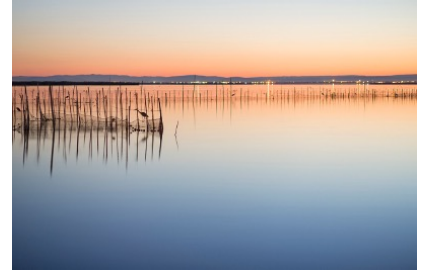




# Valencia

The food, wines & culture

Sep 23 - Sep 30, 2018



## Overview

Valencia has recently stepped out of the shadow of Madrid and Barcelona to become a world class destination in its own right. With its stunning City of Arts and Science (designed by local architect Calatrava), as well as a charming old quarter and a burgeoning gourmet scene, the city is on the rise.

So too the surrounding winelands which have been making rapid progress over recent years. Regions such as Utiel Requena, Alicante, Jumilla and Yecla have been producing stylish, fruit-driven wines which showcase lesser known varietals such as Monastrell (Mourvedre) and Bobal. There is even a small production of Cava and some tasty sweet Moscatel.

The region is the birthplace of Spain's best known dish, paella, and of course is famous for the huge swathes of orange trees that dominate the landscape. Local drinks such as Agua de Valencia (a cocktail made from orange juice, Cava and sugar) and horchata (made from tiger nuts) are not to be missed. Valencia, both the city and region, has the feeling of a place whose time has come to shine and we are delighted to be returning there.

## Valencia Trip Highlights

- Visits to some the best wineries of Valencia, Utiel-Requena, Jumilla, & Yecla
- Cultural visits with art historian Gijs van Hensbergen to the Ceramics Museum and IVAM modern art museum

- Paella cookery class and boat ride in Albufera, Spain's largest lake
- Flamenco show & dinner in former 18th Century palace
- Michelin star dinner overlooking marina in Alicante
- Historical tapas and walking tour of Valencia's old town
- Cheese tasting at Casa Montaña, one of Valencia's best wine bars
- Dinner at La Salita, one of the city's best new restaurants

## Top wineries included

Bodegas Arraez, Los Frailes, Juan Gil, Barahonda, Bodegas Castaño, Pago de Tharsys, Gutierrez de la Vega, Vera de Estenas



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## Trip Itinerary

**Day 1 Sunday 23rd September** Check in to SH Hotel Ingles, in central Valencia. Late afternoon walking and tapas tour of Valencia. This tour offers an introduction to the city, matching culture, gastronomy and wine. We stop in three interesting places tasting the food specialties combined with a touch of local history.

**Day 2 Monday 24 September.** Visit Bodegas Arraez a family run producer in the DO Valencia. The new generation the family have taken over and given a fresh impetus making lively wines. On to the nearby Los Frailes, producing some the best wines in the region. We have a tasting with lunch at the winery. Check in to Hotel Spa La Romana where we enjoy a light dinner.

**Day 3 Tuesday 25 September.** Morning visit to the Monasterio de Santa Ana del Monte Jumilla. Franciscan Friar Javier Rojo, an eminent wine connoisseur who worked with our own Marisa Shaw at the Spanish Embassy in London, will host us for a private visit to the friary where he now resides. Javier studied the history of the Franciscan friars in Spain before becoming one himself and is a very engaging character who plans to join us for the whole day in Jumilla. Brief tasting at Bodegas Juan Gil, one of the best producers in the region. Back



to the hotel to freshen up before dinner at 1\* Michelin restaurant Monastrell, overlooking the marina in the coastal city of Alicante.

**Day 4 Wednesday 26 September.** Morning visit to Barahonda, one of Yecla's best wineries and then a tasting and lunch at Bodegas Castaño in DO Yecla. Here we discover all about the world of Monastrell, walking through the vineyards. Lunch is country style brunch served with their best wines. Free evening.

**Day 5 Thursday 27th September.** Morning visit for tasting and lunch at Bodegas Gutierrez de la Vega in DO Valencia. A beautiful location with a company well known for production of top class sweet Moscatel, amongst others. On to visit Spain's largest fresh water lake in Albufera for boat ride and tour of the stunning paddy fields and orange groves, before a paella cookery class and dinner in the birthplace of paella. Hotel Ingles in Valencia

**Day 6 Friday 28th September.** We are joined by renowned art historian and hispanophile Gijs van Hensbergen. Morning visit and tasting to Pago de Tharsys, their Pago designation recommendation of their high standards of wine. Lunch is at the Vera de Estenas one of the best producers of Bobal in the DO Utiel-Requena. Evening tapas dinner watching a flamenco show in a converted 18th Century palace in Valencia.

**Day 7 Saturday 29th September.** Gijs walks us through a visit to the Museo de Ceramica, before walking via La Lonja Silk Exchange and on to the IVAM modern art museum. Light lunch and cheese tasting at Valencian institution Casa Montaña with a free afternoon. Dinner is at La Salita where Spanish masterchef winner, Begoña Rodrigo, treats us to a special tasting menu paired with fine wines to bring the trip to a fitting finale.

**Day 8 Sunday 30th September.** End of tour

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\$3950 per person double occupancy

\$400 single supplement

\$500 deposit per person

## Included

- 4 nights SH Ingles, Valencia
- 3 nights at Spa Hotel La Romana
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 6 lunches/ 6 dinners
- 1 cookery class
- Activities as specified
- 9 winery visits

## Not included

Airfare and flights; meals not mentioned above; travel insurance, gratuities for guides

\*Some pictures copyright [www.visitvalencia.com/es/](http://www.visitvalencia.com/es/)

*Contact us to sign up for this trip*



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