

I B E R I A N

San Sebastian &

*Rioja* 21st - 25th September, 2022



### What to expect

The Basque Country is one of the world's top gastronomic centres and the wonderful city of San Sebastian introduces us to the distinct gourmet feel of green Spain.

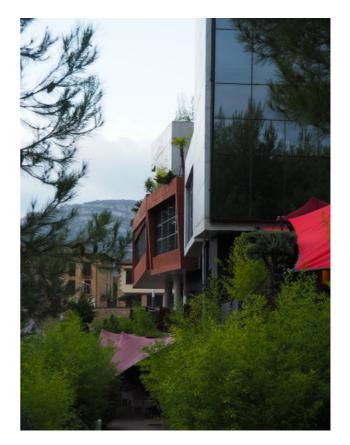
We experience a Basque tapas (pintxos) tour of the old town of San Sebastian. Along the road, we enjoy the finest wines of the region as well as that most Basque of wines, the light and spritzy Txakoli, best enjoyed with the local anchovies from the Cantabrian Sea.

Rioja is one of the world's foremost wine regions and harvest time is an amazing time to visit. We sample some of the best of old and new styles of wine in several of the best wineries, as well as having the opportunity to blend our own wines. Riojan gastronomy is also highly prized and we sample traditional and Michelin star meals.

This trip is truly a food and wine lover's delight!

#### **Highlights**

- Lunch at one of the world's top 5 wine cellars
- Gourmet pintxos tour in San Sebastian
- Taste Txakoli overlooking the Cantabrian Sea
- Michelin star dinner in Rioja
- Visit and tastings at some of Rioja's best wineries: Muga, Roda and Marques de Riscal
- Wine blending in Rioja



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### Trip Itinerary

Day 1 (Wednesday 21st September). We meet in Bilbao Airport after the Aer Lingus flight from Dublin arriving at 13:15. Check in to the 4 star Hotel Zenit close to La Concha bay in San Sebastian. Time to freshen up before evening gourmet pintxos (tapas) tour of the old town, visiting 5 or 6 bars and restaurants to savour modern and traditional style tapas. D

Day 2 (Thursday 22nd September). Head for a morning visit to top txakoli producer, Txomin Etxaniz. Txakoli is the most Basque of wines, a light spritzy white produced from local grapes grown on hillsides overlooking the Cantabrian Sea in a stunning location and we try some local tuna and anchovies at the tasting. Back to San Sebastian for a fine wine lunch, featuring the best of Basque cuisine at Rekondo, which has Spain's most extensive and best known wine cellar, named by Wine Enthusiast as one of the world's top 5 restaurant wine cellars. Evening free to explore the city and shop. **B/L** 

Day 3 (Friday 23rd September). Leave San Sebastian, for a drive south to Haro, the capital of the Rioja wine region. We start with a visit to Roda, a recent Riojan icon that showcases the modern style of wine. We follow Roda with a visit to the old school at Muga, one of the very few wineries to retain its own cooperage, which we see, and the perfect place for a traditional roast lamb lunch at the winery, accompanied by the top Muga wines. Head to the Hotel Viura in the village of Villabuena de Alava. This small boutique hotel has a remarkable design and a warm welcome in the heart of Rioja Alavesa. Light dinner at the hotel this evening. B/L/D

Day 4 (Saturday 24th September). Wine blending masterclass at the beautiful Amaren winery that is dedicated to the wife of Luis Cañas, a top family producer in Rioja. Five of Spain's seven 3 Michelin star restaurants carry Luis Cañas wines, now a



Riojan benchmark. We get the chance to blend our own wines and meet the winemaker (harvest permitting) before a light tapas lunch at the hotel. In the afternoon we drive to the next village to visit Marques de Riscal for a tasting in the Gehry designed city of wine before we move on to a last night dinner at Ventamoncalvillo a Michelin star restaurant. **B/L/D** 

**Day 5 (Sunday 25th September).** After breakfast transfer to Bilbao airport and end of tour.



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£2200 per person double occupancy

## Iberian Wine Tours

Simon: 07917771069

# Included

- 2 nights Zenit Hotel, San Sebastian
- 2 nights Viura Hotel, Rioja

£475 single supplement £350 deposit per person

- Private transport
- Tour manager
- Breakfast daily; 3 lunches/ 3 dinners
- Visits and activities as specified

### Not included

Airfare; meals not mentioned above; travel insurance; gratuities for guides

### PAYMENT DETAILS:

Please go to the following web page to book: <u>https://www.iberianwinetours.com/product/san-</u> <u>sebastian-rioja-jo-tunnah-2022/</u>

When you reach Checkout please choose the 2nd Option (Pay by other currency or cheque).

Please then send a cheque for the deposit (or full amount) to:

Iberian Wine Tours

90 Old Belfast Road

Saintfield, Co Down,

BT24 7DF

Any problems or queries please call Simon 07917771069





