

The Wine Counselor® Invites You to Spain!

Ribera del Duero — Rioja — Priorat — Montsant—Penedès

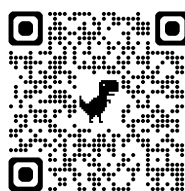
May 17 - 26, 2027
\$9,195/person*



What is Included

- Round trip airfare from Detroit to Spain
- 8 nights in beautiful 4* hotels
- 3 dinners, 6 lunches and daily breakfast
- Tours of Madrid and Barcelona
- Tastings in Ribera del Duero, Rioja, Priorat, Montsant, and Penedès
- Spanish tour leader (fluent in English)
- Luxury motor coach

* double occupancy - single supplement \$1,750. **\$300 discount for payment made by check/Zelle (if any payments are made with credit card, full price applies)**



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The Wine Counselor® - Spain

DAYS 1 & 2, May 17 & 18: United States & Madrid Embarking on our journey of discovery, we depart the USA on an overnight flight to Madrid. Upon arrival at Madrid-Barajas Airport, a warm welcome awaits us from our tour manager. After checking into our hotel, the rest of the day is free to explore Madrid before our Welcome Dinner. (D)

DAY 3, May 19: Madrid After breakfast we will depart on a half-day guided tour to discover the highlights of Madrid. After our morning tour, we'll have lunch at a Madrid institution: Casa Salvador. The rest of the day is ours to continue our exploration of Madrid. Dinner on our own. (B|L)

DAY 4, May 20: Ribera del Duero > Burgos Leave the Spanish capital for the open country of Ribera del Duero, Spain's premier wine region for full-bodied Tempranillo reds made from old vines. We'll start with a tasting at Pago de los Capellanes. Then, it's on to lunch at El Lagar de Isilla, a beloved local institution known for its restaurant as well as its small-production Ribera wines. On to Burgos where we can roam the medieval streets and discover the legendary Burgos tapas bars on our own. Overnight in Burgos. (B|L)

DAY 5, May 21: Rioja - Logroño This morning we set off for Rioja, home to some of the finest wineries in the country. On our way we will visit the historic Cathedral of Santo Domingo de la Calzada. Next, head to the Station Quarter in Haro where we get our introduction to Rioja wine with a visit to iconic Bodegas Muga. Then, lunch at La Rioja Alta, a legendary producer of long-aged Reserva and Gran Reserva wines right in the heart of Haro. Continue on to our hotel in Logroño, with dinner on our own. Logroño's old town is packed with lively tapas bars and creative restaurants. (B|L)

DAY 6, May 22: Rioja Today we return to the vines. We start at Miguel Merino, one of the titans of "new-school Rioja." Taste the estate's wines including classic long-aged reds as well as single-vineyard wines. Then it's time for a tasting at renowned Pujanza, whose expressive Rioja wines have shown the world another side of Rioja. For lunch, head to the artisan winery Lecea in the village of San Asensio and their underground cellars. We'll enjoy a classic Rioja country lunch with grilled lamb chops paired with Lecea wines. Upon our return to Logrono, the evening is ours to

explore the incredible pintxos bars this wonderful town has to offer. (B|L)

DAY 7, May 23: Priorat After breakfast, we depart Logrono for Priorat, Catalonia's most extreme and exciting wine region. Lunch will be at Clos Figueras, the winery and restaurant founded by Priorat pioneer Christopher Cannan. Here we'll get to enjoy a farm to table meal pairing each dish with Clos Figueras wines. Then, head to Clos Mogador, where we'll have the chance to learn about Priorat winemaking and taste some of the region's most acclaimed wines. In Falset, dinner at Hotel Sport's restaurant paired with local wines from a cellar packed with Priorat and Montsant wines. Overnight at the Hotel Sport. (B|L|D)

DAY 8, May 24: Montsant > Penedès > Barcelona Start our day with a winery visit at artisan producer Acústic and taste red and white Montsant wines. Then, it's the Penedès wine region, the birthplace of cava, Catalonia's answer to Champagne. We will enjoy a farm-to-table lunch at Cal Blay Origens before visiting the elite Corpinnat producer, Recaredo, and a tasting of world-class long-aged sparkling wines alongside white wines made from the local Xarello grape. On to Barcelona, a cosmopolitan yet relaxed, traditional and avant-garde in turn. Check-in at the Hotel Praktik Vinoteca and dinner on our own. (B|L)

DAY 9, May 25: Barcelona Today, we explore the hilltop Park Güell, where Gaudi's otherworldly structures and whimsical tile work frame views over the city. We then visit the World Heritage site and Gaudi masterpiece, Sagrada Família Basilica. Our Farewell Dinner will be at Racó d'en Cesc, a temple of local Catalan cuisine. Wines from the restaurant's well-stocked wine cellar will bring together all we've learned on this amazing wine journey through Spain. (B|D)

DAY 10, May 26: Departure Day Today we bid adios to Spain and its incredible wines, beautiful landscapes, delicious cuisine and wonderful culture. After breakfast we transfer to the Barcelona airport for our flight home. Muchas gracias, Consejero del vino, for the incredible experience! (B)

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