include cheese and cold cuts. Continue towards your hotel in Valle de Uco (1hr 20min). 3 overnights accommodations at The Vines Resort & Spa - One Bedroom Villa with breakfast included. The Vines Resort & Spa offers laid-back luxury at the base of the majestic Andes Mountains and is the ultimate retreat for wine lovers and outdoor adventurers. This hotel welcomes its guests like close friends, creating unique, uncommon adventures to enrich their Argentine experiences. In its winery, guests may harvest grapes or give it a try to their own Malbec at winemaking. The property offers 21 spacious villas which are luxurious spots to watch the sun rise and set, and take in the majesty of the Uco Valley. Check-in: 03:00 p.m. Check-out: 12:00 p.m. Dinner at Siete Fuegos Dinner, by Francis Mallmann Regular Service (Shared Venue) | 3-course menu a "la carte" including soft drinks (Lunch or Dinner) | Duration: Half day (3 hours approx.) | Alcoholic drinks are not included. Internationally acclaimed chef Francis Mallmann creates inspired regional dishes, showcasing Argentina's famous beef. From our gardens and the surrounding land, we proudly bring you a natural bounty of local, seasonal ingredients paired with exceptional Argentine wines. From here, the culinary magic begins! Siete Fuegos, or "Seven Fires," describes Francis Mallmann's honed collection of open-flame cooking techniques, inspired by Argentine gauchos and European migrations, and refined through hundreds of years of history. Savour the rustic, fiery flavours of specialties like 9-hour slow-grilled rib eye, cast-iron baked salt-encrusted salmon, grilled seasonal fruits, and more, and paired with award-winning boutique wines. We also have fabulous options for kosher guests (reserve in advance) as well as vegetarians and vegans. Dine indoors or out, or enjoy a front-row seat in the open kitchen where you can watch our artisans of fire create impassioned Argentine fare. \* Francis Mallmann's Siete Fuegos, Chef own words: "I wanted to cook with Argentine ingredients and wood fires, the way I had seen gauchos and Indians cook when I was growing up in Patagonia." -Francis Mallmann.

BBQ Cooking Class at DiamAndes Winery - Unique experience in the owner's house Private Service (Personalized) | Vehicle and English-speaking guide at disposal | Duration: Full day (8 hours approx.) | Visit, tasting, and BBQ cooking class: five-step lunch paired with excellent wines from the winery at DiamAndes Winery included | Mineral water on board. Our cooking lessons are about much more than a list of ingredients and how to cook them. Everyone who enjoys quality time with fine wines and food should enjoy these tours. Step off the beaten path and discover Mendoza through its food! Eating like a local is an important aspect of getting an accurate look at a culture. Private transportation to Uco Valley, and arrival to Clos de Los Siete. Once there, we will head to DiamAndes Winery. DiamAndes is part of the Clos de siete. Clos de Los Siete is the result of a venture undertaken by a group of French winegrowers. It is located at the foot of the Andes mountain range, in the heart of the Uco Valley, in the district of Vista Flores, Tunuyán. Their vineyards spread across 850 hectares (2100 acres) at an altitude of 1,000-1,200 masl. In 2005, the Bonnie family, owner of many renowned Châteaux, decided to leave France in search of new horizons in the world of wine. It all began with the acquisition, along with their partners, of a single 130-hectares (321 acres) block of land in the heart of the Uco Valley, to the south of the city of Mendoza. That is where DiamAndes was born, as a member of the prestigious Clos de Los Siete group. The winery's architectural design blends harmoniously into the stunning Andean scenery. The name DiamAndes is a pun on the words "diamante" (Spanish for "diamond") and "Andes" (the name of the mountains that provide a background to the estate). Alfred-Alexandre Bonnie came up with it one day as he was enjoying a barbecue at Laguna del Diamante, in Mendoza. The reflection of the Maipo volcano on the lake made him associate the two words. Upon arrival, reception with a glass of wine and tour through the winery, after a short introduction about the winery, the Bonnie family, and all the history of this place. After the visit you will be introduced to the recognized Chef Santiago Orozco, who with his natural charm will accompany you in this Cooking Class experience, you will prepare a traditional menu: barbecue and grill food, empanadas, and dessert, you also will receive a recipe book from the prepared menu and a souvenir apron. Enjoy a five-step lunch paired with excellent wines from the winery. Later return to the hotel. Overnight at the Vines Resort & Spa.

### Day 06: Mendoza

Uco Valley Exclusive: Gimenez Riili & Piedra Infinita Wineries Private Service (Personalized) | Vehicle and English speaking guide at disposal | Duration: Full day (8 hours approx.) | Visit and wine tasting at Gimenez Riili Winery and 4-course lunch at Zuccardi Piedra Infinita Winery | Mineral water on board. At the south of Mendoza, we combine two of the best wineries, top-quality tastings, and a harmonized lunch in a winery restaurant with one of the best views of the Andes. Among several wineries in the region, today we will visit family projects such as Giménez Riili and Zuccardi Piedra Infinita. After walking through beautiful streets adorned with trees, colours, and mountains, we will arrive at the first winery called Giménez Riili. This family business is currently run by the third generation, and its mission is to make excellent wines that highlight the unique conditions of each terroir. Here we will enjoy nature harmonized with the tasting of



wines made with love for work, care for the land, and, above all, a lot of passion and patience. We continue towards Zuccardi Piedra Infinita in the Uco Valley, which is a tribute to the austere and solemn mountain that defines the climate and soils of the region. The construction "emerges" from the ground and really "belongs" to it because it is made with natural elements: limestone and local, white concrete. Imposing stone walls and concrete tanks protect the wines. Here we will make a visit with a tasting of Zuccardi wines. Each line of wine represents a concept, a belief, a tribute, and a faithful expression of the vine where the grape was born. Overnight at the Vines Resort & Spa.

### Day 07: Mendoza - El Calafate

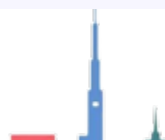
Private transfer from hotel to Mendoza (MDZ) Airport with English speaking guide in order to take flight to El Calafate. Mineral water included on board. Flight from Mendoza to El Calafate - Not included Arrival at El Calafate (FTE) Airport - Meet with your guide and private transfer to hotel. Mineral water included on board. El Calafate is a small town in the Argentinean Patagonia, situated in the southwest part of the Santa Cruz Province, at 2,083 kilometers from Buenos Aires. It is an important tourist destination as the hub to visit different parts of the Los Glaciares National Park, including the Perito Moreno Glacier (one of the most visited Glaciers in the world), the Cerro Torre and Cerro Fitz Roy. Its name is derived from a little bush with yellow flowers and dark blue berries that is very common in Patagonia. 3 overnights accommodations at Eolo Patagonia's Spirit - Superior Room with full board and activities included. Eolo Hotel is a unique place that embodies the spirit of Patagonia: its indigenous roots and the legacy of the first Europeans and Criollo settlers. This five-star property is located at 30 minute drive from El Calafate's downtown and it was conceived as a place of quiet charm and understated elegance inspired in the historic estancias of the area. Its 17 rooms were designed in a way that guests can enjoy a profoundly restful sleep and are also able to relish in the contemplation of the scenery from the intimacy of their room. Check in: 02:00 p.m. check out: 12:00 p.m. Program includes: - Accommodation. - Shared transfer from/to El Calafate airport. - Full board with beverages, drinks & wine. - Activities such as: private trekking, mountain bike, bird watching, shared four-wheel drive outings, shared canopy and private horseback riding tours.

### Day 08: El Calafate

Big Ice Adventure, Journey to the centre of Perito Moreno Glacier Private Service (Personalized) | Duration: Full Day 11 hours (from 7:00 AM to 6:00 PM) | Private transfer Hotel - National Park - Hotel with guide assistance & private guide for walk paths | Big Ice Ticket (Shared activity) Private guide does not embark | National park tickets and Box Lunch are included. The Perito Moreno Glacier is a glacier located in the Los Glaciares National Park in the southwest of Santa Cruz province, Argentina. It is one of the most important tourist attractions in the Argentine Patagonia. The 250 km<sup>2</sup> (97 sq. mi) ice formation, and 30 km (19 mi) in length is one of 48 glaciers fed by the Southern Patagonian Ice Field located in the Andes system shared with

Chile. The Perito Moreno glacier, located 78 kilometers (48 mi) from El Calafate. We wish you join us in this wonderful experience. The excursion begins in the embarking pier located in “Bajo de las Sombras” port, about 6 km before the glacier Balconies- where you embark for a 10 minutes navigation across the Rico Arm, enjoying breath-taking views of the Perito Moreno glacier’s front walls. After checking the gear, we get ready, pick up the crampons and walk following the lateral moraine, for an hour and a half, until we reach the access to the glacier. After fitting harnesses and crampons on our footwear, we start the ice trekking. There is a breath-taking view of the immense plateau of ice. During the walk, you will be introduced to a number of features within the Ice., huge moulins, crevasses, caves, and above all the special feeling of exploring the middle of the ice. Expert bilingual mountain guides will always lead you, looking after your safety and teaching you the “ways of the ice”. You will hike for about 3 hours and a half, and spend some time having lunch somewhere on the ice. Back on the moraine, we start our descent back to the port, to take the boat and navigate for 20 minutes, very close to the southern wall. We are glad to be able to offer one of the most spectacular Ice-hikes in the world. Observations: WHAT TO BRING? Outfit: Warm clothes, raincoat jacket, waterproof trousers, hiking boots, sunglasses, sunscreen, gloves, hat, backpack (40lts). IMPORTANT Ages: 18 to 50 Years Physical demand: High Estimated time on the Glacier: 3:30hs Due to the level of effort and difficulty present in this activity, is not suitable for persons with the following conditions: Overweight, Pregnancy. A physical or mental disability that affects attention, march or coordination. Peripheral or Central Cardiovascular diseases, use of stent, by-pass, pace-maker or another prosthesis. Use of anticoagulants or varicose veins degree III (tick and multiples). Respiratory diseases (COPD, asthma, emphysema). - Subject to weather conditions. At some point of the day, enjoy a toast with an amazing view of the National Park... > Suggested Optional (Not included - In addition): Dinner Experience at Rancho Aparte Restaurant 3 course menu | Half bottle of wine and one soft drink per person | Shared venue | Private Transfers from / to hotel with only driver are included. Rancho Aparte experience will allow you to savour home-cooked meal in a warm and friendly atmosphere. Our dishes are prepared with local products and a ubiquitous ingredient in homemade food...lots of love! The menu is accompanied by selected wine pairings from Argentine and Patagonian wineries. Therefore, with each course we respect the aromas and flavours in a harmonious and palatable way. We have four fixed menus; two of them "traditional". They are based on regional cuisine and adapt the local products to a journey of unforgettable flavours. The other two menus are "vegetarians or vegans". They are designed so that those who choose this type of food can also enjoy this experience, where most of the ingredients used are selected from organic farms in the area Observations: Starter: Zucchini cream soup Main: Braised lamb with wedge potatoes or vegetable stew with cheese Dessert: Cheesecake with Calafate ice cream or white chocolate brownie with semi-bitter chocolate ice cream Mineral water + one soft drink or half bottle of wine (From Mendoza) Overnight at Eolo Patagonia's Spirit

### Day 09: El Calafate



Glaciers Gourmet Premium Experience Private Service (Personalized) | Private transfer Hotel - Pier - Hotel with guide | Boat Tickets Premium deck (Shared service) Private guide does not embark | Duration: Full Day 11 hours (from 7:00 AM to 6:00 PM) | Lunch, Gourmet Menu Tasting | National Park tickets are included. The Patagonian ice field is the largest ice concentration on the planet outside the Polar Regions. Its glaciers descend from 1,500 to 200 metres above sea level, which allows a unique chance to access them and enjoy the most amazing views. Los Glaciares National Park offers a magnificent combination of forest, lakes, mountains, ice and steppes with more than 200 glaciers. The most renowned amongst them are Spegazzini with its face rising 135 meters above water level, Upsala covering an entire valley with an approximate extension of 765m<sup>2</sup> and a length of 52km, and Perito Moreno constantly flowing forward and carving, offering breath-taking spectacles. Glaciers Gourmet is a full day journey to one of the most wonderful places in Southern Patagonia. Sailing aboard exclusive Cruise María Turquesa will enjoy the highest standard of comfort and gourmet cuisine, for a truly memorable experience. MORNING Embarkation at the company's private dock "La Soledad" in Bahía Tranquila (Paraje Punta Bandera) | Sailing Northwest on Lago Argentino to Punta Avellaneda, Boca del Diablo and Upsala Glacier. LUNCH Sailing Southward on Lago Argentino towards Canal Spegazzini and Spegazzini glacier | Gourmet lunch AFTERNOON Landing at Puesto de las Vacas for a guided hike | Navigation back through Brazo Norte to the company's private dock "La Soledad". Observations: Subject to weather conditions Overnight at Eolo Patagonia's Spirit

### Day 10: El Calafate - Buenos Aires

Private Transfer from Hotel to El Calafate (FTE) Airport with English speaking guide assistant in order to take flight to Buenos Aires. Mineral water included on board. Flight from El Calafate to Buenos Aires – Not included Arrival at Domestic Airport (AEP) and private transfer to International Airport (EZE) with your guide in order to take flight back home. Mineral water included on board.

### Inclusion

- All mentioned activities with bilingual guide services (English/Spanish or Portuguese) or as above specifications.
- All taxes and reservations expenses.

Includes all above land services, except the ones specifically informed as optional ones or possible supplements.

Includes Visit Buenos Aires tax unless specified by client that he wants to pay it upon check out. Tax value depends on the category of the hotel and is determined per person and per night of accommodation.

### Exclusion

- International and Domestic airfare.
- National Park tickets, museums or Natural reserves entrances in case not mentioned as included in itinerary.
- Airport arrival/departure taxes (if any).
- Meals and beverages not mentioned in itinerary.
- Gratuities, tips for guides, drivers, porters, waiters, etc.

- Expenses of personal nature (laundry, beverages, telephone calls, etc.).

### Note

- Rates liable to changes and availability.

#### Passport and Visa Requirements

You should clarify visa requirements with the Embassies of the countries that you plan to visit as certain countries may require you to take out a visa. It is the passenger's responsibility to have all the proper and valid documentation to enter the countries involved in the trip. Prior to confirming your travel arrangements, you should check your Passport and establish that it will remain current for the entire period of your travel. Please be aware that the name on your airline ticket must be identical to that on your Passport.

#### Vaccinations

Certain countries require that travelers be vaccinated against specific diseases. Check with your doctor and the Embassies of countries to which you are traveling to satisfy yourself as to whether your destination has any requirements in this respect.

Observations: Eolo Lodge is closed during low season (from May to September).

All prices are indicative and starting from prices. Final price will be available based on availability and dates of travel.

## Tour Dates & Pricing

### Hotel

16 Feb 2024 **Till** 30 Apr 2025

AU\$22,727 Per Single  
AU\$17,333 Per Twin

**On-Request**

