



*'Taste the world your way'*

## Spain, Central & South - Wine, Gastronomy & Culture

### Overview

This hosted small group seven day, one-off departure offers a gourmet overview of central and southern Spain, allowing you to see, taste and breathe the wonders the country has to offer.

**Travel Type:** [Food and Wine](#), [Small Group](#)

**Location:** [Andalusia](#), [Jerez](#), [Madrid](#), [Spain](#)

**Code:** ESMADIWFT

**From AUD:** \$6,067

**Duration:** 8 Days

**Offer Expires:** Oct 20, 2019



### Summary

The trip is hosted by Joanna Wivell whose knowledge offers an inside track on how to taste the very best of Spain, underpinned by her many years uncovering the heart and soul of Iberia. The love of wine, and the stories surrounding it, is one of the key elements of this trip. We experience tastings of top class wines from established winemakers as well as visits to what are considered the best new wineries in the region.

Highlights include

- Dehesa La Granja is top winemaker Alejandro Fernandez's country estate near Toro
- Alma Roja is an artisan producer of wine made from the little known Juan Garcia grape
- La Zorra produces quality wines from the Rufete grape (93 Parker points)
- Santa Marina is spectacularly situated on the site of an old Roman vineyard in Extremadura (91 Parker)
- Lustau is a top sherry producer since 1896



1800 701 521

[www.foodandwinetravel.com.au](http://www.foodandwinetravel.com.au) | [karen@foodandwinetravel.com.au](mailto:karen@foodandwinetravel.com.au)

- Fernando de Castilla is one of the oldest bodegas in Jerez (93-95 Parker points)
- Dinner at Madrid's opulent 2\* Michelin restaurant, Club Allard
- Long lunches at the wineries of Dehesa La Granja, La Zorra, Santa Marina
- Insider's Madrid gourmet tapas tour of Madrid, prize-winning tapas with a twist in Seville
- Prize-winning jamon tasting at Guijuelo, one of the world's great ham locations
- Jabugo ham tasting and dinner at the historic Taberna del Alabadero
- Taste of Andalucia; tapas and sherry pairing in Jerez

## Itinerary

### Day One

Gourmet Tapas Tour. The route takes us through the bustling streets of the historic centre as we visit both the classic and the new wave Madrid tapas bars, introducing a range of wines and dishes from across Spain combining great tapas with the cultural insight of tapas hopping, giving an overview to the Spanish culture and an introduction to Madrid.

### Day Two

Head for the medieval walled town of Avila. After a short tour it's off to the private estancia of one of Spain's most famous winemakers, Alejandro Fernandez. Lunch at Dehesa La Granja is a selection of local products from the estate; cheese, ham, olive oil, tempranillo jelly and suckling lamb, all accompanied by Alejandro's wines. We depart for Salamanca and check in to our hotel for the next two nights, the Palacio de Castellanos.

### Day Three

Leave for the rugged terrain of Arribes to visit British winemaker Charlotte Allen. We enjoy a tour and tasting and lunch in her wine cellar. After lunch we take a boat cruise along the Douro River, where the very steep gorges create a dramatic and hushed environment. Free evening in Salamanca.

### Day Four

After breakfast we leave Salamanca for a short drive south to Guijuelo. Our first stop is Simon Martin, a producer of the finest jamón iberico since 1907 and 2012 winner of the best jamón in Spain. We have a tasting of a range of Simon Martin's jamon, chorizo and salchichon. On to Mogarraz to visit La Zorra, a fine winery followed by lunch in the restaurant that owns the bodega. After lunch we go to Extremadura and the historic walled city of Caceres and stay at the Parador.

### Day Five

Drive to Merida for a tour of the old Roman city. It's southwards for visit and lunch at the Santa Marina winery, spectacularly located on the site of an old Roman vineyard. Onward to the majestic city of Seville at our hotel for the next two nights, Vinnci La Rabida. Orientation walk before free evening.

## Day Six

Leave for the home of sherry, the town of Jerez de la Frontera. Our first visit is to Lustau, producers of highly rated sherries since 1896. Lustau is known for its “Almacenista” tradition of bottling sherries from small family bodegas in the region and its Solera Reserva range. Visit and tasting at Fernando de Castilla, owned by Jan Pettersen, hailed as one of the champions in the region for producing wines in keeping with the old-fashioned style. Visit the Flamenco Museum. After a short tour of the museum for an introduction into the roots of flamenco we sit down to see a performance of this fascinating art. Jabugo ham tasting and dinner at the historic Taberna del Alabadero

## Day Seven

Take the high speed AVE back to Madrid. After a gourmet picnic lunch on the train, we check back into the Palacio de Tepa and have an afternoon to explore Madrid. Our last night dinner is a lavish introduction to modern Spanish gastronomy at the elegant Michelin 2 star restaurant El Club Allard.

## Day Eight

End of tour after breakfast

## Inclusions

Two nights at the fashionable 5\* Palacio de Tepa, Madrid  
Two nights at the historic 4\* Palacio de Castellanos, Salamanca  
One night at a former 14th century palace, the 4\* Parador, Caceres  
Two nights at the 4\* Vincci La Rábida, Seville  
Private transport by luxury coach  
Tour manager  
Breakfast daily  
Six lunches  
Six dinners  
Visits and activities as specified

TGV Seville to Madrid

Excluded

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

## Package

Departure Date

There is one date only for this tour - 27 October through until 3 November 2019

Price

\$6067 per person double/twin share

\$715 single supplement

The tour is limited to 20 guests

Prices are subject to USD fluctuations