

A TASTE  
OF SPAIN

# The Ultimate Foodie Tour of Spain

Experience what's cooking in Spain! - Join us in this once-in-a-lifetime culinary tour through Madrid, La Rioja, the Basque Country and Barcelona

## UPCOMING TOUR DATES

October 11<sup>th</sup> to 18<sup>th</sup>, 2020

March 7<sup>th</sup> to 14<sup>th</sup>, 2021

*"A wonderful way to experience Spain in all its glory"* Naomi, Sydney

*"We cooked, we ate, drank wine and made merry, what more could one ask?"* Daphne, NYC

*"Fabulous trip, if you are even considering it, go!"* Paul, Oklahoma City

## Trip Highlights

Savor the great food Spain is famous for, from Tapas and Paella to Basque Pintxos and avant-garde cuisine

Immerse yourself in the vibrant culinary and cultural scene of Madrid, San Sebastian and Barcelona - staying at 4\* centrally located hotels

Visit the *Boqueria* food market with our local chef, and join him in a hands-on Mediterranean cooking class

Enjoy a truly genuine foodie experience, this time at a members-only Gastronomic Society in San Sebastian

Taste and learn about extraordinary Rioja and Cava wines through private visits to small, family-run wineries

Discover the fascinating world of Ibérico ham and Sherry wines on a special meal themed around these extraordinary products

**Experience the diverse cultures, landscapes and foods of Spain by the hand of our local culinary guide**



### Where

Madrid, La Rioja, San Sebastian,  
Bilbao & Barcelona



### Upcoming Tour Dates

2020: October 11<sup>th</sup> - 18<sup>th</sup>  
2021: March 7<sup>th</sup> - 14<sup>th</sup>



### Group Size

From 10 to maximum 16 people



### Pricing

2.980 Euros per person twin share  
Single supplement: 620 Euros  
International airfare not included

# Itinerary

Meals included: **B = Breakfast; L = Lunch; D = Dinner**

## Day 1, Sunday: Madrid

Arrival to Madrid

Check in at your 4\* hotel, located in the heart of Madrid's historic centre. Enjoy a **welcome drink with tapas** while you meet our English-speaking local culinary guide

Night in Madrid

## Day 2, Monday: Madrid

Guided walking tour of Madrid

**Ibérico ham & pork meat themed lunch:** featuring products from famous Ibérico pig (ham, charcuterie and meat), paired with selected wines

Leisure time

Traditional **Andalusian dinner followed by Flamenco show** at *Casa Patas*, considered the Mecca of

Flamenco singing and dancing in Madrid

Night in Madrid

**B, L, D**

## Day 3, Tuesday: La Rioja & San Sebastian

Private bus transfer to La Rioja wine region, stopping on the way for a coffee/drink

Visit to a family-run winery to enjoy a private Rioja wine tasting, followed by a traditional "Riojan" lunch in the winery

Continue to San Sebastian - check in at a 4\* hotel themed around San Sebastian's famous International Film Festival

Night in San Sebastian

**B, L**

## Day 4, Wednesday: San Sebastian

Private lunch at a Gastronomic Society, members-only cooking clubs that are central to the food culture of the Basque Country. Following your visit to the local food market to learn about the seasonal ingredients, you'll be welcomed at the Gastronomic Society by a club member who will cook a traditional lunch for the group

Guided walking tour of San Sebastian, followed by tasting of famous "Pintxos", the Basque version of Tapas

Night in San Sebastian

**B, L, D**

## Day 5, Thursday: Guggenheim Bilbao & Barcelona

Private bus transfer to Bilbao

Guided visit to the Guggenheim museum

Brunch in Bilbao at a tavern-inspired restaurant with a modern twist

Continue to Bilbao airport - flight to Barcelona

Check in at your 4\* hotel, at walking distance from Barcelona's vibrant Rambla

Night in Barcelona

**B, L**

## Day 6, Friday: Barcelona

Visit to the colorful **Boqueria** food market with our local chef, the perfect warm up for a private hands-on

**Mediterranean cooking class** and lunch with a special focus on **Olive oils** - different varieties and culinary uses

Leisure time

Night in Barcelona

**B, L**

## Day 7, Saturday: Cava excursion & Barcelona

Visit the beautiful coastal town of **Sitges**, and then learn everything about Cava - the famous sparkling wine from Spain - visiting a very nice winery where you will enjoy a private **tutored Cava tasting and lunch**

Back to Barcelona - leisure time

**Farewell dinner** in Barcelona

Night in Barcelona

**B, L, D**

## Day 8, Sunday: end of the tour

Tour ends in Barcelona after breakfast and hotel check out

**B**



## What's Included

Expert English-speaking local culinary guide throughout the itinerary

Deluxe private bus for all transfers and excursions

Domestic airfare Bilbao-Barcelona in Economy

7 nights' accommodation in double room, at selected 4\* hotels

Buffet breakfast daily

Welcome drink with tapas

6 lunches as per the itinerary - 2 of them following private cooking experiences - all accompanied with selected Spanish wines

3 dinners as per the itinerary, all accompanied with selected Spanish wines

Private culinary/cultural visits and activities as per the itinerary

Entry fees as per the itinerary

Gourmet Gift

All local taxes

**Gratuities are not included - while tipping in Spain is not mandatory, it is a common practice when the service provided is particularly good**

**REGISTER NOW!**

[culinary@atasteofspain.com](mailto:culinary@atasteofspain.com)

Ph: +34 856 079 626

Space limited to 16 participants



## Terms & Conditions

Booking: a deposit of 400 Euros per person is required to reserve space on this tour

Final payment due 30 days before departure

Cancellation: the deposit is fully refundable up to 60 days before departure, it is non refundable with shorter notice. The final payment is non refundable

Participants must arrive in Madrid on the selected day of departure

**It is strongly recommended to purchase a trip cancellation insurance at the time of booking**



## Adapting to you...

**Planning to stay longer in Spain?**... we'll be pleased to program for you add-on activities in/around Madrid or Barcelona, as well as extended culinary itineraries through Andalusia, Galicia, or elsewhere in Spain