



## LUXURY WINE TOUR TO SPAIN

From Madrid to Bilbao, via Ribera del Duero and Rioja

**MAY 18<sup>TH</sup> – 22<sup>ND</sup>, 2026**

— Hosted by Colin Gent, MW —

**US \$5,995** *per person*

On our vinous odyssey from Madrid to Bilbao we'll explore the best of Spanish wine and hospitality, dine on fabulous local food, and immerse ourselves in the local lifestyle and culture.

### COME AND DISCOVER

*This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.*

Powerhouse reds from the high plateau of Ribera del Duero, including a visit to the iconic Tinto Pesquera, and a chance to taste the legendary wines of Vega Sicilia

Classic, long-aged wines from Rioja's historic estates : Muga, Marques de Riscal, Lopez de Heredia and Marques de Murrieta

Accommodation in two of Spain's most beautiful hotels, marrying preserved ancient features and contemporary design

A series of unforgettable meals, from traditional hearty lunches to cutting-edge Michelin-star cuisine

The majestic beauty of the Spanish countryside, ever-present as we journey through this timeless land of passion and color



[www.FineVintageLtd.com](http://www.FineVintageLtd.com)

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## YOUR HOST

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### COLIN GENT MW

Colin became a Master of Wine in 2003 and is the lead lecturer in the Wine Business Masters programs at Kedge Business School. He previously worked for the Bordeaux-based wine broker Europvin with such illustrious estates as E. Guigal, Vega Sicilia, and Emilio Lustau sherries. He provides sales and marketing consultancy services to importers and exporters alike, as well as offering high-end wine education and wine tourism. When time allows, he enjoys writing about wine, and has been published in “The World of Fine Wine”

Colin is an accomplished public speaker and expert taster, having hosted seminars, masterclasses, and dinners all over the world. His greatest pleasure is sharing his knowledge and passion for wine, and the history, the geography and culture that shape it. You are in expert hands when traveling with Colin.

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## PRICE

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### US \$5,995

The price includes all accommodation during the tour, all visits and tastings at wineries, all meals (except dinner on the Wednesday 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 \$900.

The payment schedule is:

Deposit at booking: \$250 non-refundable booking administration fee

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



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## ITINERARY | DAY 1

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### MONDAY, May 18<sup>TH</sup> – FROM MADRID TO THE DUERO RIVER VALLEY

Please make your own flight arrangements to Madrid. We will leave from central Madrid and meet in the lobby of the 5-star NH Paseo del Prado.

NH Paseo del Prado, Plaza Canovas del Castillo 4, 28014, Madrid. Tel + 34 913302400

[www.nh-hotels.com/hotel/nh-collection-madrid-paseo-del-prado](http://www.nh-hotels.com/hotel/nh-collection-madrid-paseo-del-prado)

#### 9:30 AM – MEET YOUR MW HOST AND DEPART

Meet with Colin in the lobby of the NH Paseo del Prado. We board the luxury bus and we're off for to the Duero river valley. During the drive, Colin will set the scene with some introductory remarks about Spain, its rich history and its vibrant wine and food culture.

#### HOTEL ABADIA RETUERTA LE DOMAINE

We are booked for the next two nights in what is certainly one of Spain's most beautiful hotels, a superbly tasteful conversion of an ancient Cistercian monastery dating back nearly a thousand years. After a quick orientation tour and glass of something cold and bubbly, a light lunch will be served, and Colin will present some classic wine styles of the region. <https://www.abadia-retuerta.com/en/en-hotel-spa-valladolid-ribera-del-duero>

#### TINTO PESQUERA

Pesquera is one of the great names in the world of wine, and one of the big reasons for the fame of Ribera del Duero. Robert Parker called it "the Petrus of Spain". It was started by the late great Alejandro Fernandez, who became known as "El Rey" (the king) of Tempranillo. We enjoy a private visit, culminating with a tasting of some of their finest wines. For a first visit, this is hard to beat. [www.familiafernandezrivera.com](http://www.familiafernandezrivera.com)

#### ABADIA RETUERTA

As well as housing an amazing hotel, Abadia Retuerta is one of the most interesting wine producers in the area. Their award-winning red 'Selección Especial' has been ranked "best wine in the world" by Decanter Magazine. It is an extremely modern winery, designed with no expense spared. We begin here with a short walk into the vineyards which are more than 100 years old. Then it is on to the cellar, to see the high-tech production methods, before sitting down for a guided tasting of the premium range. [www.abadia-retuerta.com](http://www.abadia-retuerta.com)

#### WELCOME DINNER IN THE REFECTORIO

Where better for our welcome dinner than the 11<sup>th</sup> century monk's refectory, complete with original frescos on the walls. The restaurant here is Michelin-starred, and the gastronomic menu will be accompanied by some of the rarest wines of the Abadia Retuerta estate. <https://www.abadia-retuerta.com/en/restaurants-valladolid/refectorio-michelin-star>



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## ITINERARY | DAY 2

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### TUESDAY, MAY 19<sup>TH</sup> – THE HIGH PLATEAU OF RIBERA DEL DUERO

#### 9:45 am - Depart hotel

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

#### GARMON CONTINENTAL

Garmon may not yet be a household name, but its owner and creator, Mariano Garcia, is one of the living legends of Spanish wine. He was head winemaker at Vega Sicilia for 30 years, before launching high profile projects such as Mauro, Aalto and San Roman. Together with his sons Alberto and Eduardo, they created their own family winery here in the heart of Ribera del Duero just 10 years ago, and the wine is – not surprisingly - outstanding. Here we will have a rare chance to taste the different constituent parts of the blend in barrel, as we learn about the diverse soils and climatic influences that shape the final wine. <https://www.garmoncontinental.com/en/>

#### FELIX CALLEJO

A scenic drive up onto the high plateau brings us to another family success story. The wines here, regular top scorers with the US and UK press, are made by Felix' daughter Noelia (who learnt her winemaking at Napa's Araujo) and son José Felix (who learnt his at Chateau Petrus). We will get a very personal welcome from the family, and a delicious multi-course wine and tapas pairing for our lunch. <https://www.bodegasfelixcallejo.com/en/>

#### CONDADO DE HAZA (OWNED BY PESQUERA)

Close by, with stunning views across the valley, is Condado de Haza, the sister estate of Pesquera, set up separately by Alejandro Fernandez to express the particular character of Tempranillo grown at nearly 1000m (3000ft) altitude. Surrounded by its vineyards, the winery features classic Spanish architecture, and has an atmosphere all of its own. [www.familiafernandezrivera.com](http://www.familiafernandezrivera.com)

#### VEGA SICILIA DINNER AT FUENTE DE LA ACENA

We aim to get back to the hotel mid-afternoon so that you can fully enjoy the facilities : pool, spa, or just a snooze in the shady cloisters. Then, in the evening, we visit a lovely local restaurant, housed in an old water mill by the river. The ambiance here is relaxed, and the food delicious. To accompany dinner, Colin will be presenting the wines of Vega Sicilia, arguably the greatest of all Spain, certainly the most famous of the Ribera del Duero. The wines of this 150 year old winery have always been very difficult to find, and have a truly unique character all of their own.

<https://fuenteacena.es/restaurante/>

<https://www.temposvegasicilia.com/en/presentation>



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## ITINERARY | DAY 3

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### WEDNESDAY, MAY 20<sup>TH</sup> – THE HISTORIC BODEGAS OF RIOJA

#### 10:00 am Depart Hotel

We check out of the hotel and head north towards Rioja, a leisurely drive that will allow you to experience the full majesty of the Northern Spanish countryside.

#### MUGA

Where better to learn about Rioja than Muga, a name familiar to wine lovers around the world. From the famous observation tower, you will get a feel for the geography of the entire valley, before exploring the extensive barrel and bottle cellars where the wines undergo their famous long-ageing process. You will even get to observe the in-house barrel-makers at work, before we sit down for a traditional hearty long lunch, accompanied by a procession of great Muga wines. [www.bodegasmuga.com/en/](http://www.bodegasmuga.com/en/)

#### MARQUES DE RISCAL

Another of the great names in Spanish wines. Riscal was founded way back in the nineteenth century, but today it is as famous for its extraordinary modern extension (by Guggenheim architect Frank Gehry) as it is for its historical legacy. We will take time to tour this amazing place, see inside the winery's historic cellars, and then taste a selection of their premium cuvées. [www.marquesderiscal.com/en/](http://www.marquesderiscal.com/en/)

#### PALACIO TONDON

Our base in Rioja for the remaining two nights is the peaceful and charming Palacio Tondon, in a tiny ancient village just outside of regional wine capital Haro. As soon as you walk out onto the riverfront terrace you will understand why we chose this hotel, it is so delightful. The evening is free, so you do as you wish. A short taxi ride – or gentle 2 mile walk along the riverside - brings you into Haro, where you can join the locals for a lively evening tapas crawl. Alternatively, you may prefer to relax on the terrace of the hotel with 'gin-tonic' and/or dine in the excellent hotel restaurant. <https://www.marriott.com/en-us/hotels/vitbk-palacio-tondon-la-rioja-brinas/overview/?scid=f2ae0541-1279-4f24-b197-a979c79310b0>



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## ITINERARY | DAY 4

### THURSDAY, MAY 21<sup>ST</sup> – TRADITION AND INNOVATION IN RIOJA

#### 09:45 am Depart hotel

It's time to set off for one of the most eagerly-awaited visits of the whole trip.

#### LOPEZ DE HEREDIA

To fine wine lovers, this winery needs little introduction. A bastion of the long-aged traditional style of Rioja since the nineteenth century, the Lopez de Heredia family bravely resisted the temptation to change their production methods, and this is now a cult address for truly unique wines besieged by demand from all over the world. The facilities are as fascinating as the wines, and the welcome genuinely warm (for people who have to say no so often ! ) <https://www.lopezdeheredia.com/indexgb.html>

#### 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/](http://www.luiscanas.com/en/)

#### VIÑA REAL and CONTINO

An important brand in Spanish wine since 1920, Viña Real now has its own ultra-modern winery on a hill overlooking the valley. The facilities here are amazing – the place looks like a set for a James Bond film. Vast cellars tunnelled into the hill contain long-ageing Reservas and Gran Reservas, and the plan is to taste a few of these before we move on to Contino. Owned by the same family, and located close by, Contino has a completely different vibe. This was Rioja's very first 'single estate' model, using only the vineyards surrounding the historic winery building to ensure a pure expression of the excellent terroir here. <https://vinareal.es/en/> ; . <https://contino.es/en/winery/>

#### GALA DINNER AT RESTAURANT NUBLO

Not content with a Michelin-starred dinner to start the tour, we wanted to offer you another Michelin-starred dinner to mark our last evening together. Spain is justly celebrated for its inventive and sometimes playful fine dining, and the cuisine of Miguel Caño (ex-Mugaritz) at Nublo in Haro should not disappoint. <https://www.nublorestaurant.com/en/>



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## ITINERARY | DAY 5

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### FRIDAY, MAY 22<sup>ND</sup> – THE GRAND FINALE

#### 11:30 am Depart Hotel

We had a big night so there is ample time to sleep in and wake up slowly before checking out and heading off. Only one visit today, but what a visit!

#### MARQUES DE MURRIETA

Seemingly difficult to choose one winery among so many great names for our grand finale, but the choice was actually quite evident. Marques de Murrieta has been voted “Best Winery in the World” by the Global Wine Tourism awards, and by the time you leave you will understand why. One of the very oldest and grandest wineries in Rioja, it is still based around the original ‘Castillo Ygay’ buildings of 1852, but now also features eye-catching modern fermentation rooms and glorious underground cathedral cellars. Our tour will take in both the modern and the impeccably-restored ancient, including a fascinating wine museum. Then, after a champagne reception, we will be treated to a 7 course lunch in their private dining room, accompanied by a selection of their wines carefully chosen to match the food. <https://marquesdemurrieta.com/en/>

#### BILBAO

After this amazing lunch we will drive directly to Bilbao airport, aiming to be there before 5.30pm for flights back to Madrid or many other destinations in Europe. For those who have decided to stay on in Bilbao, the bus will continue to the Hotel Carlton in the centre of town. From here, you are ideally placed to visit the world-famous Guggenheim museum, as well as the elegant city centre and shops of Bilbao.

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

[www.hotelcarlton.es/en](http://www.hotelcarlton.es/en)

**Price: \$5,995 US based on double occupancy.**

**There is a \$900 US per person single supplement.**

**Space is limited to 20.**

This is a luxurious trip, hosted by a knowledgeable and passionate host, 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](mailto:info@FineVintageLtd.com).

