



IBERIAN
WINE TOURS

Andalusia

Winemakers, Seafarers & a Michelin
Star

5-12 March, 2023



Savour the tastes and sensual pleasure of ancient and modern Andalusia on a journey linking three vibrant cities, each with a very different story. We start in the city where Picasso was born. Malaga, an exciting cultural reference point since its recent reinvention with a vibrant foodie scene to go with it.

What to expect

We climb up into the hills of Malaga to understand this region's Premium wine and its winemakers, visiting the bodegas of the likes of heroic viticultor, Lauren Rosillo at Sedella and Friedrich Schatz, the Swiss former flower seller, one of the champions responsible for the Sierra de Malaga's comeback in producing premium non-fortified wines.

Beyond the famous Andalusian white villages, we travel to the southern tip of Spain where the Atlantic meets the Mediterranean to Western Europe's oldest city, Cadiz. The gateway to the Americas when Columbus set sail and returned with new riches for the palate. We savour all its culinary heritage, fresh fish, fortified wines and everything in between.

Long lunches, lazy dinners and engaging local flavour - its people and its cuisine.

On to Seville for our last night Michelin star extravaganza and raise a glass to this land of contrasting cultural heritage.

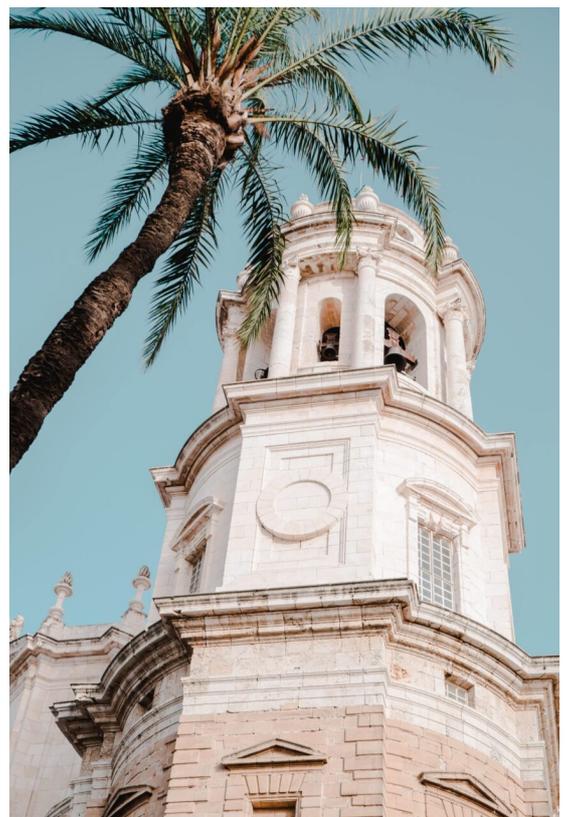
Highlights

- Insider's tapas tour of Seville
- Malaga through the eyes of Picasso Tapas like a local in Malaga

- Lunch and tasting at Finca el Rosalejo, Summer home to the Duke and Duchess of Ahumada
- Taster menu at the Casino de Cadiz
- A tour of Cadiz and its seafaring legacy
- Visit to Sanlúcar de Barrameda
- Seville behind-the-scenes tour
- Michelin star dinner at Seville's Abantal restaurant

Winery visits

Victor Ordoñez, Sedella, Cortijo de los Aguilares, Friedrich Schatz, Gutiérrez Colosía, Bodegas Hidalgo La Gitana



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Day 1. 7pm

We meet in the reception area of the Palacio Solecio Hotel in central Malaga for our first night's delving into the best of Malaga's tapas scene for the Malagueños.

Day 2. 9.30am

We meet our guide in reception for a visit of Malaga through the eyes of Picasso, stopping by his birthplace. We then begin take an exclusive visit of Jorge Ordoñez' winery in Vélez for a tour and tasting. Next we meet heroic viticultor, Lauren Rosillo at the Sedella winery followed by a rustic lunch in Árchez at a local favorite, known for its grilled meat. We return to Malaga for some gourmet tapas tasting of wines from the Sierra de Malaga DO with Julian Sanjuan, founder of the Malaga the sommeliers' association and owner of the Patio de las Beatas restaurant, in itself a reference point for Malaga wine lovers.

Day 3. 9.30am

Check out of the hotel and drive into the hills of the Serranía de Ronda for a visit and tasting at Cortijo los Aguilares known for their prize-winning Pinot Noir made by their oenologist, Bibi García. On to our visit at the bodega belonging to Friedrich Schatz, the biodynamic oenologist whose family wine-making tradition dates back to 1641. Lunch at Ronda's greatest dining secret. We drive into Ronda and check into the Parador. Drink and tapa downstairs in the lounge.

Day 4. 10.00am

Check out of the Parador for our walking tour of Ronda with Antonio Jesús, admiring that not-to-be-missed view of the Puente Nuevo bridge and Spain's oldest bullring before a drive across the Sierra de Cadiz.

We cross the Sierra and call at Hacienda el Rosalejo belonging to the Duke and Duchess of Ahumada for a tasting of locally prized wines and lunch in the main dining room.

After coffee, we continue to Cádiz and check into the Cuatro Torres Hotel. An evening stroll and tapa to conclude the day.

Day 5. 10am

We meet in reception with our guide to discover the reasons behind Cadiz's culinary and cultural legacy since the Phoenicians' arrival in 11 BC to its heyday as the 18th century gateway to the Americas. We have a tasting lunch at the private member's club, the Casino Gaditano looking onto its ornate Mudejar style inner courtyard. Free afternoon and evening.

Day 6. 10am

A short drive over to Puerto de Santa María to Spain's first industrial estate, the Campo del Guía. We visit one of the few surviving sherry bodegas dating back to 1838, Gutiérrez Colosía. We take a half hour drive to visit the next corner of the sherry triangle, to Sanlúcar de Barrameda for a visit and tasting at the 8th generation-run Hidalgo La Gitana, established in 1792, famous for its Manzanilla La Gitana. Lunch at the legendary Casa Bigote on the seafront. Free afternoon and an evening stroll and tapa in Cádiz.

Day 7. 8.45am

Check out of Hotel Cuatro Torres for our drive to Seville and, after check in to the Hotel Hospes Casa del Rey de Baeza, we go for a behind-the-scenes visit of the city. We visit four different neighbourhoods, including Encarnación, San Julian and the formerly Bohemian area of San Marcos, making our way over to the Andalusian Italian Renaissance Palace, the Casa Pilatos. A truly behind-the-scenes experience where we learn not just about Seville's past and present, but also about the Sevillanos themselves and what makes them tick. Light tapas at lunchtime. Free afternoon. Dinner at Seville's Michelin star restaurant, El Abantal.

Day 8.

Breakfast. End of tour.

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\$4500 per person sharing
\$990 single supplement
\$500 deposit per person

Included

- 2 nights at the Palacio Solecio, Malaga
- 1 night at the Parador Hotel, Ronda
- 3 nights at Cuatro Torres Hotel, Cadiz
- 1 night at the Hotel Hospes Las Casas del Rey de Baeza, Seville
- Private transport by luxury coach
- Tour managers
- Breakfast daily; 6 lunches / 6 dinners
- Visits and activities as specified

Not included

Airfare; meals not mentioned above; travel insurance; gratuities for guides



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