

The Basque Country

Fine Wines, Gastronomy & Culture

September 11 -17, 2017



What to expect

September is a wonderful time to enjoy dynamic contrasts of the culture, food and wine of the Basque Country in the north of Spain. Our journey takes us from the vibrant city of Bilbao to San Sebastian on the Atlantic Coast, taking in the wonderful Basque wine region of Rioja Alavesa on the way.

Co-hosted by Jeremy Shaw and Karen Bell this promises to be a gourmet tour extraordinaire.

The Basque countryside offers a fresh and striking start, enjoying the light and spritzy Txakoli in fresh mountain meadows, before a barbecue meat masterclass introducing us to the distinct gourmet feel of green Spain.

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

Highlights

- Michelin star meal in Rioja
- Charcoal grill beef masterclass near Gernika
- Visit to Tree of Gernika and Parliament
- Gourmet pintxos tour of San Sebastian
- Visits to top class wineries Muga, Roda, Remelluri, Talai Berri, Bodega Berroja
- Shepherd experience and cheese tasting in

Atxondo

- Lamb charcoal grill masterclass in Rioja
- Dinner at one of the world's top 5 wine cellars
- Cookery class and lunch in Bilbao
- Visit to the Guggenheim Museum in Bilbao
- Blend your own wine in Bodega Urbana, Bilbao
- Walk the San Fermes bull run in Pamplona
- Optional tapas tour in Bilbao



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Trip Itinerary

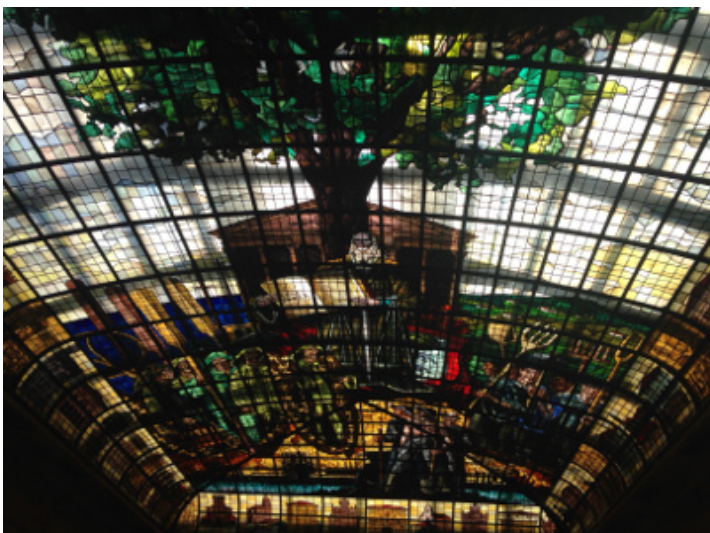
Start in Hotel Miro, Bilbao. Optional tapas tour on Sunday 10th September

Day 1. Drive to the mountains for visit and tasting at Bodega Berroja, spectacularly located and producer of fine Txakoli. Visit to Gernika, inspiration for Picasso's famous painting, to see the Tree of Gernika and the Parliament. Asado lunch with Basque beef over the open fire at the Baserri Maitea restaurant, assisted by Karen Bell. Free evening.

Day 2. Morning visit to the Guggenheim Museum. Cookery class and lunch at Los Fueros, one of the oldest restaurants in Bilbao. Free time before early evening visit to Bodega Urbana where we enjoy a wine blending competition with some tapas.

Day 3. Check out and head to morning shepherd experience and cheese tasting in the foothills of the Basque holy mountains in Atxondo. Drive to Rioja for lunch and tasting at Remelluri, including a masterclass with Karen Bell on cooking perfect lamb chops over a vine charcoal grill. Check into Viura Hotel in Vilabuena. Light dinner at the hotel.

Day 4. Morning wine visit Muga in famous Barrio de la Estación in Haro, a fine traditional Rioja winery.



Walk to the nearby Roda winery a modern Rioja icon. Lunch at Michelin starred Ventamoncavillo in the foothills of the Demanda mountains on the southern edge of Rioja, where Karen will assist in cooking one of the courses, and we will taste some of our blended wines from Urbana. Free evening at the hotel.

Day 5. Depart hotel and drive to Pamplona where we walk the famous San Fermes bull run before a light tapas lunch. Head north to San Sebastian and check in to Hotel de Londres y de Inglaterra before an evening Basque tapas (pintxos) tour of the old city.

Day 6. Morning visit and tasting to Talai Berri, one of the top Txakoli producers in the region, where we enjoy a tapas lunch. Afternoon free before dinner at Rekondo overlooking San Sebastian with some fine Basque food at the home of one of the world's top wine cellars.

Day 7. End of tour.



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\$3995 per person double occupancy

\$4095 pp Paypal price

\$750 single supplement

\$500 deposit per person

Optional tapas night in Bilbao \$295 pp sharing (\$75 single supplement)

Limited to 20 guests

Included

- 2 nights Hotel Miro, Bilbao
- 2 nights Hotel Viura, Rioja
- 2 nights Hotel de Londres y de Inglaterra, San Sebastian
- Private transport by luxury coach
- Tour manager
- Breakfast daily; 6 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

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