



Gourmet Valencia

& the wines of Mediterranean Spain

19 - 26 June 2022



Overview

This trip, co-hosted by top US chef Karen Bell 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 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
- Truffle hunting experience
- Cheese making experience
- Lunch at Michelin star La Salita
- Dinner at 2* Michelin star El Poblet

Top wineries included

Bodegas Gutierrez de la Vega, Vera de Estenas, Pago de Tharsys, Bodega los Frailes, Celler de Roure



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Trip Itinerary

Day 1 Sunday 19 June

Late afternoon meet at the Hotel Palau de la Mar from where a local expert guides us on a visit through Valencia including the Central Market, Silk Museum and Museo de Ceramica. This is a chance to experience the glorious past of the city and see some of its true artistic and architectural highlights. Back to the hotel for a tutored tasting as an introduction to the wines of the region before dinner. **D**

Day 2 Monday 20 June

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 where there is time to explore the City of Arts and Sciences. Back to Valencia where the evening is free. **B/L**

Day 3 Tuesday 21 June

We discover the fascinating world of the truffle first-hand with a guided tour of the truffle-growing area of El Toro and a live demonstration of how they are harvested by professionals and their truffle-hunting dogs. The experience ends with lunch at Restaurante Randurías in Jérica, where chef Kike Peris has created a truffle-based menu which introduces us to the world of truffles or 'black gold'. Back to Valencia and light dinner at Casa Montaña, a legendary Valencian eatery. **B/L/D**

Day 4 Wednesday 22 June

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. Lunch at the winery.

Back to the hotel before leaving for the Albufera region for evening paella demonstration and dinner matched with wines in the La Matandeta restaurant (Gwyneth Paltrow learned to cook paella here). After dinner we watch a flamenco show, enjoying this most quintessential Spanish music and dance. **B/L/D**

Day 5 Thursday 23 June

We spend a morning surrounded by nature at a sheep farm where we discover how cheeses are made and the difference between them. We will also make our own fresh cheese and taste 8 different cheeses, both pasteurized milk, a 2-month semi-cured, 6-month cured, the 12-month old, flavored herbs, truffle, and unpasteurised ones of 4 months and 18 months. Back to Valencia for lunch at Michelin star restaurant La Salita, where Spanish masterchef winner Begoña Rodrigo, treats us to a special tasting menu paired with fine wines. Free evening in Valencia. **B/L**

Day 6 Friday 24 June

Head to Alforins wine region, a quality area receiving favourable comparisons to Burgundy. Visit and tasting at Celler de Roure, one of the area's best known wineries. On to the nearby family run Los Frailes, producing some the best wines in the region. We have a tasting with lunch at the winery. Back to Valencia where the evening is free. **B/L**

Day 7 Saturday 25 June

Morning visit to Central Market tasting some hams and cheeses before a light tapas lunch. Last night dinner at 2* Michelin restaurant El Poblet. **B/L/D**

Day 8 Sunday 26 June

After breakfast, end of tour (or on to extension, next page)

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Price for Main Tour

\$4600 per person double occupancy

\$950 single supplement

\$500 deposit per person

Included

- 7 nights Palau de la Mar, Valencia
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 6 lunches/ 4 dinners
- 1 cookery demonstration
- Activities as specified

Not included

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

Trip Extension

Day 1 Sunday 26 June

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 27 June

We have a morning visit and tasting at Coca i Fito a small family-run winery in in the village of El Masroig in Montsant. Their top wines exhibit all the best characteristics of Garnacha and Cariñena and we take a walk through the beautiful vineyard.

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 28 June

After breakfast, end of tour.

Price for Extension

\$1000 per person double occupancy

\$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