



SAVVY TIP WINE CHECK

The place to buy wine by the case is Parras (☎ 1777 Avda. Alvear; 54-11/4814-0011; parraswines.com), a shop in Recoleta that ships worldwide. For rarer bottles—including vintages produced by the country's renowned winemakers for their own cellars—stop into Grand Cru (1718 Avda. Alvear; 54-11/4816-2223; grandcru.com.ar), just down the street. It has a stash of Bodega Chacra 2004, Piero Incisa della Rocchetta's sensational Pinot Noir from Patagonia. In the States this wine is sold exclusively to a handful of restaurants and an invitation-only list of collectors. A few other labels to look for:

- Noemía 2004, a terrific Malbec from Patagonia
- Yacochuya 2001, a Malbec from the north-west region of Salta
- Angélica Zapata, which makes a great white wine in the heart of Mendoza

BEST STANDARD ROOM

The Four Seasons

T MAY NOT BE the choice for rugged individualists, but the **Four Seasons Hotel Buenos Aires** has, for our money, the best standard double rooms in town. Not only are they large (a cat-swinging 430 square feet) and exceedingly comfortable, but they were also recently brought up to date with chic lemon

and lime touches and mahogany furniture. The king-size beds are dressed in Egyptian cotton and goose down, the porcelain is Limoges, the silverware Ercuis, and there are little lifesaving touches—such as a PlayStation for the kids and a cell phone to take around town. Ask for a room facing the hotel's Mansión, a 1916 Belle



The pool at the Four Seasons

Epoque stunner that houses seven suites done in period style: Carrara marble, Parisian chandeliers, inlaid oak floors. You can take the crown jewel here, the 2,000-square-foot Mozart Suite, or the entire mansion (for \$13,000 a night). Most people, however, get a glimpse of the grandeur during the hotel's sprawling Sunday lunch buffet. It's practically an institution for the city's beaux mondes. From \$310 to \$3,500. At 1086 Posadas; 54-11/4321-1710; fourseasons.com/buenosaires. —C.B.

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WHERE TO KEEP KOSHER

Since Latin America's largest Jewish community resides in Buenos Aires, the city has several good kosher restaurants: El Pasaje Restó & Bar (☎ dinner, \$55; 3141 Pasaje El Lazo; 54-11/4806-0084; elpasaje.com.ar), the steak house Al Galope (dinner, \$30; 2633 Tucumán; 54-11/4963-6888), and the Syrian Sephardic-influenced Mamá Jacinta (dinner, \$35; 2580 Tucumán; 54-11/4962-9149) all observe strict rabbinic practices. There is also a kosher McDonald's (3247 Corrientes; 54-11/5711-8171), which happens to be the only one on the South American continent. —C.B.

FINE FUSION

Few young B.A. chefs pull off fusion cuisine like Nicolás Tomaselli, executive chef of **Bo Bo Hotel & Restaurant**, a lauded 55-seat dining room in Palermo Soho. Dishes include shrimp tempura with caper foam and harissa sauce, and pea soup with Peking duck confit. Dinner, \$40. At 4882 Guatemala; 54-11/4774-0505; bobohotel.com. —C.B.

