

The Great Chilean Wine Escape

APRIL 6-15, 2010
APRIL 20-29, 2010

GLTours
more to explore

Day 1 DEPART U.S. FOR SANTIAGO

Travel from Milwaukee (ask for pricing on other originating cities) to Santiago, Chile on American Airlines.

Day 2 SANTIAGO

Morning arrival in Santiago. Airport greeting by your local guide and get acquainted with Santiago. Stop at Santa Lucia Hill, a historic site which marks the location where the Spaniards, led by Pedro de Valdivia, founded the city of Santiago in 1541. Visit Palacio de la Moneda (Presidential Palace) and the Plaza de Armas.

Early afternoon, check into your hotel. Balance of the afternoon at leisure. Your welcome dinner will be at the Ritz Carlton, famous for its excellent cuisine and its selection of fine Chilean wines. While sampling some of Chile's premium wines, you will be introduced to the Chilean art of winemaking by your wine expert tour guide.

Overnight: Hotel Plaza El Bosque Suites
(D)



Day 3 MAIPO VALLEY (PEREZ CRUZ & CAVAS DEL MAIPO WINERIES)

This morning, travel south on the Panamerican Highway to Buin, an agricultural town close to the Maipo River. Pass through vineyards as we make our way to the Perez Cruz Winery, a new premium red wine producer, its first vintage being in 2002. The flagship wine of Perez Cruz is a blend of Cabernet Syrah and Carmenere. At the estate, we will visit the gardens, vineyards, bottling plant and cellars. Afterward a wine tasting, continue to Cajon del Maipo, a narrow valley by the Maipo River, at the foot of the Andes. Here we will find the boutique winery, Cavas del Maipo, established in 1950. A member of the family that owns the winery will be our host and tell us about the history and present day activities of the estate and assist with the

wine tasting. One of the most noted wines of the estate is L'Heritage sparkling wine. In the afternoon, return to Santiago. Dinner will be at Meson Nerudiano Restaurant.

Overnight: Hotel Plaza El Bosque Suites
(B, D)



Day 4 CHILEAN COOKING EXPERIENCE

After breakfast, depart for La Vega Central Market, the most vibrant fresh market in Santiago. Meet your international chef and join him as he selects the fresh ingredients that will become the components for your lunch. Next, stop at another market and visit your chef's favorite stands to purchase the remaining products. Drive to a restaurant, where together with your chef, you will prepare a delicious three-course gourmet meal with paired wines (guests may simply enjoy watching the preparation or participate). The atmosphere is casual elegance with dishes showcasing the local ingredients, cooking techniques and seasonal produce of the country. Return to your hotel after lunch and balance of the day is at leisure. In the evening, transfer to Akarana Restaurant for some wine and tapas.

Overnight: Hotel Plaza El Bosque Suites
(B, L, Light Dinner)



Day 5 TREN DEL VINO & BARBECUE AT MIRADOR DE LOLOL RESTAURANT

Depart Santiago, and travel south to San Fernando railway station. Board the Wine Train and travel to Santa Cruz, through the most important vineyards of the Colchagua Valley. Enjoy a wine tasting and appetizer on the train while Chilean locals play songs that represent the

native roots of Chile. Upon arrival in Santa Cruz, you will be welcomed by a local music and dance group. Check into your hotel and the balance of the day is at leisure. Dinner will be a gourmet barbecue and wine pairing at Santa Cruz's Mirador de Lolol Restaurant, located a short distance from your hotel at the Santa Cruz vineyards. After dinner, visit the astronomical center. Here, Thomas Moore, director of the observatory, will assist you as you observe the night skies in the southern hemisphere through their six telescopes. Seeing the rings of Saturn is a special treat. Return to your hotel.

Overnight: Hotel Santa Cruz Plaza
(B, Appetizers, D)



Day 6 MONTES VINEYARD & CASA LAPOSTOLLE VINEYARD

This morning, depart for Montes, located in the middle of the renowned Apalta Valley. Montes Winery produces premium Cabernet Sauvignon, Chardonnay, Merlot and Syrah. The first Montes Alpha Cabernet Sauvignon was the first ever Chilean premium export wine. Montes Folly is an incredibly concentrated, adventurous Syrah, often referred to as "The Indiana Jones of wine." Enjoy your wine tasting and the beauty of the estate, home to more than 100 varieties of bushes, flowers and native trees. Not too far from Montes, in the heart of the Apalta Valley is the "French" Chilean winery, Casa Lapostolle, a marvel of technical ingenuity as well as aesthetic excellence. A semi-circular giant wood sculpture that looks like the separated staves of a wine barrel is what visitors see upon arriving at the estate's gates as the full facility is dug six-stories-deep into the hillside. Casa Lapostolle produces four quality levels of Chardonnay, Cabernet Sauvignon, Merlot and Syrah. Appetizers will accompany your wine tasting. Afterwards, return to your hotel and enjoy some free time. Dinner at the hotel restaurant.

Overnight: Hotel Santa Cruz Plaza
(B, Appetizers, D)



Day 7 COLCHAGUA MUSEUM & VIU MANENT WINERY

After breakfast, visit the Colchagua Museum. It houses the largest private collection in South America, exhibiting paleontological, archaeological, pre-Colombian and colonial Spanish artifacts as well as thematic pavilions about the modernity, history and development of arms, Huaso riding gear, coaches and carriages, agricultural machinery, railways and automobiles. In the afternoon, travel a short distance to Vina Viu Manent. The tour begins at the hacienda "La Llavera," which was built in the early 20th century and proudly represents the architecture of Chilean haciendas of the time. The winery, built with state of the art technology, has a capacity of 2.5 million liters in stainless steel tanks, 2 million liters in epoxy lined cement and 300,000 liters in French and American oak barrels. The vineyard produces a variety of red and white wines, Sauvignon Blanc being one of their prize wines and Viu 1 their flagship wine, which represents the very best of Chilean Malbec. After a wine tasting, we will visit the Viu Manent Equestrian Club where we will be treated to an exhibition of their world famous horses. Return to your hotel.

Dinner tonight will be at Restaurant Veta Bistro at La Posada Vineyard.

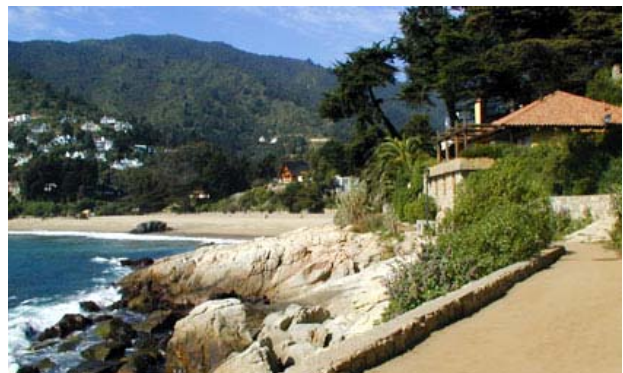
Overnight: Hotel Santa Cruz Plaza
(B, D)



Day 8 VINA DEL MAR & CONCON

Enjoy a morning drive from Santa Cruz to Vina del Mar and the neighboring seaside resort of ConCon by way of Carretera de la Fruta. This coastal region has beautiful beaches and a wide expanse of sand looking out to the Pacific. The Humboldt Current wells up cold water from the ocean floor, but that same current also accounts for marvelous seafood. You will have plenty of free time to relax on the beach or at the pool or enjoy an optional spa treatment. Dinner tonight will be at the hotel restaurant, overlooking the sea.

Overnight: Radisson Acqua & Spa Hotel
(B, D)



Day 9 VINA DEL MAR & VALPARAISO / HOUSE OF MORANDE

Late morning departure from your hotel. Drive through tour of Vina del Mar. Continue on to the colorful port of Valparaiso, recently declared Cultural Humanity Patrimony by UNESCO. Easy walking tour of Plaza Sotomayor, the Central plaza of Valparaiso. Take a ride in one of the historic “funiculars” (rail elevators) to the top of the hills. Built over a century ago, these cars provide transport up and down the steep slopes. Over the years, the colorful homes on the hills were coated with the paint left over from ships and boats.

Early afternoon, drive back towards Santiago and stop for an early farewell dinner and wine pairing at House of Morande Winery. After dinner, drive to the Santiago Airport and fly home. (B, Farewell dinner)



Day 10

Early morning arrival in Dallas. Connect to return flight home.

TO RESERVE:

Register on-line at www.gltours.com or [800-334-5832](tel:800-334-5832) or sales@gltours.com



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