

## NORTHERN SPAIN GOURMET WINE TOUR, SEP 2007

BILBAO - SAN SEBASTIAN - RIOJA - RIBERA DEL DUERO - MADRID  
Sep 3-9, 2007. 6 days/6 nights

**SUMMARY:** This tour is perfect for people who want to experience Spanish wine and gastronomy and Spanish culture. It includes visits to wineries in the two main regions of Spanish wines: Ribera de Duero and Rioja. The tour will also take you through the history and art of Spain, from the gothic cathedral in Burgos to the new Guggenheim Museum in Bilbao, including historical sites that will be visited and admired. From Madrid to Bilbao you will discover the north of Spain.

The tour starts in Bilbao and ends in Madrid. You can join the tour in Rioja if you prefer or start in Madrid



- Madrid – Ribera del Duero: aprox 2 h
- Ribera – Burgos: aprox 1 h
- Burgos – Rioja: aprox 1h 30 min
- Rioja – Bilbao: aprox 1 h
- Rioja – Madrid: aprox 3 h 30 min
- Rioja – San Sebastian: 2h,
- Bilbao – San Sebastian: 1 h

## Itinerary:

(Legend: H: hotel, B: breakfast, L: lunch, D: dinner, WV: Winery Visit)

### Day 1. September 3. Monday. BILBAO. Overnight in Bilbao (H)

- Fly to Bilbao in the morning. (We can look up for flights from Madrid to Bilbao for you)
- Free day in Bilbao.

**Suggested: Visit the Guggenheim Museum in Bilbao.**

Designed by the North American architect Frank O. Gehry, this unique Museum built on a 32,500 square meter site in the center of Bilbao represents an amazing construction feat. The perfect setting: architecture for Art's sake. The building itself is an extraordinary combination of interconnecting shapes. Orthogonal blocks in limestone contrast with curved and bent forms covered in titanium. Glass curtain walls provide the building with the light and transparency it needs. As a whole, Gehry's design creates a spectacular, eminently visible structure that has the presence of a huge sculpture set against the backdrop of the city



- Dinner on your own

NOTE: We can also provide airport transportation, but it is easier just to take a taxi

### Day 2. September 4. Tuesday. SAN SEBASTIAN. Overnight in San Sebastian (B, H)

- Breakfast in the hotel
- Drive to San Sebastian
- Free day to enjoy San Sebastian.
- Dinner on your own. If you want to have dinner in one of the Michelin star restaurant we can make reservations for you

### Day 3: September 5. Wednesday. Rioja. Overnight in Rioja (H, B, L, WV)

- **After breakfast we will pick you up in San Sebastian and we will start the drive to Rioja.**
- **Visit two wineries in Rioja, before and after lunch.** One can be a traditional winery with wine tasting in Haro or nearby villages. The tradition of Rioja is very well represented by these centenary wineries that keep in their cemeteries bottles from the time of their founders. The other one will be a more modern winery. We can also visit an **artisan winery in Laguardia**, one of the ones that have underground cellars under the streets of Laguardia
- **Traditional Riojan lunch in a winery** which will give us more opportunities to taste the wonderful Riojan wines (Subject to availability, if not we will have lunch in a restaurant)
- You also will take some time to tour the small **medieval villages of Rioja**, Santiago Pilgrimage Way and its monasteries and churches (Briones, Monastery of Canas, Santo Domingo de la Calzada, Laguardia). **Medieval city of Laguardia (13th century)**, capital of La Rioja Alavesa. Under the stone paved streets and homes of Laguardia it is full of old subterranean bodegas, and over them there are many historic monuments and sites, like the Gothic facade of Santa Maria de los Reyes church from the 14th century.
- Dinner on your own.



#### Day 4: September 6. Thursday. Cooking in Rioja. Overnight in Rioja (H, B, L)

- **Breakfast in the hotel.**
- **Cooking class.** This day will be dedicated to a cooking class in a private home. She is a great cook and she lives in a wonderful restored water mill very close to Logroño. It is a very rural setting. You will learn the Riojan specialties and have lunch in the house. Food will be paired with Riojan wines that will be tasted at the same time
- Free afternoon, different options, spa, golf, shopping in Logroño, etc

We suggest to spend the afternoon enjoying a spa treatment in the new Wine Spa of the 5 star hotel in the Marques de Riscal Winery designed by architect Frank Ghery,

[http://www.caudalie.com/sp/spas/spa\\_espagnol.php](http://www.caudalie.com/sp/spas/spa_espagnol.php)

- Dinner on your own

#### Day 5. September 7. Rioja and Burgos. Overnight in Burgos (H, B, L, WV)

- After breakfast **visit the Wine Culture Museum Dinastia Vivanco in Briones** [www.dinastiavivanco.com](http://www.dinastiavivanco.com). This new and impressive Wine Culture Museum was inaugurated in June 2004. The remarkable building includes five exhibition rooms, the Foundation's Documentation Centre, Conference Hall, Wine Tasting room for courses, Restaurant, Café and Shop. It is the culmination of the Vivanco family's dream, the fruit of their passion for wine and all that surrounds it. The museum is situated in the heart of the vineyards adjacent to their Bodega in Briones, a unique and historic location in the Rioja Alta, on the outskirts of Sierra Cantabria.



- depart to Burgos (Rioja – Burgos: 1h 30 min)
- Lunch in the way to Burgos
- **Visit the town of Burgos with the famous cathedral.** Begun in the 13th century and completed in the 15th and 16th centuries. Our Lady of Burgos sums up Gothic architecture in all its beauty with a unique collection of reredos, tombs, choir, stalls, stained glass, etc. It has been also declared World Heritage monument by UNESCO.
- **Dinner on your own in Burgos.** We suggest that you experience a real **tapas dinner around Burgos beautiful Plaza Mayor or Main Square.** This time we'll do some bar hopping, trying different *tapas* and wines (or beer, vermouth, grape juice, etc.) in different bars. You'll discover why Spaniards love this fun and entertaining tradition! This is also a great opportunity to taste the different wines produced in the area of Castilla, besides red from Ribera, white from Rueda and rose from Cigales

#### Day 6: September 8. Ribera del Duero. Overnight in Ribera del Duero (H, B, L, WV)

- **After breakfast depart to Ribera del Duero** (Burgos – Ribera del Duero: 1h)
- **Visit 2 wineries in Ribera del Duero**
- **For lunch you will enjoy the typical meal from Ribera, roasted lamb in a wood fired oven** with Ribera del Duero wines.
- Visit a **family-owned winery** that has cellars from the 16th century. Taste the different wines produced enjoying the company of one of the owners.
- Dinner on your own

OPTIONAL. Instead of visiting the second winery you can visit a historical site, the town of **Peñafiel**, and its magnificent castle from the 11th century and Wine Museum, the Monastery of Valbuena, the walled town of **Peñaranda**, protected by the medieval castle with the Palace of Zúñiga y Avellaneda from the 16th century, and the old pharmacy owned by the Ximeno family since 1685 it is one of the best kept secrets of the region.

## Day 7: September 9. Back to the USA (B)

- Breakfast
- Drive to Madrid. Drop off at the airport or center of Madrid. End of our services

### OPTIONAL ACTIVITIES:

**Madrid:** GUIDED TOUR OF MADRID and the main museums, Prado, Reina Sofia and Tyssen, or just two of them, depending what you choose. TAPAS and cultural tour of Madrid with your guide. Flamenco Night

**TOLEDO TOUR:** Toledo is just a short 1h drive from Madrid and it is one of the prettiest towns in Spain. You will have a private guide that will show you Toledo and will take you to they best spots

**PRICE: 1995 euros per person based in double room. Single supplement: 300 euros**

**Prices are per person** in euros based in double occupancy for the selected hotels based on a group of 4 people minimum.

What is included:

- Transport from Bilbao to San Sebastian
- Transport from San Sebastian to Madrid according to the itinerary with a bilingual Spanish/English tour assistant/driver. Transport will be in a minivan or a comfortable sedan car
- 6 nights accommodation with breakfast included. One night lodging in Bilbao, one night lodging in San Sebastian in a central 4 star hotel. Two nights lodging in Rioja in Hotel Villa de Laguardia in Laguardia \*\*\*\*, [www.hotelvilladelaguardia.com](http://www.hotelvilladelaguardia.com). One night lodging in Ribera del Duero in Hotel Bodega Torremilanos \*\*\*\*\* in Aranda de Duero, [www.torremilanos.com](http://www.torremilanos.com)
- Meals as per itinerary with wine, 4 lunches (one of them with the cooking class)
- Entrance fees to monuments and sites as per itinerary
- Winery visits with wine tasting included.
- Taxes

What is not included:

- Meals not included.
- Hotel expenses like mini bar, room service, laundry, telephone, etc., and expenses of a personal nature.

### Conditions

- The tour is fully customizable, we can include more wineries upon request and change the itinerary
- If for any reason any given establishment is not available during the dates requested, we will change the winery, hotel or restaurant for a different one within the same category and level of service.
- We accept credit cards (Visa and Mastercard) and bank transfers
- **Deposit:** A 200€ per person non-refundable deposit is due at the time of booking. 100% of the total tour price (the 200€ deposit is then applied) must be received 15 days before the starting of the tour
- **Cancellation policy:** More than 15 days before the tour starts full refund minus 200€ handling fee. Less than 30 days before the tour starts there is no refund. Tour cancellations must be made in writing.

### NOTES:

We can include more wineries.

The final schedule will depend on the winery availability

## LODGING

**BILBAO: Hotel Miro \*\*\*\***. Small boutique hotel in Bilbao just across from the Guggenheim  
<http://www.mirohotelbilbao.com>

**San Sebastian: Hotel Tryp Orly \*\*\*\*** This hotel is in the center of San Sebastian.  
[http://www.solmelia.com/solNew/hoteles/jsp/C\\_Hotel\\_Description.jsp?codigoHotel=2006](http://www.solmelia.com/solNew/hoteles/jsp/C_Hotel_Description.jsp?codigoHotel=2006)

### Other options:

- **For something more charming we recommend Hotel Londres \*\*\*\*** [www.hlondres.com](http://www.hlondres.com) also in the center. They don't have any rooms with ocean view available, just with street view. There is a supplement of 60 euros (30 euros per person) in case you want this hotel.
- **A less expensive option is Hostal Alemana \*\***, a nice small hotel in the center of San Sebastian. <http://www.hostalalemana.com>. There is a discount of 50 euros (25 euros per person) in case you want this hotel

**RIOJA: Hotel Villa de Laguardia \*\*\*\***. [www.hotelvilladelaguardia.com](http://www.hotelvilladelaguardia.com)  
The four star hotel in Laguardia has been conceived to offer you maximum comfort in your stay in Rioja. It also has a wonderful swimming pool for refreshing after a wine tasting day. It is located just outside the walled part of Laguardia. It is a nice 10 min walk to get to the center of Laguardia.



### Other options:

- **Castillo Collado**. This is another hotel in Laguardia. <http://www.euskalnet.net/hotelcollado/html/inicio.html>  
It is very particular since it is like an old castle and all rooms are different. The place is very charming. There is a supplement of 40 euros (20 euros per person) in case you want this hotel.
- **Hotel Marqués de Riscal in Elciego \*\*\*\*\***. It is the new hotel designed by Frank Gehry in the winery of Marques de Riscal <http://www.marquesderiscal.com>. It belongs to the chain Starwood Luxury Collection. <http://www.starwoodhotels.com>. There is a supplement of 300 euros per day – 600 euros for the two days spent in Rioja (300 euros per person)



**BURGOS - Hotel Velada Burgos\*\*\*\***.

<http://www.veladahoteles.com/burgos/home.php>

C/ Fernán González 6-10. 09003 Burgos. Tel.: +34 947 25 76 80

The former Palace of the Counts of Berberana and current **Velada Burgos Hotel** has rooms equipped with all the services and amenities to make our guests feel at home. Located in the old part of the city of Burgos, it brings history and modernity together. The dreamy atmosphere created by the noble rooms of the 18th-century palace is enhanced by the fact that the hotel is a unique, charming establishment.



**RIBERA: Winery Hotel Torremilanos in Aranda de Duero \*\*\*\***

[www.torremilanos.com](http://www.torremilanos.com)

Enjoy a peaceful atmosphere in this hotel located in the winery state of Torremilanos. This hotel is located in the winery of Torremilanos. It is very close to Aranda and perfectly located to enjoy the region

## WINERIES:

### Proposed wineries in Rioja:

#### Miguel Merino in Briones. [www.miguelmerino.com](http://www.miguelmerino.com).



One of the smallest wineries in Rioja where they make a few bottles of wine of the best quality possible. In the year 2000, their first Miguel Merino Reserva "1994" went into the market, raising a lot of the interest and enthusiasm. The wine is aged in American or French new oak barrels. The maturation in oak will last as long as each vintage needs, usually between eighteen and twenty-five months. The wine will then be bottled and left to rest and develop for at least two years in the 20,000 to 30,000 bottles that they fill every harvest.

#### Ysios in Laguardia [www.bodegasysios.com](http://www.bodegasysios.com)

One of the newest and more modern bodegas of Rioja, built by the famous Spanish architect, Santiago de Calatrava, that same one who designed the City of Arts and Sciences in Valencia. This winery represents the new tendencies in Rioja, both in their buildings and in their wines. This is one of the new boutique wineries of Rioja that makes what is called *high expression* wines. The result is outstanding! These wines are different than the traditional Rioja wines.



#### R López de Heredia Viña Tondonia in Haro [www.lopezdeheredia.com](http://www.lopezdeheredia.com)



Founded in 1877 this winery is one of the historical wineries in Rioja, even more, it represents history in Rioja. It still is an authentic family winery, where the third generation of descendants of Don Rafael Lopez de Heredia is in charge of running the winery. They produce, among other wines, the famous Viña Tondonia, one of the great classical Riojan wines, using the same traditional methods they used 120 years ago. They are also one of the few wineries still producing aged white wines. The winery is located in Haro, the wine capital of Rioja Alta. It has a labyrinth of underground caves excavated in the rock, which hold more than 15000 oak barrels for the aging of their wines. The varieties used are the traditional Riojan grapes: tempranillo, garnacha, graciano and mazuleo for reds and viura and malvasía for whites.

#### Muga winery in Haro. [www.muga.com](http://www.muga.com)

Tel. 941 310 498 / 941 311 825. Barrio de la Estación, s/n - HARO - La Rioja



Muga is one of the most classical wineries of Rioja. The Muga family has been making their wines since 1932. They are located in the old station district on the outskirts of Haro, this is the historical site of the most prestigious bodegas in La Rioja. They follow the most traditional methods in the wine-making process, using oak through and through. They carry out all the process including the aging and fermentation in oak. Their barrels of French and American oak are renewed every ten years maximum. The excellence and high quality of their wines are rewarded by high recognition and prestige in the most demanding markets both nationally and

internationally. Bodegas Muga own 35 Hectares of vineyard all of which are found in La Rioja Alta.

### **Finca Valpiedra in Fuenmayor**

[www.martinezbujanda.com](http://www.martinezbujanda.com). Fuenmayor - La Rioja. Tfo: (+34) 941 450876

This winery belongs to the Martínez-Bujanda family, a name linked to Rioja winemaking for more than a hundred years. They now own three wineries: Bodegas Martínez Bujanda, Finca Valpiedra and Cosecheros y Criadores, and are recognized for keeping traditional winemaking with high quality and innovation. In this is chateau-style winery they produce red wine from 80 hectares planted mostly with tempranillo, but also cabernet Sauvignon, graciano and mazuelo. They have 4,000 oak barrels of French and American origin and they use a very selective treatment of the grapes.



### **CARLOS SAN PEDRO PEREZ DE VIÑASPRE in Laguardia.**

C/ Párganos nº 44 Bajo Laguardia (Alava). Tlf: 945 600 146. [www.bodegascarlossampedro.com](http://www.bodegascarlossampedro.com)

This is a small artisan winery in Laguardia. San Pedro family makes wines in an artisan way in Laguardia, Rioja Alavesa since 500 years ago. The cellar today is over 200 years old, and it is located inside the town of Laguardia, eight meters deep, under the streets of Laguardia where motor vehicles are prohibited. This allows for optimum conditions for the aging of wines, perfect temperature and humidity, constant all year long, silence and tranquility. This is one of the few old cellars in Laguardia where they still make wine. It is divided into 4 caves, made by hand. They are building now a new winery to be able to use more modern techniques to their wines. You will learn how the wine was made in the old times and taste the modern version made by this family.

## Proposed wineries in Ribera del Duero:

### Winery Ismael Arroyo – Valsotillo in Sotillo de la Ribera. [www.valsotillo.com](http://www.valsotillo.com).



This is a traditional family winery with cellars from the XVII century where the owners show the winery and accompany you during the wine tasting. Ismael Arroyo is better known for the name of his wines Valsotillo. Ismael Arroyo is the founder of the winery, who started the family bodega in 1979 in Sotillo de la Ribera. This small winery is one of the most attractive in the region because it holds an impressive 17th century year old gallery dug in the mountain, which is currently used as excellent aging cellars. Here the wines are slowly aged at a near constant temperature of 11-12 degrees Celsius with a total absence of noise, and light. The winery has achieved national and international recognition for its wines,

because of its marked commercial philosophy of producing only the highest quality wines. They make young wine, crianza, reserva and gran reserva.

### Abadia Retuerta in Sardón de Duero. [www.abadia-retuerta.com](http://www.abadia-retuerta.com)

This winery has received excellent ratings by Robert Parker and the Wine Spectator. It sits on a beautiful 1500-acre estate, and is a modern, state-of-the-art gravity flow winery with no pumps. They are restoring a 12th century Abbey as their hospitality site. A testament to the beauty of early architecture, this facility will soon be the talk of the worldwide wine industry. Although right next to the Ribera de Duero region, the wine produced by this winery is not under the denomination of the D.O. Ribera de Duero, because their vineyards are just outside the area. Stablished in 1996 it has 550 acres. The **varietals** grown and produced are Tempranillo; Cabernet Sauvignon; Merlot; Petit Verdot; Syrah

Inside the limits of the vineyard we can find a monastery from the XII century. This land, parallel to the banks of the Duero river, were donated by the nobility to the French religious order of San Norberto. They donated *terras et vineas* (land and vines) considering already the magnificent quality of the area for the growing of vines and the production of exceptional wines.



### Bodegas Perez Pascuas – Viña Pedrosa in Pedrosa de Duero. [www.perezpascuas.com](http://www.perezpascuas.com).

They are one of the oldest companies accepted by the Ribera Appellation of Origin, in fact they are one of the founders of the Regulatory Council. José Manuel -Benjamin's son, is the chief enologist of the winery and he creates fruity, concentrated and elegant full-bodied red wines under the Viña Pedrosa label. They use 90% Tinta del País and 10% Cabernet Sauvignon. They have a production of 400.000 bottles and they make *young wine, crianza, reserva* and *gran reserva*. With the selected oldest vines (60 years old), they create their special Pérez Pascuas Gran Selección a very unique cuvée of Tempranillo and Cabernet Sauvignon (only varieties they grow), aged in new American and French barrels and appearing only in excellent vintages.

