



LUXURY WINE TOUR TO SPAIN

Exploring Rueda, Ribera del Duero, Rioja, and More

MAY 8TH – 12TH, 2023

— *Hosted by James Cluer, MW* —

US \$3,995 *per person*

Join us on a vinous odyssey through the vineyards of Spain. From Madrid to Bilbao we'll explore Spanish wine, food and life. Discover the high plateau of Ribera del Duero and the pre-Cantabrian Mountain location of Rioja and visit and taste with leading producers in these celebrated regions. Try thirst-quenching Rueda and Basque-based txakoli and in between admire the landscape and architectural prowess of northern Spain.

Our tour will take you to top bodegas where you will meet the owners and winemakers, taste exceptional wines and enjoy fabulous meals. Come and experience the magic of Spain.



FINE VINTAGE
BY JAMES CLUER MW

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YOUR HOSTS



JAMES CLUER MW

James has 26 years of experience in the wine trade and now spends his time running Fine Vintage which operates in 15 countries.

Since 2010, James has personally designed each Fine Vintage tour, paying meticulous attention to the smallest detail, and he hosted all of them for several years. Today, James oversees every tour, directing the itineraries and ensuring the quality standards are at the highest level on every single trip.

We also have the benefit of our local guide Jenny Siddall who can explain the Spanish culture, traditions, and history. You are in good hands.

PRICE

US \$3,995 (INCLUDING TAX)

The price includes all accommodation during the tour, all visits and tastings at wineries, all meals (except dinner on the Tuesday free night), all wine at meals, and local transport. Flights and travel arrangements to Madrid, return journey from Bilbao, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

If you are travelling by yourself there will be a single supplement of US \$400.

The payment schedule is:

Deposit at booking: \$500

120 days from start: \$2,000

90 days from start: Remaining deposits (plus single supplement if applicable)



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ITINERARY | DAY 1

MONDAY, MAY 8TH - THE ROAD TO RUEDA AND RIBERA DEL DUERO

Please make your own flight arrangements to Madrid. We will leave from central Madrid next to the Westin Palace (5 star). If you prefer a modern 4-star hotel nearby we recommend the NH Paseo del Prado in the Plaza Canovas (known locally as the Plaza Neptuno).

The Westin Palace Hotel
Plaza de las Cortes 7, 28014, Madrid
www.westinpalacemadrid.com
Tel +34 91 360 8000

NH Paseo del Prado, Plaza Canovas del Castillo 4, 28014, Madrid
www.nh-hotels.com/hotel/nh-collection-madrid-paseo-del-prado
Tel + 34 913302400

9:45 AM – MEET GUIDES AND DEPART

Meet with James and Jenny in the back of the lobby of the Westin Palace in Madrid. Board the luxury bus and we're off for our drive to Segovia for a guided tour of the Alcazar, Segovia's landmark fortress and stunning castle perched on the edge of a cliff. This was home to many of the Kings of Spain. Walt Disney modeled his logo on the Alcazar.

SUCKLING PIG LUNCH AND VEGA SICILIA IN SEGOVIA

We then enjoy a suckling pig lunch at José Maria's, Segovia's finest asador restaurant. James and Jeremy introduce the big picture of Spanish wines and the various regions. We taste Spain's 1st growth, Vega Sicilia, and José Maria's own Rueda white and Pago de Carraoveias red from Ribera del Duero.

www.restaurantejosemaria.com

JOSÉ PARIENTE TOUR

After lunch we visit our first winery in the small region of Rueda. José Pariente is a top name in Rueda, a small modern family winery run by mother Victoria and her daughter Martina. It's a chance to taste some excellent white from the Verdejo grape, a very unique varietal that makes delicious wines. www.josepariente.com

TAPAS DINNER IN HOTEL PESQUERA

The modern Hotel Pesquera in Peñafiel is our home for the next two nights. This is a very modern and fun hotel, set up by the late Alejandro Fernandez near his winery of the same name. After some time to relax we have a casual tapas dinner with wines from around Spain, typically from regions we are not visiting. Bierzo and Rias Baixas could be on the table. www.hotelpesquera.com



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ITINERARY | DAY 2

TUESDAY, MAY 9TH - IBERIAN LEGENDS OF RIBERA DEL DUERO

9:30 am - Depart hotel

After breakfast we'll drive a short distance along Ribera del Duero's golden mile to Abadia Retuerta.

ABADIA RETUERTA

Owned by Novartis, Abadia Retuerta is one of the stars of Castilla y Leon and is based around a 12th century abbey at the heart of their estate. It is one of the most modern wineries in the world. We walk into vineyards over 100 years old and enjoy spectacular views of the region. Our tasting after includes the award-winning Selección Especial, which has been ranked "best wine in the world" by Decanter at a major competition.

www.abadia-retuerta.com

AALTO

Our next stop is a cult winery called Aalto, where Mariano Garcia (the oenologist at Vega Sicilia for 30 years) created one of Ribera's finest reds, made in two styles: Aalto and Aalto PS. In a minimalist winery that is one of Ribera's (and Spain's) most famous estates, we enjoy a visit and tasting of old Tempranillo vines in the heart of Ribera's golden mile. For wine lovers it's a WOW. www.aalto.es/

LUNCH AT CONDADO DE HAZA (OWNED BY PESQUERA)

Alejandro Fernandez was a pioneer for the region starting in 1972. He was known as El Rey (the king) of Tempranillo until his death in 2021 and his Pesquera winery is named by Parker as one of the world's top wine estates. We visit the delightful Condado de Haza estate close to La Horra where we enjoy a typical Castilian lunch of suckling lamb with wines from Fernandez's 4 estates. One of his daughters joins us for lunch.

www.familiafernandezrivera.com

PEÑAFIEL CASTLE

We make a quick visit to the castle in Peñafiel for a photo stop on the way back to the hotel.

In the early evening we have a short cocktail 'workshop.' Spain is mad about Gin and Alejandro's barman will show us how to make the perfect G 'n T, and Mojitos, accompanied by some light tapas. This is a lot of fun. The rest of the evening and dinner is on your own, if you're still hungry after lunch...



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ITINERARY | DAY 3

WEDNESDAY, MAY 10TH – THE REVOLUTIONARIES OF RIOJA

9:00 am Depart Hotel

After check-out we head north towards Rioja, stopping briefly for a coffee in Burgos where we take the opportunity to see the exterior of the magnificent Gothic cathedral.

CASTILLO DE CUZCURRITA

In a charming village at the far western edge of Rioja, the renowned Basque winemaker Ana Martín Onzain makes fine and elegant wines in the grounds of a 14th-century castle that still has its own keep. A traditional setting for the more modern and concentrated styles of Rioja, this is a delightful location to savour excellent wines with an exceptional winemaker. Welcome to Rioja. www.castillodecuzcurrita.com

BAIGORRI VISIT AND LUNCH

We head further into Rioja Alavesa to Samaniego and more stunning views from an architectural gem at Baigorri, one of Rioja's most dramatic modern wineries. We enjoy a tasting menu lunch accompanied by the top wines in Baigorri's range in their restaurant overlooking their vineyards. www.bodegasbaigorri.com

LUIS CAÑAS

A family winery since 1928, Luis Cañas has reinvented itself through its modern style Amaren range to compliment its more classic wines. Five of Spain's 3 Michelin-star restaurants carry Luis Cañas wines, now a Riojan benchmark. We have a tasting overlooking the vineyards before the short drive down the hill to our hotel in the village. www.luiscanas.com

THE VIURA

We check-in to our luxury hotel located in Villabuena de Alava. The Viura has a remarkable design and a warm welcome with striking rooms and excellent service. We're here for our two nights.

In the evening we enjoy a light dinner accompanied by some small producer reds and whites from the village. The dining room has barrels suspended from the ceiling. Riojan chic. www.hotelviura.com



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ITINERARY | DAY 4

THURSDAY, MAY 11TH - RIOJA

9:00 am Depart hotel

Time for our first visit of the day at a very innovative producer in the heart of Basque Rioja.

MUGA

This is a classic visit and a step into Rioja history. The Muga family is one of the best known in Rioja with many wines that age for a decade before release in their atmospheric cellars in Haro. This is traditional Rioja, to say the least. The winery still employs a master cooper and team of barrel makers which we see during our visit. The wines are phenomenal. They make a fine rosado and a rare Rioja cava as well as a stunning range of reds. The visit concludes with a tasting from across the full Muga range. Fasten your seatbelts. This is a wine lover's dream. www.bodegasmuga.com/en

REMIREZ DE GANUZA

Fernando Ramirez de Ganuza is one of Rioja's great characters. A wine broker from the region, he used his contacts to acquire prime Rioja Alavesa vineyards in the late 1980s. He makes a variety of wines, employing a modern take on Rioja using techniques you are unlikely to see elsewhere. www.remirezdeganuza.com

We return to the hotel for light tapas alongside a brief sherry tasting followed by some time for a short siesta. We set off again at 5:15pm for our final evening of fun.

MARQUÉS DE RISCAL

This is one of the great names in Spanish wines. Frank Gehry designed the remarkable Marqués de Riscal city of wine in Elciego. I've never seen anything quite like it, anywhere. After a tour and tasting of their range we head down the road for a Michelin star dinner. www.marquesderiscal.com

MICHELIN DINNER AT VENTA MONCALVILLO

The Echapresto brothers run the Michelin-starred Venta Moncalvillo restaurant in Daroca, the smallest village in the world to hold a star. Carlos was recently voted Spain's best sommelier, so the wines are always excellent and unusual as well as, of course, complementing the fine 'farm to table' style cuisine. It's our last blow out evening. www.ventamoncalvillo.com



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ITINERARY | DAY 5

FRIDAY, MAY 12TH – BASQUE COUNTRY

9:30 am Depart Hotel

There's time to sleep in after the big dinner or explore the village before heading off for our last winery visit and lunch by the ocean on the Basque coast.

TXOMIN ETXANIZ

Txakoli is a Basque wine made in a similar style to Vinho Verde. Txomin Etxaniz is a stellar producer in a dramatic location where the vines tumble down steep slopes overlooking the Cantabrian Sea. After a tasting paired with local fish, we go to Getaria to enjoy the best that this Basque fishing village has to offer.

www.txominetxaniz.com

KAIA KAIPE

One of the best fish restaurants in the Basque country, Kaia Kaipe is a classic location to enjoy locally caught turbot grilled on the asadores, accompanied by Txakoli wines from the vineyards overlooking the village. It's a great relaxing last lunch paired with some unique wines. www.kaia-kaipe.com/

BILBAO

After lunch we set off for Bilbao. We'll drop people off at Bilbao airport around 5:00pm for flights back to Madrid or elsewhere in Europe. If you prefer to stay in Bilbao, we will drop you at the Hotel Carlton.

The Hotel Carlton, Federico Moyua Square, 2, 48009,
Bilbao carlton@aranzazu-hoteles.com Tel +34 94416
2200 www.hotelcarlton.es/en/

Price: \$3,995 US including tax per person based on double occupancy.

There is a \$400 US per person single supplement.

Space is limited to 20.

This is a luxurious trip, hosted by local and international wine experts, visiting the great estates with a small group of about 20 like-minded fun-loving people. It's suited to all wine lovers. It's a bucket list trip. If you have any questions please email David, your personal travel concierge, at David@FineVintageLtd.com.



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www.finevintageltd.com