



WE  
ARE  
BOLIVIA

# HIGH ALTITUDE WINES IN BOLIVIA

**Discover tradition, terroir, and unforgettable landscapes  
11 days/ 10 nights**

You arrive in **Bolivia**, a land of breathtaking contrasts, where soaring Andean peaks, rolling valleys, and tropical lowlands shape every experience. Here, landscapes are dramatic, traditions run deep, and history is woven into every corner of daily life. **Bolivia's** wine culture, quietly emerging yet rich with centuries-old heritage, mirrors the country itself: understated but full of character, shaped by altitude, climate, and the hands of generations of dedicated growers.

Your journey begins in **Santa Cruz de la Sierra**, where modern energy meets **Camba tradition**. Warm evenings and lively plazas introduce you to Bolivia's convivial hospitality. The aroma of fire-grilled flavors fills the air as you settle into your first meals, tasting dishes that are as rooted in the land as the vines that await further west. From here, your journey moves steadily into the highlands, climbing in both altitude and depth of experience.

In **Sucre**, whitewashed colonial façades, stone-paved streets, and elegant plazas evoke the era of Spanish expansion into Upper Peru. History feels alive in the city's churches, monasteries, and museums, telling stories of conquest, resilience, and the formation of a young nation. On **Sunday**, you join the locals at the **Tarabuco market**, where vivid textiles, handcrafted goods, and ancestral traditions create a sensory feast. The market pulses with color, music, and movement, a celebration of indigenous culture that feels both timeless and deeply alive. From Sucre, your path leads to **Hacienda Quesillajta**, a tranquil retreat tucked among green mountains and rolling countryside. Here, you breathe in the fresh Andean air, wander through organic gardens, and connect with the land in a setting of quiet elegance. Outdoor activities like trekking or canopy zip lines are balanced by leisurely moments in the traditional dining room, where dinners feature local specialties paired with **wines from small-scale regional producers**, reflecting both the flavors of the land and the hands that cultivated it.

The journey continues into the **Cinti Valley**, near Camargo, where the first vines were planted by Spanish missionaries in the 16th and 17th centuries. These high-altitude vineyards, nourished by intense sunlight and time-honored techniques, supplied colonial centers like **Potosí** and laid the foundation for a winemaking tradition that endures today. Wine here remains rustic, expressive, and intimately connected to daily life.

Finally, you reach **Tarija**, Bolivia's most celebrated wine region, where rolling hills and sunlit valleys frame vineyards producing wines of remarkable freshness and aromatic intensity. The adventure concludes in **La Paz**, suspended between mountains and sky, where cable cars glide above neighborhoods, the **Valley of the Moon** defies imagination, and a farewell dinner at **Gusto** celebrates the country's culinary and viticultural renaissance.

This is not merely a wine tour. It is a passage through **altitude, culture, history, and flavor**, revealing **Bolivia** as it truly is: complex, authentic, and unforgettable.

## DAY 1 (Friday) SANTA CRUZ DE LA SIERRA Arrival and asado

You land in Santa Cruz de la Sierra, greeted by warm sunshine and the energetic hum of one of Bolivia's fastest-growing cities. After checking into your hotel, a welcome walk through the Plaza 24 de Septiembre introduces you to the city's relaxed rhythm — shaded benches, colonial facades, and the scent of freshly roasted coffee. As the afternoon unfolds, you might explore artisans' stalls or visit a gallery featuring local art. In the evening, you dine at the iconic **La Casa del Camba Restaurant**, where the grill's smoky aroma mingles with the rich flavors of fire-grilled beef, pork, and local vegetables. Each course is complemented by carefully selected local wines or a refreshing Singani cocktail, beginning your Bolivian journey with bold tastes and vivid conversation. Overnight in Santa Cruz. (D)

**PRICE PER PERSON  
IN DOUBLE OCCUPANCY  
EUR 2.240.-**

**Surplus single room EUR 420.-**

## DEPARTURES 2026

Every Friday from April through November.

### FULLY CUSTOMIZABLE

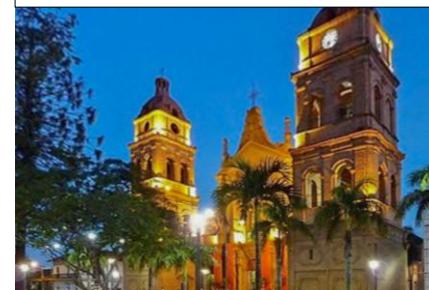
Please note that the Tarabuco Market is only on Sundays. If you want to change the starting day, and your visit does not coincide with the market, we will offer you an alternative experience.

### INCLUSIONS

- 10 nights in selected hotels
- 10 Breakfasts, 3 Lunches, 5 Dinners
- All excursions and transfers mentioned in the program.
- All tickets to museums and national parks
- Guide in English during the excursions.

### NOT INCLUDED

- International flight to Santa Cruz, Bolivia and return from La Paz.
- Domestic flights (Santa Cruz-Sucre, Tarija-La Paz)
- Meals and drinks and other services not mentioned in the program.
- Tips for guides, drivers and porters.
- Personal expenses





## DAY 2 (Saturday) SANTA CRUZ – SUCRE Colonial capital and local wines

After an early breakfast, take a morning flight to Sucre, the constitutional capital of Bolivia, nestled in a mild valley surrounded by Andean foothills. Upon arrival, you settle into your hotel and prepare for an afternoon of exploration. Your guided city tour begins with a stroll through Plaza 25 de Mayo, the heart of Sucre, where colonial architecture, elegant churches, and leafy squares reflect centuries of history and culture. You pause for lunch at La Huerta Restaurant, a charming venue that celebrates local ingredients and artisanal cuisine. Here, you enjoy a carefully curated tasting menu paired with wines from small-production Sucre wineries, allowing you to savor both the regional terroir and the nuanced flavors unique to Bolivia's highland vineyards. Each sip complements dishes crafted with seasonal vegetables, meats, and spices, providing a first glimpse into the rich interplay of local gastronomy and viticulture. After lunch, your tour continues through the historic streets of Sucre, including visits to La Recoleta, the Sucre Cathedral, and other landmarks that tell stories of independence, colonial life, and local traditions. The afternoon's pace allows you to absorb the city's charm and perhaps pause at a café to watch daily life unfold against the backdrop of whitewashed buildings and red-tiled roofs. In the evening, you return to your hotel, reflecting on the day's discoveries and the distinctive wines that offer a taste of Bolivia's emerging viticultural identity. Overnight in Sucre. (B) (L)



## DAY 3 (Sunday) SUCRE – TARABUCO – HACIENDA QUESPILLAJTA Culture, nature and wines

After breakfast, depart Sucre for the nearby town of Tarabuco, especially vibrant on Sundays with its traditional indigenous market. Here, explore stalls brimming with colorful textiles, handmade crafts and local produce, gaining insight into the heritage and artistry of the Yampara people. The lively market sets the stage for understanding how Bolivia's cultural and agricultural traditions are intertwined with its wines. Continuing your journey, arrive at Hacienda Quespillahta, an enchanting highland estate that blends nature, history & relaxation. Surrounded by rolling hills, native forests, and panoramic mountain views, the hacienda offers a serene escape where you can wander trails, observe local wildlife, and connect with the land that produces both food and wine. Dinner at the hacienda features local specialties paired with small-scale regional wines, highlighting how traditional Andean ingredients harmonize with the nuanced flavors of the vineyards. From earthy notes in the reds to crisp whites reflecting high-altitude terroir, the meal becomes both a culinary and vinous introduction to Bolivia's unique wine regions. The evening at Hacienda Quespillahta is peaceful, with the Andes framing the horizon and a sense of timelessness permeating the estate. You retire to your room, ready to continue your journey through Bolivia's vineyards and cultural heartlands. Overnight at the Hacienda. (B) (D)



## DAY 4 HACIENDA QUESPILLAJTA – YOTALA – CAMARGO Gateway to the Cinti Valley

After breakfast, you leave the tranquil surroundings of Hacienda Quespillahta. Your journey south takes you through Yotala, where you pause briefly to explore this small colonial town whose roots date back to the early Spanish presence in the region. You walk through quiet streets lined with adobe houses and visit the historic church, a reminder of how these valleys once served as strategic agricultural and religious outposts during the Spanish expansion into Upper Peru in the 16th century. Continuing toward Camargo, the landscape gradually changes. The terrain becomes drier, the valleys narrower, and vineyards begin to appear along riverbanks and sun-exposed slopes. You arrive in Camargo, the heart of the Cinti Valley, a region deeply tied to Bolivia's earliest wine history. After checking into your hotel, you enjoy a relaxed evening with a local dinner accompanied by a young Cinti Valley wine, offering a first glimpse into the region's rustic, expressive style. Overnight in Camargo. (B) (D)



## DAY 5 CINTI VALLEY Colonial vines and heritage wines

Explore the Cinti Valley after breakfast, one of South America's oldest wine-producing regions, where vines were first planted by Spanish missionaries and settlers during 16<sup>th</sup>-17<sup>th</sup> centuries. These valleys supplied wine to colonial cities such as Potosí, whose immense silver wealth created demand for sacramental and table wines across the Andes. Start with a visit to Bodega San Pedro, one of the most emblematic producers in the region. Surrounded by rugged hills and historic vineyards, tour the winery and learn how traditional practices have been preserved alongside careful modernization. During the tasting, sample **Criolla varieties**, **Muscat-based wines**, and rustic reds that reflect centuries of adaptation to altitude, arid climate, and intense sunlight. Continue visiting **small family-run wineries**, where production remains limited and deeply personal. At these modest estates, winemaking is often a continuation of ancestral knowledge, passed down through generations. Tastings are informal and





heartfelt, frequently accompanied by homemade bread, cheeses, or local charcuterie. You sense how wine here is not a luxury product, but an integral part of daily life and cultural identity. Lunch at a local restaurant, offering regional dishes paired with Cinti wines. The afternoon unfolds at a gentle pace, allowing time to walk through vineyards planted on ancient terraces and to appreciate how these valleys once served as agricultural lifelines during the colonial era. Overnight in Camargo. (B) (D)

#### DAY 6 CAMARGO – TARIJA Continuation to modern bolivian wine.

After breakfast, you depart the Cinti Valley and drive toward Tarija, transitioning from Bolivia's oldest wine region to its most internationally recognized one. As the road unfolds, you witness how centuries of viticultural history have evolved into the modern expressions awaiting you in Tarija's sunlit valleys. Tarija, a city framed by the fertile Valle de la Concepción, is often called the wine capital of Bolivia. Here, the vineyards stretch across sun-kissed slopes, their grapes nourished by intense sunlight and cool nights — a combination that produces wines with bright aromatics, firm structure, and depth. After checking into your hotel, you take an orientation walk through the charming Plaza Luis de Fuentes, visit the colonial Casa Dorada, and perhaps pop into a cozy café for empanadas and regional wine by the Guadalquivir River. Overnight in Tarija. (B)

#### DAY 7 TARIJA Tasting wines and singani

Breakfast at the hotel. Today is devoted to exploring the heart of Bolivian viticulture. The Valle de la Concepción is one of the highest-altitude wine regions in the world, producing wines that stand out for their intense aromatics and balanced acidity. You begin with visits to artisan and modern wineries such as Kohlberg Winery, which blends tradition and innovation among its sunlit vineyards, and Campos de Solana, known for its elegant high-altitude reds and whites. At each stop, you tour cellars, stroll among vineyard rows, and enjoy guided tastings of **Tannat**, **Cabernet Sauvignon**, **Malbec**, and other varietals, often paired with local cheeses, cured meats, and bread. A visit to a **Singani** distillery such as Casa Real introduces you to Bolivia's national spirit, distilled from **Muscat of Alexandria** grapes, revealing floral complexity and smooth texture. The experience is as much cultural as it is vinous, blending conversation with panoramic views and the warm Tarijeño sun. Overnight in Tarija. (B) (L)

#### DAY 8 TARIJA Wineries and rural charm

Breakfast at the hotel. Today you will visit boutique producers such as Casa Vieja and Barbacana, where small-batch wines are crafted with personal care and storied family traditions. Tastings here unfold leisurely, often with extended views over vineyard slopes and the Andes foothills. Between cellar visits, take a short countryside walk or enjoy lunch overlooking the valley, paired with local wines that continue to reveal the region's rich character. Back in town, a late afternoon stroll through traditional markets or museums invites reflection on Bolivia's wine legacy. Overnight in Tarija. (B)

#### DAY 9 LA PAZ Flying to the Andes

After breakfast, transfer to the airport for your flight to La Paz, an extraordinary city clinging to a canyon amphitheater beneath the towering Andes. Upon arrival, your orientation includes a walk through the historic Centro, then ascent via the teleféricos (cable cars), offering breathtaking views across the deep valleys and tiled rooftops. Later, you visit the surreal Valley of the Moon, where wind and water have carved an otherworldly landscape of spires and crevices that defies easy description. Dinner is at leisure — perhaps a traditional Bolivian menu paired with Andean views. (B)

#### DAY 10 LA PAZ Farewell dinner at Gustu

Breakfast at the hotel. This morning is yours to explore La Paz further — perhaps a visit to local markets, museums, or a stroll through the eclectic Zona Sur. In the evening, your journey's climax is a farewell dinner at Gustu Restaurant, a culinary creation known throughout South America for its innovative use of native Bolivian ingredients. Each course celebrates indigenous flavors, paired thoughtfully with Bolivian wines or Singani-inspired cocktails, weaving together the threads of culture, terroir, and tradition you have encountered across Bolivia. Overnight in La Paz. (B) (D)

#### DAY 11 LA PAZ Departure

After breakfast, you transfer to El Alto International Airport for your return flight, carrying memories of vibrant markets, high-altitude vineyards, Andean vistas, and the warm hospitality that defines Bolivia's wine country and cultural heartlands. End of our services. (B) (L)



**(B)** Breakfast **(L)** Lunch **(D)** Dinner