

Hotel Summary:

Staying at Finca Adalgisa is like visiting your Argentine relative's five-acre working vineyard. The 11 residential rooms and suites are comfortable and cozy with fireplaces that are lit in the evenings. The Furlotti family has lived on this Chacras de Coria farm for more than three generations, cultivating the vineyard's 100-year-old Malbec vines and age-old fruit and olive trees. The owner, Gabriela Furlotti, lives on property and offers warm personal service at every turn. Her dogs and several cats are friendly mascots who roam the farm and communal areas happily greeting guests. You can also get a close-up look at the "finca" in action, whether it's harvesting grapes or extracting olive oil. There's a swimming pool in the garden and bikes available for exploring the surrounding area and visiting other wineries. In the evening, you'll be served a complimentary glass of wine with tapas. The finca also offers cooking classes in the Winery *horno de barro* (brick oven), where you'll prepare authentic regional dishes and a classic Argentine *asado* (barbecue) experience. Rustic and romantic, Finca Adalgisa is a great option for traveler's looking for privacy with a homey feel.

Need to Know:

Pueyrredon 2222, Chacras de Coria, Mendoza; +54 261 496 0713; reservas@fincaadalgisa.com/www.fincaadalgisa.com

Rates from USD 260 + taxes, breakfast and a daily glass of wine in the winery; 11 rooms;

IMPORTANT: the hotel is closed from June 1st to October 1st Finca Adalgisa is closed for low season winter time.

Accommodation Comparison

Showing 2 of 2

Show All OK

Bed Type	Physical Rooms
<input type="checkbox"/> King	<input type="checkbox"/> 6
	<input type="checkbox"/> 5
Personas Max	Max Adults

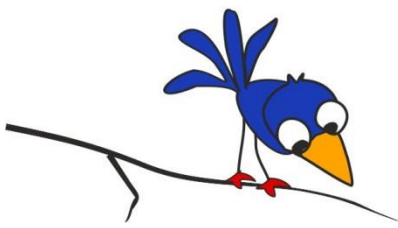
Standard

Suite

Details	Standard	Suite
Beds	1 King	1 King
Physical Rooms	6	5
Personas Max	2	2
Max Adults	2	2
Max Children	0	0
Please consult us for extra beds of family re...	reservas@fincaadalgisa.com.ar	reservas@fincaadalgisa.com.ar
Size	35 m2	60 m2
Amenities		
Air conditioning	●	●
Heating	●	●
Hair Dryer	●	●
Robe	●	●
Bath	●	●
fire place	●	●
Minibar	●	●
tea and coffee	●	●

What we offer:

- A fully operational vineyard & winery
- Wine & tapas bar
- Cooking classes
- BBQ Typical Argentinean barbecue
- Tours to wineries and vineyards
- Mini gift & wine shop
- Library
- Concierge service
- Swimming pool
- Free Bicycles
- Free WiFi
- Free parking



Insider Tips:

- *Who's it for/who's it best for:* Food, wine and animal lovers who want an authentic Argentine experience delivered by a true Argentine.
- *Dining options:* Our menu with tapas and cheese platters are offered to guests nightly. Two and a half hour cooking classes are available by appointment where guests receive instruction from a professional Argentine chef how to prepare “empanadas mendocinas” in the clay oven. Grill meats and vegetables with fresh *chumichurri* sauce made with house olives and how to caramelize fruit in a clay oven, topping the dessert with herbs from the farm. Argentine *asados* can be booked some nights a week at 8:00pm, where guests will enjoy copious amounts of fresh beef and Malbec wine from the vineyard.
- *Our favorite rooms:* Each room is unique, but the Stone House Suites are our favorites.
- *Insider Tip:* Book an *asado* at the hotel. It's a celebrated cultural tradition where you'll get to experience firsthand a beloved Argentine custom—sharing food and wine with family and friends. You'll snack on olives from the property, nibble on cheese and cured meats while sipping on the finca's delicious Malbec. Enjoy the conversation while the *asador* (barbecue chef) grills Argentina's finest beef over hot embers. Don't fill up too fast, the meat comes out in several rounds and you'll want to leave room to try all the different cuts. Make sure you try a glass of Fernet, the country's most popular liqueur.

Neighborhood Vibe: A charming suburb 20 minutes from the city center, Chacras de Coria is a residential area that has become an extension of downtown Mendoza with quaint boutiques, beautiful wineries and some of the area's finest restaurants. Explore the area by bicycle, stopping to stroll through the Plaza de Chacras. Don't miss Iglesia Nuestra Señora del Perpetuo Socorro—an enchanting church and treasured architectural gem. On Sundays there is an open-air market where vendors sell artisan wares and locals gather to enjoy the live music.

CHECK IN TIME

The check in time from 3 pm until 10 pm. We kindly ask you to inform in advance your arrival time. ***If you arrive later than 10pm, we require advance notice in order to coordinate a person that will wait for you*** and we recommend to book our transfers with private driver.

HOTEL ADDRESS

The hotel don't have a sign on the door and the GPS informed online sometimes is not right, so it's important to have the map below in order to find your way to Finca Adalgisa. See below.

FOOD AND BEVERAGE

A welcome glass of wine will be waiting for you after 6pm in our winery. We have a simple menu with tapas and local products. Some days a week BBQ and Cooking Class are available, please book in advance.

LUNCH IS NOT AVAILABLE, there are really nice shops walking distance from the hotel and we allow guests to bring some snacks to enjoy in our gardens. We offer our pic nic basket with wine only, our guest pay only the cost of the wine.

ALIMENTARY RESTRICTIONS: We are a small hotel and will be important for us to know in advance if you have any allergies or intolerances in order to make your stay as pleasant as possible.

CASH PAYMENT

Note that several services require cash payment only and the ATM do not work really well, so we recommend you to bring some cash with you.

TOURS AND EXPERIENCES IN MENDOZA

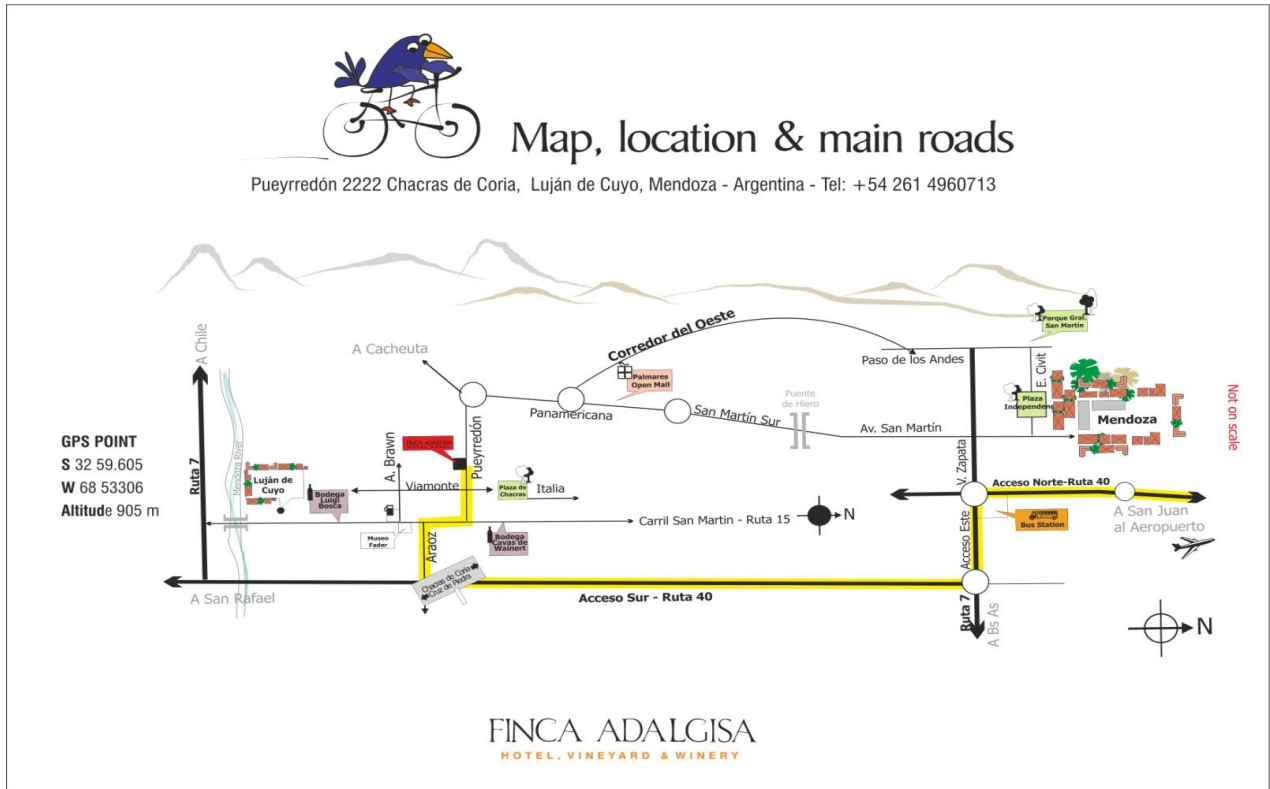
We invite you to make contact directly with our local trustful companies or book in advance with your travel agency. Our concierge desk will be at your disposal to assist you during your stay.



FINCA ADALGISA

HOTEL, VINEYARD & WINERY

HOW TO FIND US



[GOOGLEMAPS DIRECTIONS HERE](#)
[HOTEL PRESENTATION PDF HERE](#)



FINCA ADALGISA

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FACILITIES





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ROOMS





DINNER EXPERIENCE

Cristina's Cooking Class over open fire.



Cooking Class
by Cristina Brino

After her studies in gastronomy at Escuela las Malvinas in Mendoza, a successful stay at 1884 Restaurant from the well-known chef Francis Mallmann, a working experience in Chile, Cristina Brino arrived at Finca Adalgisa with her cooking classes.

With all her experience she lights up the open fire where she prepares meat, grilled vegetables and dessert. By using typical ingredients Cristina cooks unique plates generating harmony between the regional products she uses. She works with fresh products only and some of them are cultivated and recently harvested at the Finca's green garden.



Do you want to learn to cook argentinian specialities over an open fire? Then book Cristina's cooking class. You can participate and learn her secret tricks. Or you can just watch and observe how she does it. The classes are held at Finca Adalgisa's Winery and our unique Malbec will be served during the whole evening.*



The classes are around two and a half hours long and could be taken in groups from 2 up to a maximum of 8 people.

You will learn to prepare typical regional food consisting of fresh product which you can obtain easily in any place of the world.



We will prepare "empanadas mendocinas" in the clay oven. Then continue making meat and vegetables on the open re with fresh chumichuri sauce based on Arauco olive oil from the Finca itself.

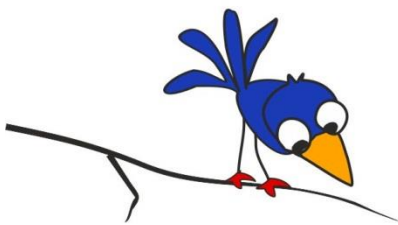
Finally the class will end with a desert: caramelized fruit from the clay oven, topped o with herbs from the Finca.



The food you prepare during the cooking class, can be easily made at home in a conventional kitchen.

At last you will receive a Finca Adalgisa apron as a reminder of your cooking class at Finca Adalgisa.

Please book in advance this experience at the reception



DINNER EXPERIENCE

Finca Adalgisa's special BBQ.



An argentinian experience.

There's nothing like an argentinian barbecue, or asado, as we call it. A barbecue is not only a meal, it's a ritual, it's part of our culture. When we were kids our fathers used to make the barbecue on a Sunday afternoon. He would get up early, have a few sips of mate tea and with a lot of patience he would make a fire. During the morning hours he would wait for the wood to burn down, while he listened to the radio or read the newspaper. Around midday the coal would be red and orange, just the way he wanted it to be. That was the moment when he put the meat on the barbecue.

Our beef is cut differently than in Europe or the US: The cuts that are put on a *parilla* are called: *Tira de Asado*, *Vació*, *Cuadril*. Try them, they're very tasty. But let's not forget the *Chorizos* (sausages) and the *Morzilla* (black pudding).

Here at *la Finca*, we invite you to a traditional *asado*, a reunion with friends and family. We want to share the experience of a classic argentinian barbecue with you. We start at 8 pm at the grill at the *bodega*. It will be just like the ones we remember, when we were kids:

we will share a large table. When you arrive, we will serve you a glass of our own wine, while the conversation will be about beef, wine, the landscapes of Mendoza.

You don't have to eat everything at once, there's no hurry. Help yourself with the first piece of beef and get another one during the next round. Argentinian barbecues can take some time. There is no need to rush.

A barbecue is a ritual. That's why we start making the fire already in the afternoon, in order to get a nice coal. After that, we put the meat on the grill. In order to make a good barbecue there are two things which are necessary: patience and experience.

For us it's not a meal. It's a passion

Please book in advance this experience at the reception