



LUXURY WINE TOUR TO SPAIN

Exploring Rueda, Ribera del Duero, Rioja, and More

SEPTEMBER 18TH – 22ND, 2023

— Hosted by James Cluer, MW —

US \$3,995 *per person*

Come join us on a vinous odyssey through the best vineyards of Spain. From Madrid to Bilbao we'll explore Spanish wine, dine on delectable local food, and immerse ourselves in the local lifestyle and culture.

You will discover the powerhouse reds from the high plateau of Ribera del Duero, the classic wines of Rioja's finest estates, and the unique thirst-quenching whites of Rueda. We also visit major landmarks, cathedrals, and castles that are nothing less than architectural wonders.



FINE VINTAGE
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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. He has 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 Jeremy Shaw 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, SEPTEMBER 18TH - THE ROAD TO RUEDA AND RIBERA DEL DUERO

Please make your own flight arrangements to Madrid. We will leave from central Madrid and meet in the lobby of the newly renovated 5-star NH Paseo del Prado. The Westin Palace hotel is right around the corner as an ultra-luxurious alternative.

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 Jeremy in the lobby of the NH Paseo del Prado. We board the luxury bus and we're off for our one-hour drive to Segovia, a historic city in Spain. Here, we wander through the streets soaking up the local culture before enjoying a guided tour of the Alcázar. This is Segovia's landmark fortress; a stunning castle perched on the edge of a cliff. This was home to many of the Kings of Spain and Walt Disney modeled his logo on the Alcázar.

SUCKLING PIG LUNCH IN SEGOVIA WITH WINES FROM AROUND SPAIN

After a tour of this historic castle, we walk a few minutes to experience a suckling pig lunch at Segovia's finest asador, José Maria. The entire pig is carved tableside, and the skin is so crispy that you can smash a plate on it. You'll be able to try for yourself – it's an amazingly fun experience. During lunch, James will introduce the big picture of Spanish wine and guide you through a tasting of six classic styles. It's an authentic introduction to Spanish food, wine, and culture. www.restaurantejosemaria.com

JOSÉ PARIENTE TOUR

After lunch, we drive to our first winery in a small gem of a wine region, Rueda. José Pariente is a top name in Rueda, a boutique family winery run by Victoria Pariente and her daughter Martina. We learn about the historic vineyards dating back to 1910 and winemaking process. We then dive into a tasting of six white wines from the excellent local grape called Verdejo, sometimes blended with the local expression of Sauvignon Blanc. Let the good times roll... www.josepariente.com

DINNER IN HOTEL PESQUERA

We then continue to our final destination, the Hotel Pesquera in Peñafiel, which is our home for the next two nights. This is a modern and fun hotel, set up by the late Alejandro Fernandez near his winery of the same name. Tonight, we have a 3-course dinner with wines from Ribera del Duero, priming ourselves for the next day's visits. www.hotelpesquera.com



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ITINERARY | DAY 2

TUESDAY, SEPTEMBER 19TH - IBERIAN LEGENDS OF RIBERA DEL DUERO

10:00 am - Depart hotel

After breakfast we'll drive a few minutes along Ribera del Duero's golden mile to one of the star wineries of the area, Abadia Retuerta.

ABADIA RETUERTA

Owned by the pharmaceutical giant Novartis, Abadia Retuerta is one of the most interesting producers in the area. It is an extremely modern winery, designed with no expense spared. We begin with a short walk into the vineyards which are more than 100 years old and learn about the key grape variety here, Tempranillo. You will marvel at the barrel cellar, the high-tech production methods, and then sit down for a guided tasting of six beautiful wines. Our tasting includes the award-winning Selección Especial, which has been ranked "best wine in the world" by Decanter. www.abadia-retuerta.com

PESQUERA

Pesquera is one of the most famous wineries in Spain, and arguably in the world. It was started by the late great Alejandro Fernandez, who became known as El Rey (the king) of Tempranillo. Although Alejandro passed away in 2021 the Pesquera winery remains one of the region's icons. We enjoy a private visit, culminating with a tasting of two of the finest wines. It's a magical experience. www.familiafernandezrivera.com

LUNCH AT CONDADO DE HAZA (OWNED BY PESQUERA)

After a short 15-minute drive we arrive at the stunning estate called Condado de Haza, one of the family's other wineries. Its classic Spanish architecture is only superseded by the delicious wines that accompany our typical Castilian lunch of lamb. We are hosted by one of Alejandro's daughters and typically lunch is a long, relaxed affair ending in the late afternoon. Welcome to the Spanish lifestyle. www.familiafernandezrivera.com

DISCOVER PEÑAFIEL

On our way back to the hotel we make a quick visit to the centre of Peñafiel, a quintessential Spanish town. You will see the stunning hilltop castle and stroll to the famous Plaza del Coso, home to one of Spain's few sandy bullrings that is surrounded by Arabesque balconies.

When we get back to the hotel in the early evening, we have a short cocktail 'workshop.' Spain is mad about gin and Alejandro's brother will show us how to make the perfect G & T, as well as mojitos for good measure, served with some light tapas. This is a lot of fun. They always free pour in Spain...

The rest of the evening, including dinner, is on your own – if you are still hungry after your delicious long lunch.



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ITINERARY | DAY 3

WEDNESDAY, SEPTEMBER 20TH – THE MANY FACES OF RIOJA

9:30 am Depart Hotel

We check out of the hotel and head north towards Rioja, stopping briefly for a coffee en route in Burgos where we visit the magnificent Gothic cathedral.

BURGOS CATHEDRAL

After a little coffee, we'll have a short, guided tour of Burgos Cathedral. This Gothic cathedral is a world heritage site and holds the remains of El Cid, a legendary Castilian knight. It is absolutely spectacular, and you'll be able to see why it took hundreds of years to build. This is a landmark in Spain and likely one of the most incredible cathedrals you'll ever see.

BAIGORRI VISIT & LUNCH

It's time to get back to business and tuck into the great wines of Rioja. We arrive in the region and go directly to another architectural wonder, an ultra-modern winery called Baigorri that is perched on a hilltop overlooking swathes of vineyards. We will have a brief tour before we sit down in their restaurant to a multi-course tasting menu lunch. Each dish is paired with one of Baigorri's finest wines. This is always a highlight experience of the tour. www.bodegasbaigorri.com

AMAREN WINERY

After lunch we drive a few minutes to Amaren, a fabulous new winery in Samaniego. It's time to discover all the nuances of the different red and white grape varieties found in Rioja, including Tempranillo, Garnacha, Mazuelo, Graciano, and Viura. This is a fun and engaging visit because you will take part in a blending exercise. As always, we cap the visit off with a fantastic tasting of the Amaren wines. www.bodegasamaren.com

THE VIURA

We then check into our luxury hotel in the tiny village of Villabuena de Alava. The Viura Hotel has a remarkable design, and the team always gives us a warm welcome. We're here for our two nights in Rioja.

In the evening, we get together for casual tapas. It's a chance to mingle with your fellow guests, graze on far too many tapas, and sip on some interesting and different wines. You will discover some of the new and revived Rioja varietal wines made from white Tempranillo and Maturana. The dining room has wine barrels suspended from the ceiling. Riojan chic. www.hotelviura.com/english



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ITINERARY | DAY 4

THURSDAY, SEPTEMBER 21ST – THE BIG GUNS OF RIOJA

9:45 am Depart hotel

It's time to set off for our first visit of the day at a very innovative cult producer in Haro.

MUGA

Muga is a great name in the wine world and known for their traditional-style wines. We explore the labyrinthine cellars, watch the barrel makers at work. Many of the wines are aged for a decade before release and the winery still employs a master barrel maker. Fasten your seatbelts. This is a wine lover's dream. www.bodegasmuga.com/en/

LUIS CAÑAS

This is one of my personal favorites and a phenomenal visit. A family winery since 1928, Luis Cañas has continuously reinvented itself through its dynamic owner and winemaker. Five of Spain's 3-Michelin star restaurants carry Luis Cañas wines, now a Riojan benchmark. We have a brilliant, tutored tasting led by their expert team in a salon overlooking the vineyards. To cap it off, we tuck into a classic Spanish lunch with local dishes. www.luiscanas.com/en/

It's time for a short siesta back at the hotel. We set off again at 4:45pm for our final evening's fun.

MARQUÉS DE RISCAL

This is one of the great names in Spanish wines. Frank Gehry followed up the stunning Guggenheim Museum in Bilbao with the remarkable city of wine in Elciego. I've never seen anything quite like it, anywhere. You can admire the wild architecture, see inside the winery's historic cellars, and then get your taste buds primed for dinner with a flight of their internationally acclaimed wines. After this visit, we head down the road for a Michelin star dinner. www.marquesderiscal.com/en/

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. Population: 25. Carlos was recently voted Spain's best sommelier, so the wines are always excellent and unusual, complementing the farm-to-table style Michelin dining. As a special treat, we enjoy some fabulous older whites and finely aged reds to showcase the region's most unique wine styles. It's our last blow-out evening and our private room is always filled with laughter. www.ventamoncalvillo.com



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ITINERARY | DAY 5

FRIDAY, SEPTEMBER 22ND – THE GRAND FINALE

10:15 am Depart Hotel

We had a big night so there is time to sleep in before packing up and heading off.

ARTADI

Juan Carlos Lopez de Lacalle set up Artadi in 1986 and it has become one of the most celebrated wineries of Rioja. The focus is on stunning single vineyard wines. You'll enjoy a morning walk through some of their iconic vineyards and then sit down to a tasting of the Artadi range. This is how every morning should start... Afterwards, we wander through the gorgeous hilltop town of Laguardia, next to the winery, soaking up some Spanish culture. www.artadi.com/en

ASADOR JOSÉ MARI

This is a farewell lunch steeped in Rioja history. José Mari is an asador restaurant in the village of Rivas de Tereso in the finest Rioja tradition, caterer to many of the best bodegas, and a wonderful restaurant in its own right. It's the perfect place to end our trip with a series of classic Rioja dishes taking us through patatas con chorizo, the best local peppers and tomatoes to a feast of baby lamb chops grilled on vine shoots, all washed down with some ethereal reds from the nearby Remelluri winery. It's a rousing end to our journey high in the hills overlooking Rioja Alavesa. [Asador José Mari - Restaurante - La Rioja Turismo](#)

BILBAO

After lunch we jump back on the bus and set off for Bilbao, about 90 minutes away. We'll drop people off at Bilbao airport around 5:00pm for flights back to Madrid or many other destinations in Europe. If you prefer to stay in Bilbao, where you can visit the Guggenheim, we will drop you at the Hotel Carlton or the Hotel Gran Domine.

The Hotel Carlton, Federico Moyua Square, 2, 48009, Bilbao
carlton@aranzazu-hoteles.com Tel +34 94 416 22 00

www.hotelcarlton.es/en

Hotel Gran Domine, Alameda Mazarredo 61, 48009, Bilbao
sales4@hoteldominebilbao.com Tel +34 94 425 33 05

www.hoteldominebilbao.com

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 contact us at info@FineVintageLtd.com.



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www.finevintageltd.com