



# *San Sebastian to Barcelona*

Fine Wines, Gastronomy & Culture

April 23- 30, 2017



## What to expect

April is a wonderful time to enjoy dynamic contrasts of the culture, food and wine of the north of Spain. Our journey takes us from the Atlantic to the Mediterranean, highlighting the difference of all the wine regions in between.

The Basque coast offers a fresh and striking start, txakoli white wine with local tuna and anchovies introducing us to the distinct gourmet feel of green Spain by the Cantabrian Sea.

We start with dinner on the hills above San Sebastian's La Concha beach and end at the Monvinic wine bar Barcelona. Along the road, we enjoy the finest olive oil producer in Navarra, the Somontano wine region in the shadow of the Pyrenees and the cava and Penedes producers in Catalunya.

## Highlights

- Michelin star meals in Pamplona and Blecua
- Visit to world's top organic olive oil producer in Navarra
- Gourmet tapas tour of San Sebastian
- Visits to top class wineries Txomin Etxaniz, Arinzano, Viñas del Vero and Llopart
- White asparagus harvesting in Navarra
- Short hike and picnic in the mountains of Somontano

- Dinner at the world's number 1 wine bar in Barcelona
- Walk the San Fermines bull run in Pamplona
- Dinner at one of the world's top 5 wine cellars
- Optional visits to Gaudi masterpieces, La Pedrera and Sagrada Familia



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## Trip Itinerary

**Day 1.** Afternoon check in to the 4\* Astoria Hotel in San Sebastian. Brief introductory bus touring walk, including old town and beaches. Dinner at Rekondo, home to one of the world's top 5 wine cellars, housing over 100,000 bottles.

**Day 2.** Morning visit to Cantabrian Coast to top txakoli (a light, spritzy Basque wine) producer Txomin Etxaniz. Free afternoon in San Sebastian. Evening gourmet pintxos (tapas) tour with San Sebastian Food in the old town.

**Day 3.** Leave for Navarra for morning visit and lunch, catered for by top class restaurant Maher, at the Arinzano winery. This is one of the country's best kept secrets, a spectacular location producing quality wines. Afternoon check in to converted 18th Century palace, the Palacio Guendelain in Pamplona' old town. Free evening.

**Day 4.** Morning visit to Hacienda Queiles in the south of Navarra. This superb property is home to one of Spain's top organic olive oil producers (used by Michelin star chefs throughout the world). Private lunch at the estate. Evening walk of the San Fermes bull run on the way to the excellent family



run, Michelin star Roderio restaurant opposite the bull ring.

**Day 5.** Morning visit on the fringes of Bardenas desert (yes, in Navarra!) to join in the local asparagus harvest with local producer Ruben Mendi. After a drink in Ruben's excavated caves we harvest white asparagus, a local delicacy, washed down with Navarran rosado wines. Lunch in a local cider house with local wild mushrooms and lamb chops. Head to Somantano and check in to hotel at Santa Maria de Alquezar. Free evening.

**Day 6.** Morning guided visit to the Colegiata de Santa Maria a former Arab fortress with lovely views over the valley. Hike in the Sierra de Guara past medieval bridges and churches, canyons and waterfalls. Stopping en route for a picnic lunch. Afternoon rest then visit to one of Somontano's best wine producers, Viño del Vero's Blecua winery, before a lavish Michelin dinner.

**Day 7.** Check out and head to Catalunya for a visit and tasting at top Cava producer, the family-run Llopart. Afternoon check in to chic H10 Montcada Hotel in the Barcelona's Gothic Quarter. Evening dinner at Monvinic, the world's no.1 wine bar (according to Wall St Journal). Top Catalan food and wines in a stylish setting is a great way to end the tour proper.

**Optional Day 8.** There is an optional day in Barcelona with a morning visit to Gaudi's masterpieces, the Casa Mila (La Pedrera) and the Sagrada Familia. Free afternoon, then authentic insider's tapas tour in the fashionable Gracia district of the city, visiting a couple of the best local restaurants, famous for their quality food and wine.

**Day 9.** End of tour.





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**\$3975 per person double occupancy**

**\$700 single supplement**

**\$500 deposit per person**

**Optional day in Barcelona \$350pp  
sharing (\$100 single supplement)**

***Limited to 20 guests***

## **Included**

- 2 nights Astoria Hotel, San Sebastian
- 2 nights Palacio Guendelain, Pamplona
- 2 nights Santa Maria de Alquezar, Somontano
- 1 night H10 Montcada, Barcelona
- Private transport by luxury coach
- Tour manager
- Breakfast daily; 5 lunches/ 4 dinners
- Visits and activities as specified

## **Not included**

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



*Contact us to sign up for this trip*

## **Iberian Wine Tours**

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