



IBERIAN
WINE TOURS

Valencia

The food, wines & culture

1 July - 4 July 2021



Overview

This trip is an exploration of the scintillating wines and culinary treasures of Valencia. This is a fascinating time to enjoy Valencia's cultural and gourmet influence on the world through the food and wine of the 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.

Please note that some changes to the itinerary might be necessary due to Covid restrictions.

Trip Highlights

- Visits to some of the best wineries of Valencia and Utiel Requena
- Tutored wine tasting in Valencia
- 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

Bodegas Gutierrez de la Vega, Vera de Estenas, Pago de Tharsys



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Trip Itinerary

Day 1 Thursday 1 July

A local expert guides us through a visit past 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.

Back to the hotel for a tutored tasting as an introduction to the wines of the region before dinner. **D**

Day 2 Friday 2 July

Travel south of the city to morning visit for tasting at Bodegas Gutierrez de la Vega in DO Valencia. A unique location with a winemaker well known for production of top class sweet Moscatel, amongst others.

Head 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).

Back to the hotel before leaving 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 3 Saturday 3 July

Morning visit and tasting at Pago de Tharsys, their Pago designation a recommendation of the high standards of their wine. They are famed as being one of the top producers of Cava in the region but their Bobal is also highly noteworthy.

Visit and BBQ lunch at Vera de Estenas, one of the best and most traditional producers of old-vine Bobal in the DO Utiel-Requena. Situated in a



modernist building dating from 1919 they have some of the oldest Bobal holdings in all of Spain.

Back to Valencia before last 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/L/D**

Day 4 Sunday 4 July

After breakfast, end of tour or start of extension (See next page)

Price

€1695/ £1550/ \$2100 per person double occupancy
€350/ £300 / \$400 single supplement
€500 deposit per person

Included

- 3 nights Palau de la Mar, Valencia
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 2 lunches/ 3 dinners
- 1 cookery demonstration
- Activities as specified

Not included

Airfare and flights; meals not mentioned above;



Trip Extension

Day 1 Sunday 4 July

After a leisurely breakfast we head north to the upmarket Mediterranean resort of Cambrils where we check in to the Sol Port hotel for 2 nights. We go to Michelin star restaurant El Rincon de Diego where we enjoy a superb lunch with fine wines from Catalunya. The restaurant has held a star since 2005 and is one of the reasons Cambrils is considered the gastronomic capital of the Costa Dorada.

Free afternoon and evening to enjoy a swim or walk along the sandy beach. **B/L**

Day 2 Monday 5 July

We have a morning visit and tasting at Joan Simo an award winning small family-run winery in the village of Porrera in Priorat. Their top wines exhibit all the best characteristics of Garnacha and Cariñena.

We have a special wine-paired lunch in Gratallops at the delightful Clos Figueras, owned by English wine guru Christopher Cannan who was one of the early exporters fine Priorat wines and then bought Figueras in the mid 90s. Back to the hotel for a break before evening light tapas and ice cream on the promenade in Cambrils **B/L/D**

Day 3 Tuesday 6 July

After breakfast, end of tour.

Price

€850/ £750/ \$1000 per person double occupancy
€65/ £50/ \$75 single supplement

Included

- 2 nights Sol Tryp Hotel, Cambrils
- Private transport by luxury coach

- English speaking guides
- Breakfast daily; 2 lunches/ 1 dinners
- Activities as specified

Not included

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