

Spain Trip 2022

A wine trip of a lifetime...

Tour Spanish wine regions and top producers with wine importer Robert Morrison (Romo)

This is an experience only possible through Authentic Wine Selections & Tours spanishwines.com!

Taste ~80 wines from 8 different regions. Enjoy regional foods and the wines that pair with them.

Every day is a new adventure including a free Saturday evening and following Sunday to enjoy beautiful San Sebastian.

This trip is all inclusive (except for "free day/nights" noted in the itinerary) transportation, meals, lodging & wine! Just book your flights using our recommended Travel agent.

Get yourself to the Westin Madrid Tuesday, October 4 and we do the rest!

This is a Spanish food/wine/culture immersion that will change you forever!

Cost: \$5988.00 per person | \$9988.00 per couple (10% discount for booking and paying by Jan 30th)

Tuesday, October 4:

Fly to Madrid arriving Tuesday, October 4 | Check in to Westin Madrid Palace

Tuesday, October 4:

*Free rest of day in Madrid (participants are on their own)

Importer's note: A visit to the Museo del Prado is an absolute must. If anyone needs dinner recommendations, I can oblige these requests, but make sure you get your rest, and don't stay up until 3am with the locals. Be careful, this is easy to do in Madrid!

Wednesday, October 5:

Pack the tour bus with luggage, then meet in hotel lobby for breakfast at 8am

Ribera del Duero

8:30 am: Drive (2.5 hrs) to Pinea | 11:00 Tasting in vineyard w/ cheese and Jamon. | Depart 1:30

www.pinea.wine

Importer's note: Pinea is a rising star producer and made by Issac Fernandez- Nephew of Mariano Garcia- the winemaker who made 30+ vintages at Vega Sicilia and placed them on the world stage of top producers. Amazing wines here!

2:30 pm: Drive to Arzuaga (30 min) | stay at Arzuaga | Dinner at Arzuaga |

<https://arzuaganavarro.com/>

Importer's note: Arzuaga is THE ubiquitous brand of Ribera del Duero in Spain, and boasts a fully modern hotel and spa. It is Romo's favorite place to relax after a long day of tasting wine. They also have a Michelin star here. Last time we visited here the owner, (in his 80's) walked down to the river in the

morning, threw a net and caught crabs for us to each for lunch that day. Amazing! The 2018 Crianza received a platinum from Decanter and a 97- point score. Unheard of for Crianza level wine!!!

Thursday, October 6:

9am: Tour Arzuaga | Lunch at Arzuaga | Dinner at Arzuaga | Stay at Arzuaga

Rioja

Friday, October 7

8am: Breakfast at Hotel | 8:30am: Drive to Rioja

11:30am: Tour Altanza | Lunch at Altanza | <https://bodegasaltanza.com/gb/>

Importer's note: Altanza is a fully modern winery that also embraces traditional methods. They routinely receive high scores from Decanter Magazine. Their Rioja Reserva was once rated the top Rioja for the vintage (2012). Olga, the on premise Chef will make a memorable lunch paired with whatever Altanza wines you wish to drink! Get ready for Pochas!!!

5pm: Drive (30min) to Logrono- Stay in Logrono | Dinner in Logrono (tour of Tapas)

Importer's note: Logrono is one of the capital cities of Rioja. It is a charming small city with all the bells and whistles of much larger cities.

Saturday, October 8

Bizkaiko Txakolina

8:30am Drive (2hrs) to Senorio de Otxaran | Tour Senorio de Otxaran | Lunch at classic Basque restaurant

Check into hotel de Londres in San Sebastian | *Free evening in San Sebastien (participants are on their own)

Importer's note: San Sebastian is arguably the greatest place to eat in the world. Romo will guide you to the old section of the city, where you are free to Pintxo-bar-hop and discover each bar's specialties on your own.

Sunday, October 9: Free day in San Sebastian. (participants are on their own)

Monday, October 10

Carinena

8am: Breakfast at hotel

10:00am: Drive (3 hrs) to Carinena

1:00 Tasting and lunch with Bodegas San Valero | <https://www.sanvalero.com/en/>

4pm: Check into Hotel "Tierra de Cubas" <https://www.tierradecubas.es/> and Dinner

Importer's note: A new producer to AWS, Bodegas San Valero is producing a tremendous value wine (Cabeza Casa Grenache) which sells for a song and received 92 points from James Suckling. I am certain they will have other things up their sleeve for this visit that will surprise us all!

Tuesday, October 11

Priorat and Terra Alta

8am: Breakfast at Hotel

8:30am: Drive (2 hrs) to Vinyes Domench | Tasting and tour with tapas

Depart at 1pm for 30minute drive to Mas D'en Gil

1:30pm Tour and tasting at Mas D'en Gil | <https://masdengil.com/en/> depart at 3:30pm

Drive 40 minutes to check in to Capcades- <https://hotellescapcades.com/> | Dinner at Capcades

Importer's note: Mas D'en Gil is one of the most historical properties in Priorat. Also a new producer to AWS, but with a long history of selling wine in the US. This is not "beginner" Priorat. Here there is elegance and finesse. A unique terroir lends itself well to the wine style. You will learn about this and be inspired, I am sure.

Wednesday, October 12

9am: Drive to Edetaria (30min)

Tasting, Tour and Lunch at Edetaria <https://edetaria.com/en/>

Stay at Capcades | Dinner at Capcades with Edetaria wines paired with each course- Amazing experience!

Importer's note: Quite frankly, the very top producer in the region of Terra Alta. The perch here at the winemaking facility boasts a view you'll want to stare at and sip wine all day long. We will have lunch here, then dinner paired with wines at Capcades- the finest hotel/restaurant in the area. This will be an experience you will never forget.

Thursday, October 13

Utiel-Requena

8am: Breakfast at Capcades

8:30am Drive to Bodegas Vegalfaro (3.5 hours)

12pm: Tasting, Tour and Wood fired Paella lunch at Vegalfaro | <https://vegalfaro.com/en/>

Stay in local Requena hotel- Dona Anita. <https://www.hoteldonaanita.es/>

Dinner at Dona Anita paired with Vegalfaro wines

Importer's note: This producer and region will be an eye-opener for many of you. We will visit Pago de las Balaguesas- a single vineyard that is an appellation onto itself (Vino de Pago) and see ancient Roman winemaking ruins cut into the hill-side limestone, adjacent to the river that would transport by boat amphoras of wine to thirsty ancestors of this land. Oh, and after Rodolfo, the owner/winemaker will make us a true Paella!

Friday, October 14

Mentrida- Sierra del Gredos

Breakfast at place Dona Anita

10am: Drive (3.5 hrs) to Bodegas Jimenez-Landi | <https://jimenezlandi.com/>

1:30 pm: Visit, tasting, and Lunch

Importer's note: This is one of the most exciting regions in Spain for me (Romo) The Grenache here is really more similar to Red Burgundy and Pinot Noir in terms of texture, elegance and finesse. We will enjoy a light lunch in the vineyards and taste the magnificent wines made there.

Return to Madrid- (45 minute drive) Free night in Madrid

Saturday, October 15

Group Flies home- All individuals are responsible for transportation to the airport. Or alternatively you can stay in Spain a while...

Important points:

As more information becomes available, this itinerary will be updated. As it stands now, it is a fairly accurate description of the trip. Meals and details will be fine-tuned.

According to the itinerary, you are responsible for your own meals Tuesday, October 4 in Madrid, Saturday October 9th & 10th in San Sebastian, and Friday, October 14- the last night in Madrid. You are also responsible for getting from the Airport to the Westin, Madrid & back to the airport after the trip. Everything else is taken care of.

This itinerary is not a guarantee. Due to the current circumstances, we may have to substitute a restaurant or hotel as a need or situation beyond our control arises.

If for whatever reason you have to abandon the trip, you do so at your own expense, without refund or partial refund.

If you are interested, please contact me to be added to the list of interested parties.

Seating is limited to 18 people. We expect this trip to fill up fast.

Polite Disclaimer:

This is a dynamic trip with a lot of sensory experiences. This trip is not for the faint of heart, or for those who cannot "go with the flow". We will be well looked-after, but this is not the lifestyles of the rich and famous. Everybody will be asked to relax, get on the bus, and enjoy the ride. The wines are all amazing, many of them at the top of their respective regions. The food is amazing as well, but beware vegans and vegetarians- this is a very difficult thing to accommodate in Spain. Nobody does hospitality like the Spaniards, and when you visit Spain with me, their importer, the red carpet is a deeper shade of red. Each producer will want to impress you, and rightly so. I hope they succeed in making you smile. There is a lot of "windshield time" on this trip, but the time goes fast, the sights are interesting, and the conversation between the participants is always great. I love Spain. I feel great there, and can't wait to share it with you!

Thank you for your interest in joining me on this trip!

-Romo