



Barcelona to Valencia

The food, wines & culture

18-25 April 2021



Overview

An enticing Mediterranean transition from the architecture, food and wines of Catalonia to the burgeoning wines and culinary treasures of its southern neighbour Valencia. As the Catalan cultural identity loosens its position in the Spanish psyche, this is a fascinating time to contrast Valencia's cultural and gourmet influence with that of its northern neighbours through the food and wine of each city and region.

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. Wine regions such as DO Utiel Requena and DO Valencia have been producing stylish, fruit-driven wines which showcase lesser known varietals such as Monastrell (Mourvedre) and Bobal.

The region is the birthplace of Spain's best known dish, paella. Local drinks such as Agua de Valencia and horchata are not to be missed. Valencia, both the city and region, has the feeling of a place whose time has come to shine.

In combination with the neighbouring stellar wine regions DO Terra Alta and DOC Priorat in Catalunya this trip is a food and wine lover's dream.

Trip Highlights

- Dinner at one of the world's top wine bars in Barcelona
- Visits to some of the best wineries of Valencia, Terra Alta and Priorat
- Michelin star dinner in Cambrils
- Tutored wine tasting in Valencia
- Learn about the Spanish Civil War and visit the site of the Battle of the Ebro
- Guided cultural walking tour of Valencia
- Paella cookery demonstration in Albufera
- Flamenco show & dinner in former 16th Century palace
- Dinner at Michelin star La Salita

Top wineries included

Costers del Siurana (Clos de l'Obac), Los Frailes, Clos Figueras, Celler Frisach, Vins del Tros



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Trip Itinerary

Day 1 Sunday 18 April Walk to first night dinner at Monvinic a temple to wine where we enjoy a private dinner, matching a range of top notch wines to regional dishes. A great way to kick off the tour at the wine bar reckoned to be number 1 in the world by the Wall Street Journal. We stay at the stylish 4 star H10 Urquinaona Hotel in Barcelona for 1 night. **D**

Day 2 Monday 19 April. After a leisurely breakfast, we head south to the modernist town of Reus, where we have a visit to perhaps the most historic vermouth producer in Spain at Vermuteria Rofes where we enjoy a vermouth tasting and lunch to set us on the road to the seaside at Cambrils.

We travel further south to the Mediterranean coast to the town of Cambrils where we check in to our hotel, the 4 star Sol Port for 2 nights. Evening olive oil tasting at hotel with Moli d'Oli a very good local producer. **B/L**

Day 3 Tuesday 20 April. We make the trip to Priorat's Costers del Siurana to taste one of the Spain's stellar wines, Clos de l'Obac. Carles Pastrana, the owner, was the mayor of Gratallops village who brought together the initial mythical group of Clos pioneers to reinvent the region through careful cultivation of old vine garnacha. We enjoy tasting at the winery.

We walk down the hill to have a wine-paired lunch at the delightful Clos Figueras, owned by English wine guru Christopher Cannan.

Michelin dinner at the Rincon de Diego restaurant. Holder of a Michelin star since 2005, Rincon de Diego is one of the reasons why Cambrils is considered the gastronomic capital of the Costa Dorada. **B/L/D**

Day 4 Wednesday 21 April. Check out and head to the picturesque Terra Alta wine region. We start the day at Celler Frisach in Corbera d'Ebre. Close

to the scene of some of the bloodiest fighting in the Spanish Civil War we have a visit and taste some of the DO Terra Alta wines in a Civil War trench.

Visit the nearby 115 Days Interpretative Centre to find out more about the 115 days of combat in the Battle of the Ebro as well as seeing some of the battle landscapes. Lunch at Vins del Tros, a lovely winery close by. Head south to Valencia and check in to the 5* Palau de la Mar in the centre of the city for 3 nights. Light dinner at the hotel. **B/L/D**

Day 5 Thursday 22 April. Leave Valencia to visit Los Frailes, a producer of some the best wines in the classy Fontanars subregion of the DO Valencia. Tasting with rustic lunch at the winery, a former 17th century Jesuit friary, hosted by one of the Velazquez family. Evening wine tasting and supper at the hotel featuring top class wines from around the Valencia region. **B/L/D**

Day 6 Friday 2 October. Travel south of the city to the Albufera area for a paella demonstration and lunch matched with fine wines in the La Matandeta restaurant (Gwyneth Paltrow learned to cook paella here). Late afternoon, back to the city stopping at the City of Arts & Sciences for a short walk. Leave for evening tapas dinner watching a flamenco show in a converted 16th Century palace, believed to be a former studio of great Valencian artist Juan de Juanes. **B/L/D**

Day 7 Saturday 3 October. A local expert guides us through a visit to Valencia's Central Market before walking to the Museo de Ceramica, and Museo del Patriarca. This is a chance to experience the glorious past of the city and see some of its true artistic and architectural highlights in the company of an expert. Free afternoon before ast night dinner at Michelin star restaurant La Salita, where Spanish masterchef winner Begoña Rodrigo, treats us to a special tasting menu paired with fine wines. **B/D**

Day 8 Sunday 4 October. After breakfast, end of tour.

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\$3995 per person double occupancy

\$500 single supplement

\$500 deposit per person

Included

- 1 Night H10 Urquinaona, Barcelona
- 2 nights at Sol Port, Cambrils
- 3 nights Palau de la Mer, Valencia
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 5 lunches/ 7 dinners
- 1 cookery demonstration
- Activities as specified

Not included

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

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Contact us to sign up for this trip

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