



HARVEST EXPERIENCE

USD 250

The harvest season at the vineyard starts in April and extends up to May. This tour takes place at night. Guests are invited to the vineyard to see the whole selection and wine making process. Finally, there is a grape juice tasting to learn about the fermentation stages. This activity is guided by our Experience Concierges. Starting around: 11pm/ Ending around: 3am.

CULINARY STUDIO

USD 80

Culinary production workshop with a different topic in each session: charcuterie, flavored salts, pickles, fermented foods, dish development, etc. Sensory evaluation of foods where guests will be able to take part in the preparation of the daily menus. Available twice a week. Maximum 6 participants.

COOKING CLASS (EMPANADAS)

USD 80

Cooking class led by the Chef. Guests will receive the apron they use with the VIK logo as a complimentary gift.

WINE AND CHOCOLATE PAIRING

USD 45

The purpose is to learn about chocolate tasting and then discover about wine and chocolate pairing.



PROFESSIONAL WINE TASTING

USD 55

Preferably for wine experts since it is a technical activity. 9 wines are to be tasted: 3 Cabernet Sauvignons (one for each climate area of the vineyard), 1 Cabernet Franc, 1 Merlot, 1 Syrah, 2 Carmeneres from two different terroirs, plus the Vik 2010 Blend.

PETIT LUNCH

USD 45

Table served lunch that includes a main course and a side plus a glass of La Piú Belle wine per person and non - alcoholic beverages. Dessert, coffee and tea included too.

LUNCH - ADULTS

USD 70

Table served Buffet lunch: your choice of 2 main courses, accompanied by three side dishes at the center of the table and dessert. Includes non-alcoholic beverages and a glass of La Piú Belle wine per adult.

LUNCH - KIDS

USD 35

Table served Buffet lunch: your choice of 2 main courses, accompanied by three side dishes at the center of the table and dessert. Includes non-alcoholic beverages.

DINNER

USD 120

4-Course Dinner, starting with a signature cocktail accompanied by an appetizer. Starter, one of 2 choices of main course, dessert, coffee, tea, and petit fours. Non alcoholic beverages and a glass of Milla Cala wine plus two glasses of VIK wine per adult.



"ASADO" BARBEQUE

USD 150

The BBQ includes salads, grilled vegetables and different meat cuts plus non alcoholic beverages and a glass of La Piú Belle wine per person (for lunch) or a glass of Milla Cala wine plus two glasses of VIK wine per person (for dinner).

COCKTAIL LESSON

USD 50

One hour cocktail led by our cocktail experts using Christiania Vodka. Available every day from 6 to 7 pm at Milla Milla.

YOGA CLASS

USD 150 (for the first guest) / USD 50 (starting from the second guest)

We highly recommend taking the sunset yoga lesson at the pool deck. Contact us for different levels.

PICNIC IN THE VINEYARD

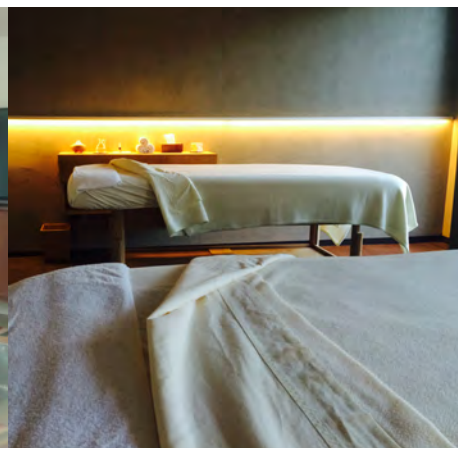
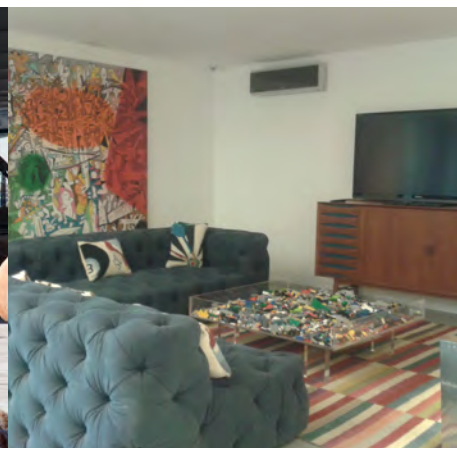
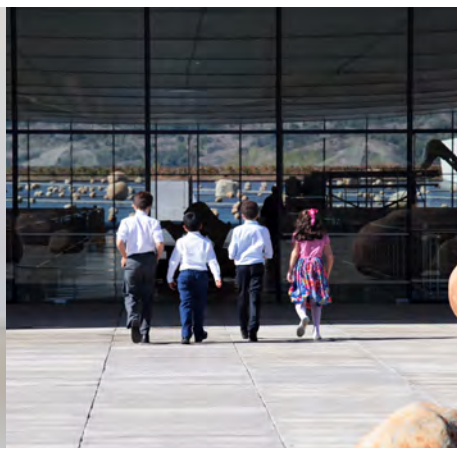
USD 60

The picnic takes place at Cerro del Puma, without service. Guests are guided to the site and the picnic is carried in baskets. Available starting from two people, subject to weather conditions.

TREASURE HUNT

USD 100 (for daytime treasure hunts) / USD 150 (for night time treasure hunts)

The activity takes place in the forest in which Viña Vik is nestled. Subject to weather conditions. A minimum of 10 people is requested for this activity.



FLOWER BOUQUETS

USD 30

Add a special bouquet of flowers in your suite upon arrival.

BABY SITTER

USD 20 per hour per child

Babysitting service for children between 2 and 12 years old.

KARAOKE

USD 550

Entertainment activity with music, lights, show host and music videos of different music styles. Duration: 3 hours. Advance booking required.

HONEYMOON PACKAGE

USD 250

Add to your stay: welcome gift in your room upon arrival consisting of a bottle of sparkling wine and delicatessen by the Chef, simultaneous stress relief massages for the couple (50 minutes).

LATE CHECK OUT

SUBJECT TO AVAILABILITY

To guarantee your late check out (until 6pm) we will charge 50% of one night accommodation.