



Castile

Fine Wines & Gastronomy

May 28 - 4 June, 2017



What to expect

In the company of top art historian, former chef and resident of Castile, Gijs van Hensbergen, as well as regional expert and host Jeremy Shaw, you will be treated to a privileged insider's introduction to this fascinating region.

May and June is a wonderful time to enjoy the high altitude clarity of Old Castile, with its magnificent castles, mountains and squares and for savouring the red wines of Toro and the Sierra de Gredos as well as the whites of Rueda.

Regional gastronomic specialities like suckling pig and lamb as well as some of the world's best hams make this a food and wine lover's heaven.

Highlights

- Family suckling lamb lunch at Alejandro Fernandez's Dehesa la Granja estate
- Private visit to the Liria Palace in Madrid, home to the dukes of Alba and superb pieces of art
- Wine visits to Teso la Monja, Ossian, Bernabeleva, La Zorra
- Visit to one of the world's top Iberian ham producers, Simon Martin
- Visit to cheese maker Vicente Pastor
- Michelin star dinners at Victor Gutierrez in Salamanca and El Club Allard in Madrid
- Visit to see Picasso's famous painting, Guernica
- Private visit to the Bernabeu Stadium, Madrid
- Suckling pig lunch in Segovia
- Walking tour of Segovia and Royal Palace of La Granja de San Ildefonso



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Trip Itinerary

Start in Madrid.

Day 1. Leave Madrid for Sierra de Gredos for a tour and tasting of some old vine Garnachas at Bernabeleva before heading to Avila and lunch in El Alacmen, one of the best restaurants in the city, famous for great gilled meats. Head to Segovia for a walk around the Royal Palace of La Granja de San Ildefonso before checking in to the centrally located 4 star Palacio San Facundo. Evening dinner in the Plaza Mayor at La Concepcion restaurant.

Day 2. Morning walking tour of Segovia with Gijs who lived and worked here for many years. He will bring the city to life with history and personal anecdotes. Visit to the medieval alcazar, inspiration for Walt Disney's castle. Suckling pig lunch at one of the city's top restaurants Jose Maria, washed down by some of the owner's top wines including Pago de Carvejas from Ribera del Duero. Free evening in Segovia.

Day 3. Morning wine visit to the white wine DO of Rueda and the Ossian winery, recently purchased by Jose Maria, for a tasting of some the beautiful verdejos. Lunch at Alejandro Fernández's Dehesa La Granja is a selection of local products from the estate. A member of the Fernández family will host the lunch. Depart for Salamanca and check in to our hotel for the next 2 nights, the Palacio de Castellanos, a former 16th century Palace, located in the heart of the old city. An evening walk exploring the classic and the new emerging stars of this historic university city's tapas scene.

Day 4. Morning visit to cheesemaker Vicente Pastor followed by wine visit in Toro to top producer Teso La Monja. Toro is home to big, robust and hearty red wines and this is a fine example. Back to Salamanca with a few free hours before dinner in the classy Michelin star restaurant Victor Gutierrez close to the hotel.

Day 5. After breakfast we leave Salamanca for a short drive south to Guijuelo which enjoys a long-lasting tradition of producing Iberian ham, the climate being ideal for its ageing and curing. Our first stop is Simon Martin, a producer of the finest jamón ibérico since 1907 and 2012 winner of the best jamón in Spain. We learn about the significance of the black foot, acorn feeding before tasting a range of jamon, chorizo and salchichon. Ham heaven! We arrive at Mogarraz to visit La Zorra winery, followed by lunch in the Mirasierra restaurant that owns the bodega. The restaurant looks offers mountain dishes, cooked on the open grill.

Day 6. We make our way back to Madrid where we team up with Joanna Wivell from Corazon Travel for the next 2 days. We have a privileged insider's tour of the Liria Palace, the magnificent 18th Century home to the Dukes of Alba. It boasts a superb art collection including works by Goya and El Greco and is not normally open to the public. We check in to the Gran Melia Fenix hotel for the next 2 nights. Afternoon is free before an evening privately guided visit to the Bernabeu Stadium, home to the world's most successful soccer team, Real Madrid. Dinner is in the nearby Materia Prima, a modern style restaurant with a marketplace concept where you can choose your own food from the market.

Day 7. Morning visit to the Reina Sofia Museum to see Picasso's most famous work, Guernica. Gijs, a world authority on Picasso with a book published about this very painting, will explain its significance. Walk to a light lunch at Golfo de Bizkaia, a casual Basque restaurant. The afternoon is free before last night dinner at the elegant Michelin 2 star restaurant El Club Allard. We enjoy a tasting menu prepared by chef María Marte accompanied by a tutored wine pairing with sommelier Javier Gila, President of Association of Madrid Sommeliers for a memorable end to the tour.

Day 8. End of tour.

** Some of these visits are provisional but would be replaced with another of equal importance*

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\$3995 per person double occupancy

\$4095pp Paypal price

\$700 single supplement

\$500 deposit per person

Included

- 2 nights Palacio San Facundo, Segovia
- 3 nights Palacio de Castellanos, Salamanca
- 2 nights Gran Melia Fenix, Madrid
- Private transport by luxury coach
- Tour manager
- Breakfast daily; 6 lunches/ 5 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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