



Rioja & San Sebastian

25th-30th October, 2024



What to expect

Embark on an exquisite journey with us, proudly partnering with esteemed wine merchant, JN Wine. Indulge in top-class wines amid privileged settings for what should prove to be an elegant exploration of fine wine culture.

The trip begins and ends in Bilbao. On the way we visit the elegant seaside city of San Sebastian whose old town is the scene for a gourmet pintxos tour. Rioja, one of the world's foremost wine regions and harvest time is an amazing time to visit. We sample some of the best of old and new styles of wine in several of the best wineries. Riojan gastronomy is also highly prized and we sample traditional and Michelin star meals.

This trip is truly a food and wine lover's delight!

There is a pre tour night available in Bilbao on Thursday 24th October, staying at the 5 Gran Domine Hotel right beside the iconic Guggenheim Museum. Dinner at Michelin star Ola Martin Berasategui and morning visit and lunch at the Guggenheim (bistro) is included. £500/ €575/ \$660 pp sharing with £150/ €175/ \$200 single supplement.*

Highlights

- Lunch at the prestigious Marques de Murrieta
- Gourmet pintxos tour in San Sebastian

- Traditional Basque lunch at one of the world's top 5 wine cellars
- Taste Txakoli overlooking the Cantabrian Sea
- Traditional Rioja lamb cutlets lunch
- 2* Michelin star dinner in Rioja
- Visit and tastings at some of Rioja's best wineries: Marques de Murrieta, Paco Garcia, Luis Cañas, Valpiedra, Katxina, Campo Viejo.



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Trip Itinerary

Day 1 (Friday 25th October). Meet 16:30 at Bilbao airport, in time for the Dublin flight arriving at 15:30. Off to San Sebastian and check in to wonderfully situated Hotel de Londres y Inglaterra overlooking La Concha bay in San Sebastian. Meet up for evening special wine-themed gourmet pintxos (tapas) tour of the old town, visiting 5 or 6 of the best bars and restaurants to savour modern and traditional style tapas, matched with some really excellent wines.

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Day 2 (Saturday 26th October). Morning visit and tasting to Katxina, one of the top Txakoli producers in the region. On to lunch at Rekondo overlooking San Sebastian with some fine Basque food including turbot, crab and steak matched with some fine vintages of top class wines at the home of one of the world's top wine cellars. Free evening. **B/L**

Day 3 (Sunday 27th October). Check out and drive south to the Rioja wine region. We start with a visit to Campo Viejo, a Riojan icon. We then enjoy a Chuletillas lunch at Asador de Jose Mari with Remelluri and Amaren wines being the perfect accompaniment to the traditional lamb cutlets. Head to check in to the Hotel Viura in the village of Villabuena de Alava. This small boutique hotel has a remarkable design and a warm welcome in the heart of Rioja Alavesa. Light dinner at the hotel this evening. **B/L/D**

Day 4 (Monday 28th October). After breakfast we have a morning visit and tasting at the Valpiedra winery of the Familia Bujanda. We then have a visit, tasting and light tapas lunch at Luis Cañas, a top family producer in Rioja. Five of Spain's seven 3 Michelin star restaurants carry Luis Cañas wines, now a Riojan benchmark. Dinner is at Ventamoncalvillo where Carlos and Ignacio Echepresto have created a little gastronomic



haven in the hamlet (or is it a village) of Daroca. They serve produce direct from their own garden and we enjoy a tasting menu. Ignacio will cook and Carlos will serve some of the best Iberian wines from their impressive cellar and delight in the fact that their village is the smallest in the world to offer Michelin star(2*) dining. **B/L/D**

Day 5 (Tuesday 29th October) Morning visit to Paco Garcia, a family winery that is young, bold and innovative. They make a series of very appealing wines to attract both Riojan wine enthusiasts and convert a few sceptics. Here we have a discussion with the owners Ana and Juan Bautista about the future of the Rioja wine region. We then head for lunch at one of Rioja's grandest names. Since 1877, Marques de Murrieta has been one of Rioja's best loved wines and the Castillo Ygay headquarters has been a symbol of the traditional style wines that age so gracefully. Recently refurbished, the Ygay castle is now a pristine and dramatic reminder of Rioja's heritage. Lunch here is privileged occasion only available by special invitation, and a truly memorable way to end the trip. Free evening at the hotel. **B/L**.

Day 6 (Wednesday 30th October). After breakfast transfers back to Bilbao and end of tour.



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**£3300/€3900/\$4400 per person
double occupancy
£500/€750/\$850 single supplement
£750/€750/\$750 deposit per person**

Included

- 2 nights Hotel de Londres y de Inglaterra, San Sebastian
- 3 nights Viura Hotel, Rioja
- Private transport
- Tour manager
- Breakfast daily; 4 lunches/ 4 dinners
- Visits and activities as specified

Not included

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

Iberian Wine Tours

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