



# Valencia & Catalunya

The food, wines & culture

Sep 27 - Oct 4, 2020



## Overview

Valencia has recently stepped out of the shadow of Madrid and Barcelona to become a world class destination in its own right. With its stunning City of Arts and Science (designed by local architect Calatrava), as well as a charming old quarter and a burgeoning gourmet scene, the city is on the rise.

So too the surrounding winelands which have been making rapid progress over recent years. Wine regions such as DO Utiel Requena and DO Valencia have been producing stylish, fruit-driven wines which showcase lesser known varietals such as Monastrell (Mourvedre) and Bobal.

The region is the birthplace of Spain's best known dish, paella, and of course is famous for the huge swathes of orange trees that dominate the landscape. Local drinks such as Agua de Valencia (a cocktail made from orange juice, Cava and sugar) and horchata (made from tiger nuts) are not to be missed. Valencia, both the city and region, has the feeling of a place whose time has come to shine and we are delighted to be returning there.

In combination with the neighbouring stellar wine regions DO Terra Alta and DOC Priorat in Catalunya this trip is a food and wine lover's dream.

## Valencia Trip Highlights

- Visits to some of the best wineries of Valencia, Utiel-Requena, Terra Alta and Priorat
- Michelin star dinner in Cambrils

- BBQ lunch in Utiel Requena
- Learn about the Spanish Civil War and visit the site of the Battle of the Ebro
- Cultural walking tour of Valencia with top art historian Gijs van Hensbergen
- Paella cookery demonstration in Albufera
- Flamenco show & dinner in former 16th Century palace
- Historical tapas tour of Valencia's old town
- Lunch at Casa Montaña, one of Valencia's best wine bars
- Dinner at Michelin star La Salita, one of the city's best new restaurants

## Top wineries included

Costers del Siurana (Clos de l'Obac), Los Frailes, Clos Figueras, Vera de Estenas, Celler Frisach, Vins del Tros



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## Trip Itinerary

**Day 1 Sunday 27 September** Check in to Hotel Hospes Palau de la Mer, in central Valencia. Afternoon guided walk to visit Valencia's Central Market before walking to the Museo de Ceramica, and Museo del Patriarca with top art historian Gijs van Hensbergen. Evening tapas tour which offers an introduction to the city, gastronomy and wine. We stop in 3 places tasting the food specialties combined with a touch of local history. **D**

**Day 2 Monday 28 September.** Morning walk around the City of Arts and Sciences with Gijs to find out more about Calatrava's wonderful architecture. Visit and BBQ lunch at Vera de Estenas, one of the best and most traditional producers of old-vine Bobal in the DO Utiel-Requena. Situated in a modernist building dating from 1919 they have some of the oldest Bobal holdings in all of Spain. Free evening. **B/L**

**Day 3 Tuesday 29 September.** Leave Valencia to visit Los Frailes, a producer of some the best Monastrell wines in the Fontanars subregion of the DO Valencia. Tasting with rustic lunch at the winery, a former 17th century friary, hosted by one of the Velazquez family. There are wonderful views across the valley from the new tasting room.



Evening tapas dinner watching a flamenco show in a converted 16th Century palace. This is a show with some of the city's top proponents of flamenco singing, guitar playing and dancing. **B/L/D**

**Day 4 Wednesday 30 September.** Check out and head to the picturesque Terra Alta wine region. We start the day at Celler Frisach in Corbera d'Ebre. Close to the scene of some of the bloodiest fighting in the Spanish Civil War we have a visit and taste some of the wines in a Civil War trench. Lunch and tasting at Vins del Tros winery before a visit the nearby 115 Days Interpretative Centre to find out more about the 115 days of combat in the Battle of the Ebro. On to the hotel Sol Port in the seaside town of Cambrils. Free evening (optional olive oil tasting). **B/L**

**Day 5 Thursday 1 October.** We make the trip to Priorat where we enjoy a private tour of the winery which makes one of Spain's greatest wines, Clos de l'Obac, with owner Carles Pastrana. Stroll down the hill to the lovely Clos Figueras where it's time for a wine country lunch in Christopher Cannan's winery. Evening Michelin dinner at the Rincon de Diego, where we sample their stylish cuisine featuring local seafood. **B/L/D**

**Day 6 Friday 2 October.** Check out and travel back to Valencia and south of the city to the Albufera area for a paella demonstration and lunch matched with fine wines in the La Matandeta restaurant (Gwyneth Paltrow learned to cook paella here). The restaurant is set in the Horta region, renowned for it's paddy fields, orange groves and vegetable growing. Check in to Hotel Palau de la Mer. Free evening. **B/L**

**Day 7 Saturday 3 October.** Free morning before light lunch at Valencian institution, the top wine bar, Casa Montaña. Time to shop before dinner at Michelin star La Salita where chef Begoña Rodrigo treats us to a special tasting menu paired with fine wines to bring the trip to a fitting finale. **B/L/D**

**Day 8 Sunday 4 October.** After breakfast, end of tour.

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\$3995 per person double occupancy

\$500 single supplement

\$500 deposit per person

## Included

- 5 nights Palau de la Mer, Valencia
- 2 nights at Sol Port, Cambrils
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 6 lunches/ 4 dinners
- 1 cookery demonstration
- Activities as specified
- 6 winery visits

## Not included

Airfare and flights; meals not mentioned above; travel insurance, gratuities for guides

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*Contact us to sign up for this trip*

## Iberian Wine Tours

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