



Everybody is talking about Valle de Guadalupe, the creativity, quality of wines and restaurants increasingly surprise those who visit them. Its tourism industry is growing rapidly while its people maintain a personalized and warm hospitality. Without a doubt, each visit leaves a new corner to discover, better and more wonderful than the previous one.

This year, in its publication for the "top 10 cool places" to travel in the world after confinement, NatGeo UK placed the Baja California Peninsula in the second place of options to travel on their list 2020, and today, we invite you to enjoy and discover it at its full. <https://www.nationalgeographic.co.uk/travel/2020/01/cool-list-celebrating-reasons-travel-2020>

Remember that you are visiting a country site, and it may not be as formal as you may think, so it's important that you use comfortable shoes, bring a warm jacket with you for the night, and always wear sunscreen.

Get ready to experience the magic of this region!

**IMPORTANT** - During the contingency caused by the COVID-19 virus, there will be some protocols and restrictions that must be followed by travelers, it is important that before your trip, you carry out a serious evaluation of your physical condition and be aware that in case of present symptoms or confirmations of contagion your trip could receive modifications, additional costs and some cancellations. <https://www.bajacalifornia.gob.mx/coronavirus?id=4>

## PACKAGE 949 usd per person

### Includes:

- Transportation from San Diego – Valle de Guadalupe – San Diego.
- Montefiori Villa and Oeno Wine Resort accommodations (double occupancy on rooms).
- Culinary and wine tasting experiences with chefs and winemakers.
- Host and guided tours.
- Tips at wineries and restaurants.

*\*Does not include tip for drivers and hosts.*

### Saturday May 4<sup>th</sup>.

09:00 – 12:00 pm, Departure from San Diego – Valle de Guadalupe.

12:00 – 04:30 pm, Visit to Villa Montefiori winery with lunch.

04:30 – 07:00 pm, Check In and relax time at Hotel (Villa Montefior or OENO wine resort).

07:30 – 10:00 pm, Dinner at Fauna Restaurante "Number One in Mexico, 50 best Latin America".

10:00 – 10:30 pm, Return to Hotel.

### Sunday May 5<sup>th</sup>.

09:00 – 10:30 am, Breakfast and time at hotel.

11:20 - 11:30 am, Departure from Hotel.

12:00 – 03:00 pm, Tasting and refreshments at Casta de Vinos, with the winemaker.  
03:30 – 05:00 pm, Bodegas de Santo Tomas immersive experience.  
05:00 – 08:00 pm, Dinner experience at Villa Torel "50 best Latin American"  
08:30 – 10:00 pm, Return to Hotel, Bajawine selection and guitar by the firepit.

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*Monday May 6<sup>th</sup>.*

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09:00 – 10:30 am, Breakfast at Hotel and check out.  
11:20 - 11:30 am, Departure from Hotel.  
12:00 – 02:00 pm, Brunch experience at Bar Bura, by Cuatro Cuatros  
02:30 – 05:30 pm, Estimated travel time to San Diego.

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### Transportation.

The JG Concierge team will meet you at your hotel and take you to a day full of personal and great activities on this Mexican wine region, the service of our team will add to the sensational drive along the Baja coastline just what we need to have fun and a time of relaxation.



Our team will dedicate their time to make sure you experience a memorable travel. Please make sure you let us know any allergies and special needs you may have with anticipation, so we can take care for it.

### Montefiori Winery.



Villa Montefiori was founded in 1997 with the planting of 42 acres of land in the Valle de Guadalupe viticultural area of Northern Baja California, Mexico.



Originally from the Le Marche region outside of Tuscany in Italy, the Paoloni family is dedicated to their long-standing wine traditions and focus on both Italian and classic French grape varieties. Paolo Paoloni left his post as an Enologist at the Perugia University to manage the Valle Redondo wine company in Aguascalientes, Mexico. After several years with Valle Redondo, Paolo purchased 38 hectares in the Toros Pintos section of the Valle de Guadalupe just outside of Ensenada.

The elegant, Italian inspired Villa Montefiori thrives in beautiful, agricultural landscape of Baja California, Mexico, and today we are going to taste 4 of their reserves by the company and guidance of the winemaker himself Paolo Paoloni.

### Fauna Restaurant.

Chef David Castro Hussong was born in Ensenada, his creative character and ambition to learn led him to work in Copenhagen, Denmark at the acclaimed, Noma restaurant later in 2013, he traveled to New York to work with Chef Dan Barber at Blue Hill at Stone Barns and Blue Hill at Manhattan; Years later he also worked with Chef Daniel Humm at Eleven Madison Park with three Michelin stars. In 2015 he opened Cala Restaurant in partnership with Gabriela Cámara and finally in 2017 he opened the doors of his current project: Fauna Restaurant, where respect for the land and the sea are the trigger for a majestic experience with a peculiar communal style.



This 2020 Fauna restaurant surprised Mexico by placing itself on the list of the 50 Best Latin America, consolidating its position in the region. Will offer us their "Fauna, Menu" an 4-course tasting menu with pairing of local wines and spirits selected by the Chef.

Casta de Vinos.



Tasting wines with Claudia Horta founder and winemaker of Casta Vinos is always an amazing

experience, and we couldn't be happier about this visit.



This unique project has created some of the most outstanding international wines, its construction and cuisine inspired by the Baja Californian culture with Mediterranean influence. Will be the perfect place to close the day /The winemaker never expected getting so far, Casta has created some of the most awarded wines in Baja but also, some very unique expression using Hungarian and French oak, let's discover this story.

Bodegas de Santo Tomas



The pioneer winery in Baja California will open their doors to show us their net immersive experience.. Open in 1888 the Bodega has reinvented constantly to offer the best to the visitors and actual clients of their wines and today was not the exception.

Lets enjoy a tour with tasting in their facilities and learn about the time and how the Mexican wine has overcome during so many years.



FOR RESERVATIONS  
PLEASE CALL SALVATORE ERCOLANO  
858.864.9598



- During times of COVID19 crisis, each traveler must commit to follow the security rules and protocol at all times, otherwise they may not be received in any establishment.
- In the event that any passenger presents an increase in temperature or low oxygenation, they should be directed to a clinical analysis of the COVID test and if it is positive, all the members of the group could be subjected to confinement, considering an evident modification of the agenda. without this meaning a refund on all your activities.
- Our business partners understand at all times how difficult the situation and this crisis are, that is why in case of early cancellation you can always have credit in favor for a second visit for up to one year, in case of requiring a refund of money, This can be processed without penalty as long as it is done 10 days before the date of the trip, and within the next 25 business days of the request.
- In case of requesting a refund for last minute cancellation, this could have a charge of up to 15% of the value of your trip.
- Chauffeured transportation is not included, and the vehicle model will be provided at the customer's expense.
- We are a DMC concierge service agency, and we could trust or hire independent companies or services to meet the needs of our guests and guests.
- The services we offer are based on regulatory insurance and the coverage of Mexican laws, in the companies that offer the service, a total traveler's insurance will be independent and the responsibility of the traveler.
- Any special requests or adaptations to your schedule are feasible and may vary the final cost of the package.
- You can request the presence of winemakers, chefs or owners; however, their attendance is not guaranteed and depends on your own schedule.
- Any change in the itinerary or delay in the reservation during your trip, may result in the cost of the cancellation fee of 100%, with no guarantee of rescheduling, follow the recommendations of your concierge and guide.
- Drinks are not included in the restaurant's special menus, unless specified in the plan text.
- Total cancellations not justified have a penalty of 20%, in case of movement of dates a difference in costs and availability could apply.
- Contact us for more information.