## EACH STRATED.



## diversions . first class









the semicircular beach of Playa Mansa. José Ignacio began as a fishing village, and from the deck it's possible to watch small boats launch in the early morning and return in the late afternoon with their catch.

Playa Vik and its sister property, Estancia Vik, are not so much hotels as gracious private homes. At the Playa, six large assess surround the Sculpture in an L-shaped pavilion. Each has a separate design theme, such as Mar (Sea), Raices (Roots) or Tierra (Earth), and all are liberally decorated with local art. Even though the hotel contains only 16 rooms, it does not lack luxury amenities, such as a fitness center and full-service spa. Service is personal and intuitive, and staff members always seem to materialize just when needed.

Inland at Estancia VIk, the setting is even more dramatic. Set in the middle of a 4,000acre estate, the Spanish-style colonial ranch features a sprawling living room with a billiard table, two large fireplaces and a centerpiece sculpture by Atchugarry. The Viks commissioned a different Uruguayan artist to design each of the 12 suites. Guests may read or relax in the peace of several interior courtvards, incluge in guided nature walls or take one of the resident polo ponies out for a spin.

Not all of the art at the two hotels is visual. Marcelo Betancourt, the youthful chef who presides over both litchens, went to cooking school in Uruguay and France. On the delicate end of his range, he's capable of turning out an eight-course tasting menu, with the subtle flavors of each dish carefully paired to a different Uruguayan wine. On the more robust end of the spectrum, he's a master of asado, the traditional mixed grill of the country, cooked over a huge fire pit in the barbecue room, featuring a seemingly endless procession of chorico and blood sausage, beef, pork, sweetbreads and lamb.

Several hours south of Santiago, Chile, a totally different project is unfolding. In 2004, Alex Vik purchased a vineyard at Millahue, in the valley next to Casa Lapostolle's Clos Apalta. Under the direction of Bordeaux native Patrick Valette, the winemaking team has planted 750 acres of Cabernet Sauvignon, Cabernet Franc, Merlot, Carménère and Syrah in dozens of individual

