



Catalunya

Food & Wine

April 6 -13, 2024



Overview

Catalunya is very special. It's an independent minded 'place apart' within Spain, whose coasts stretch into southern France, renowned for modernist architects and artists, free thinking and Barcelona football club. Catalans pride themselves on their culture, art and football but above all it's the wine and gastronomy that define the people.

The finest cavas are produced by local families, some of Europe's best red wines are made in Priorat, together with a huge range of fine wines across the Catalan regions. Superb seafood fresh from the Mediterranean is highly prized, and of course quality pork, lamb and beef is abundant.

The diverse landscapes of the Costa Brava to the Costa Dorada are a delight to behold, wonderful vistas to be enjoyed at every turn.

Trip Highlights

- Dinner in Barcelona's Gothic Quarter
- Visits to top wineries in Priorat, Emporda, Penedes and Montsant
- Visit historic monastery of Sant Pere de Rodes
- Calçotada - a unique Catalan experience featuring the outdoor grilling of large spring onions over an open fire in Priorat
- Lunch by the sea in the Costa Brava

- Top class Cava tastings
- Michelin star dinners in Peralada and Cambrils
- Lunch with the winemaker in Emporda

Top wineries included

Costers del Siurana (Clos de l'Obac), Torres, Jean Leon, Coco i Fito, Clos Figueras, Peralada, Vinyes d'Olivardots, Massia Serra, Pares Balta, Llopart



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Trip Itinerary

Day 1 Saturday April 6th

We assume morning arrivals on overnight flights and transfers (not included) to the Hotel H10 Urquinaona, a chic 4 star hotel, located near the Plaza Catalunya. No activities are planned during the day, allowing rest from the long journey.

Around 7:30pm we take the walk to Capet, a lively and popular restaurant to enjoy a food and wine from across Catalunya. **D**

Day 2 Sunday April 7th

After breakfast and check out and head to the Hotel Peralada where we check in for the next 2 nights. The estate comprises golf courses, a wine spa, a theatre and magnificent gardens. We enjoy a tasting of Peralada's multi award winning wines from the DO of Emporda in the lavish new state-of-the-art winery. Their Finca Malaveina was recently voted one of the world's top 100 wines.

Lunch is at the picturesque seaside town of Cadaques where we enjoy lunch in the magnificent Compartir restaurant run by the owners (and former El Bulli chefs) of Barcelona's 2 star Michelin Disfrutar. Afternoon guided visit to the magnificent and historic monastery of Sant Pere de Rodes before going back to the hotel.

In the evening we enjoy a Michelin star dinner in Castell Peralada, fronted by top maitre d' Toni Gerez (former cheese guru at el Bulli). **B/L/D**

Day 3 Monday April 8th

Morning visit to the female owned winery Vinyes d'Olivardots, a real rising star of the region for a walk in the vineyard and tasting of their wines. Head inland for Massia Serra a small family run winery for a visit and lunch. The owners are passionate and innovative people and we enjoy a lunch of local produce. Back to the hotel where the evening is free. **B/L**

Day 4 Tuesday April 9th

Check out and leave for Penedes to Jean Leon for a visit and tasting at this intriguing winery. Short drive to the world famous Torres winery in Vilafranca de Penedes. We have a walk around the grounds then go to their restaurant for a tasting menu lunch. Check in to the MiM hotel in the wonderful seaside town of Sitges where the evening is free. **B/L**



Day 5 Wednesday April 10th

Today it's all about sparkling wine. We head to Cava country and make a visit to one of the top producers, Pares Balta. Taste some of their top cavas before going to Corpinnat producer, Llopart where they've been enjoying stunning views of Montserrat since they started making wine in 1385, for a walk through the vines before a tapas lunch.

Back to Sitges where there is some free time before dinner in the town's best restaurant Alfresco for some tasty local produce paired with wine. **B/L/D**

Day 6 Thursday April 11th

After breakfast we go to one of Spain's premium wine regions, Priorat. We make the trip to Costers del Siurana to taste one of Priorat's stellar wines, Clos de l'Obac. Formed in 1987 this winery was a significant player in the resurgence of Priorat. 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.

It's time for a Calçots lunch at the idyllic rural restaurant Mas Trucafort. They pride themselves on putting on a traditional calçotada, starting with the calçots with a young red, followed by their own grilled lamb (and a heartier Priorat red) in the restaurant. Check into the Sol Port hotel in the seaside town of Cambrils for 2 nights. **B/L**

Day 7 Friday April 12th

We have a morning visit and tasting at Coca i Fito a small family-run winery 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.

Regional lunch at nearby Clos Figueras winery paired with their wines. It's then back to Cambrils for a special last night dinner at El Rincon de Diego. The restaurant has held a star since 2005 and is one of the reasons Cambrils is considered the gastronomic capital of the Costa Dorada. **B/L/D**

Day 8 (Saturday 13 April)

After breakfast, end of tour

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\$4850 per person double occupancy

\$1000 single supplement

\$500 deposit per person

Included

- 1 nights H10 Urquinaona, Barcelona
- 2 nights Hotel Peralada
- 2 nights MiM Hotel, Sitges
- 2 nights Sol Port, Cambrils
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 6 lunches/ 4 dinners
- Activities as specified

Not included

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



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