

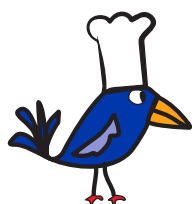
OUR LOUNGE BAR AT THE WINERY



Enjoy our
own wine
and our tapas



OPEN
FROM 6PM
TO 11PM



FINCA ADALGISA
Boutique Hotel & Winery



Cristina's Cooking Class over open fire.



Cooking Class

by Cristina Brino

After her studies in gastronomy at Escuela Islas 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 chumichurri 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

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, Vacío, 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

The Gaucho's BBQ



Ribs over an open fire area traditional argentinian way of preparing beef. At Finca Adalgisa we are proud to offer this dish to you, which has its roots in the Pampas, where cattle rangers used to prepare it. It's not too difficult. It only takes wood, beef, an iron cross, patience and experience. It's a true argentinian ritual, with a wonderful taste. You should try it!

But before, let us tell you, how we do it. It takes five hours in order to grill eight kilo ribs. Half an hour before we grill the ribs, we light the fire and we stick an iron cross next to it. The ribs are grilled only with the heat of the fire. The side of the bones need to face the fire and they should not hang deeper then 80 centimeters.

We always have to pay attention which way the wind blows, because the flame must never reach the beef.

At first we grill the ribs between one hour and a half and two hours on the side of the bones. Once we touch the meat on the other side and we feel it's lukewarm, we turn it and we grill it for another hour or so. And then we serve it.

You see, it's not too difficult. But it takes experience to do it. Since we have learned this way of grilling beef from our grand fathers, we have practised it a lot and are proud to offer it to you, so you can have a real rural argentinian experience.

Please book in advance this experience at the reception