

GOURMET WINE EXPERIENCES:

Wine Tasting and Wine pairing meals

When you cannot take a wine tour and visit wineries, maybe you have limited time in a city, the weather is not so good or not everybody in your party is willing to spend a whole day dedicated to wine, we can bring the gourmet wine experience to you. We can organize a wine tasting or a wine and food pairing meal wherever you want. These are a fun way to enjoy Spanish wines and gastronomy, can be done anywhere and have a limited duration.



Commented Wine Tasting or Wine Tasting Courses can be adjusted to the level of wine knowledge of your group. We can make them more or less technical and more or less formal. It can be a professional wine tasting or just a fun initiation to wine. Of course we can do wine courses as well with more emphasis in the teaching part. We can focus on a specific area or give an overview of Spanish wines. Our instructors will always be wine professionals.



Wine and food pairing meals are called *maridaje* in Spanish (from Latin *maritare* – to join). You will learn to combine food and wine in the best possible way. Food and wine pairing is about combining food and wine so all the flavors are clearly improved. Wine has to enhance the flavor of the food and vice versa. To do this, you have to taste, smell, drink and eat. We will go a little bit further than the typical rule of pairing whites with fish and reds with meat. You'll be nicely surprised!

Wine pairing dinners include the commented tasting of the wines used, that can be set up as a mini wine tasting course for beginners or a professional wine tasting for connoisseurs, or a fun tasting to have a good time.

These activities can be organized anywhere, we can find the best venue for your group, or if you prefer we can go to your hotel or the restaurant of your choice. We can arrange wine tasting or wine pairing meals in different Spanish cities like Madrid, Barcelona, Logroño, Valladolid, Burgos, Bilbao, San Sebastian, Sevilla, etc or even in the countryside. Selected venues include most interesting places like bodegas, Wine Museums in Rioja, Castles, hotels, and exclusive clubs. They can be organized as a formal event or as a more informal, fun and interactive event. There is no maximum or minimum group size. We always have professional instructors, like enologists, sommeliers, *vinoteca* owners, winemakers, etc.

Our wine tasting and wine and pairing meals are perfect for corporate events, incentive travel, team building or a complement to a business meeting; they will provide a lot of fun and interaction for. It can also be combined with other activities in the vineyard or the winery.

Example of a wine pairing dinner menu

Los Vinos – The wines

Cava rosado – Rose Cava: Juve y Camps, Penedes

Blanco – White: Martivilli, Rueda

Blanco fermentado en barrica – Barrel fermented white: Muga, Rioja

Rosado – Rose: Finca de los Aljibes, Albacete

Tinto joven – Young Red: R Punto, Bodegas Remirez de Ganuza, Rioja

Tinto – Red: Silvanus, Bodegas Asenjo Manso, Ribera del Duero

Pedro Ximenez: PX 1979, Bodegas Toro Albala, Montilla Moriles

Los platos – The dishes

Gazpacho de fresón – Strawberry gazpacho

Croqueta de bacalao – Cod croquette

Langostinos con guacamole en ensalada, jugo de tomate y aceite de pistachos –

Praws and avocado salad with tomato juice and pistachio oil

Vieiras doradas a la sartén con sopita de guisantes y jamón –

Pan roasted scallops with pea soup and ham

Arroz meloso con hongos y setas y espumoso de parmesano –

Creamy rice with mushrooms and foamy parmesan

Lomo de bacalao con pimientos del cristal y salsa de choriceritos –

Cod loin with crystal peppers and choricerito sauce

Carrilleras de ternera con crema de patata -

Veal cheeks with potatoe cream

Helado de queso fresco y yogur con granizado de PX –

Fresh cheese and yogurt ice cream with PX sorbet

Pricing

Price depends on the number of people and the location: Please contact us for pricing. info@vintagespain.com

Conditions

- To confirm the tour we will send you a booking form that you need to sign and return to us.
- We accept credit cards (Visa and MasterCard) and bank transfers
- **Deposit:** 20% of the total non-refundable deposit is due at the time of booking. 100% of the total tour price must be received 15 days before the starting of the activity
- **Cancellation policy:** More than 15 days before the tour starts full refund minus the deposit. Less than 15 days before the tour starts there is no refund.
- Tour cancellations must be made in writing.