

# Cádiz

New Year Tour

Dec 27, 2017 - 2 Jan, 2018



## What to expect

At the tip of Southern Spain, gracing both the Mediterranean and the Atlantic, Cadiz is one of Spain's greatest hidden secrets. Home to the sherry triangle Jerez de la Frontera, the Puerta de Santa Maria and Sanlucar de Barrameda, birthplace to flamenco legends and one of the oldest cities in Western Europe. Cadiz is a land of contrasts, from the hilltop white villages to the sunny stretches of beaches on the aptly name Costa de la Luz.

## Highlights

- Insider's tapas tour of Seville
- Equestrian Ballet of pure bred Spanish horses
- Sample superior aged sherry wines at Bodega Tradicion and Osborne
- Walk in the footsteps of Goya around Puerto de Santa Maria
- Visit local flamenco club
- Boat taxi and visit to Museum of Cadiz
- Lunch at Casino of Cadiz private club
- Visit to the famous white villages
- Enjoy New Year Spanish style
- Basque-style lunch at the chefs finca

## Trip Itinerary

**Day 1 (Wednesday 27th December).** We meet in the lobby of Hotel Vincci La Rabida for our insiders tapas tour of Seville, stopping at some local favourites chosen for their specialities and true Sevillian atmosphere.

**Day 2 (Thursday 28th December).** We leave Seville for the Province of Cádiz, to the first corner of the sherry triangle, Jerez de la Frontera

to watch the Equestrian ballet of pure-bred Spanish horses at the Royal Andalucian School of Equestrian Art. After a light lunch we visit Bodegas Tradición producing only full-aged sherry and housing a private art collection including work by Goya, Velázquez and Zurbarán. A short drive to the Puerto de Santa María, the next corner of the sherry triangle where we stay for the next three nights. Dinner at El Faro prepared for us by chef Fernando Córdoba. Hotel Puerto Sherry, located in the Marine area of the Port with views onto the marina itself.



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**Day 3 (Friday 29th December).** A gentle morning walk around Puerto de Santa Maria, retracing the steps of Goya and other painters who liked to work here. We go on to visit the Osbourne bodega, known for their famous bull cut out billboards dotted through the Spanish landscape but more importantly for their large collection of old sherry wines. We have a sherry and brandy tasting paired 5 jotas Iberian ham and a class in pouring sherry in the style of the *venenciadores*. We board the bus for a short drive to a legendary lunch spot for the *gaditanos*, the locals of Cádiz. *El Ventorillo del Chato* dates back to 1780, wedged on a stretch of beach between the Atlantic and the Bay of Cádiz. After time to relax, we visit an authentic local flamenco club and to experience accompanied by a tapa to two.

**Day 4 (Saturday 30th December).** Weather permitting, we take the local boat taxi across the bay to the city of Cádiz. The oldest inhabited city in Spain with narrow streets and delightful plazas. We visit the mouth-watering fish market, the Museum of Cadiz to get a sense of this city's past and present. We have lunch at the Casino de Cadiz, the name given to Cadiz most prestigious private club that dates back to 1844 located on the San Antonio square where the Spanish constitution was signed in 1812. Year's Eve dinner festivities. The Casa de la Califa restaurant has an excellent reputation in Vejer with its Mediterranean and Moroccan fusion. Tonight will be no exception. At midnight we will do what all good Spaniards do and see in the new year with grapes, one for each chime of the clock. Start practicing!

**Day 5 Sunday (31st December).** We leave the Puerto de Santa Maria and make our way South, calling for coffee at the delightful seaside village of Conil de la Frontera, one of the *pueblos blancos*, the white villages which marked the frontier with Africa before the final reconquest under the Catholic Monarchs. On to our new year's destination, another authentic white village, the hilltop town of Vejer de la Frontera, voted one of the prettiest towns in Spain, with its Moorish past and rich produce. We stay at the charming Casa de



la Califa, dating back to the 10<sup>th</sup> century located on the edge of the palm-filled Plaza de España square. We leave our luggage and head out to discover why Vejer is becoming a haven for food lovers. Needless to say, we will be doing our own share of foodie research in the form of lunch!

A free afternoon. We meet for dinner in the hotel dining room with its former Moorish Aljibe well and palm courtyard for our New Year's Eve dinner festivities. The Casa de la Califa restaurant has an excellent reputation in Vejer with its Mediterranean and Moroccan fusion. Tonight will be no exception. At midnight we will do what all good Spaniards do and see in the new year with grapes, one for each chime of the clock. Start practicing!

**Day 6 (Monday 1st January).** After breakfast, we blow the cobwebs away and drop down for a New Year's day stroll along the beach before going on to meet our host Chete. Chete is an architect, a masterchef and a Basque and a lover of Cádiz. We visit Chete on his finca where we are invited to join him in his Txoko, a traditional Basque dining room to prepare lunch with him. Lunch is a serious affair in Spain and no more so than on New Year's day and this promises to be a joyfully relaxing occasion. We bid farewell to Chete and return to the Casa de la Califa for our last night farewell toast with jamón and cava.

**Day 7 (Monday 2nd January)** An early start for our drive back to Seville and the end to our New Year's trip.





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€3200/ £2990 per person sharing

€495/ £430 single supplement

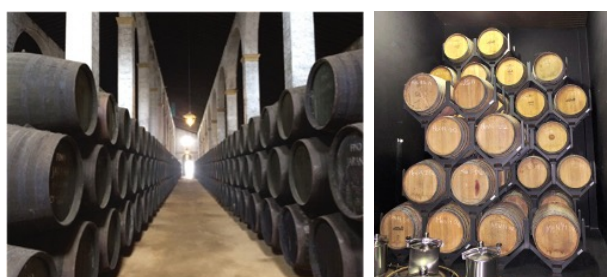
€500/ £450 deposit per person

### Included

- 2 night Hotel Vincci La Rabida, Seville
- 3 nights Hotel Puerto Sherry, Puerto de Santa Maria
- 2 nights Casa de la Califa, Vejer de la Frontera
- Private transport
- Tour manager
- Breakfast daily; 4 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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