

Joe Euro, founder of the **Wine Seller** and self-proclaimed and fun-loving wine "geek" as well as Sommelier, along with **The Enthusiastic Traveler** are diving into Spain! We hope you can join us **September 26**th – **October 6**th, **2023**, **and** discover the wines and ways of Spanish traditions. The culture and beauty, from Segovia to Salamanca to Seville awaits us, as we uncover wine regions and Unesco Heritage sites.

Segovia to Seville and other Spanish Escapades!

September 26th - October 6th, 2023
Enjoy UNESCO world Heritage sites as well as Appellations of Wine in



RUEDA, CIGALES, SIERRA DE SALAMANCA, MONTILLA MORILES and JEREZ!

September 26th

Day 1 Tuesday ~ Madrid to Segovia to Valladolid (B, L)

9:00 AM Departure from Madrid Hotel meeting point.

Our first stop today is Segovia, on the way to our hotel, and one of the nicest cities in Spain. Declared human heritage by Unesco it has one of the best-preserved Roman aqueducts in the world. We will visit this unique and amazing construction and walk the historical streets of this town. The word Alcazar means Castle and fortress, that was a heritage of the Muslim's culture while they were in Spain. The fortification has been the house for several kings of Spain and is a unique place to understand the culture and history of the country. It is an outstanding building that was the inspirational model for Walt Disney to create Cinderella's castle in visit to the building, we will enjoy a Orlando. After a private traditional lunch of suckling pig at Mesón de Cándido, one of the oldest restaurants in the world. This family business started in the 18th century and has been visited by some of the most important personalities from near and far. The restaurant is situated right under the Roman Aqueduct. Incredible!

After this memorable day in Segovia, we will drive to Valladolid and get settled in. You are free to take dinner on your own.

Tonight, we can meet and have a Tapas walking tour and Tapas in the center of Valladolid if you like.

Overnight: Valladolid Hotel Recoletos







September 27th

DAY 2 Wednesday ~ Valladolid (B, L, D)

Let's start the morning with a walking tour of the city of Valladolid. During the XV and XVI century this was one of the most important cities in the country and was the

home for the emperor Felipe II and the place where Christopher Columbus passed away. We will end our walking tour in the market getting our ingredients for a cooking class. We will learn to prepare some traditional AND new cuisine dishes in a nice atmosphere and enjoy the results with great wines from the area.

After lunch. We will visit one winery in the appellation Cigales, probably the best-known appellation for rose wines in Spain but also producing great red wines for the last years.

We will end the day meeting our friend Paco Diez, one of the most important Sephardic music experts in the world and we will enjoy his XVII century cave, enjoy his dinner, time, and his music. (B/L/D)

Overnight: Valladolid Hotel Recoletos





September 28th

DAY 3 Thursday ~ Valladolid (B, L)

We will start the day with a visit to a winery in Rueda appellation. The verdejo grape has become very popular and considered one of the best quality white wines in the world. When we talk about verdejo we talk about Rueda. We will visit the winery Hijos de

Alberto, to discover the unique solera system (oxidation process for the wines under the sun) as well as the underground cellars from the XIV and XV century.

Rejoneador, pronounced (rexonea'ðor) is the name given to a bullfighter who fights the bull on horseback. The rejoneo is a form of bullfighting in Portugal and in Spain.

Today we'll meet the slim and nimble Sergio Vegas who was gored not once but twice and the latter just missing his heart. We are invited into his bullring where he'll

warm up his horses and demonstrate the way he trains the horse with young bulls. The horse moves mostly by the guidance and pressure of his legs and little by the reins.

It was also surprising to learn that these small cows want to charge you when just days old. It is not learned behavior but in their blood from birth.

We'll taste some traditional food and enjoy a special presentation, before visiting the private garden with Michelin star Chef Miguel Angel de la Cruz to harvest some local plants and herbs, before lunch is presented at his La Botica Restaurant, 1 Michelin star. Chef Miguel Angel has a long international reputation and is considered one of the best vegetable and local herb and plant chefs in the world. In the evening we will have a walk about in the city of Valladolid known as the capital of the national and international Tapas Competition that takes places there every November.

Time on your own to enjoy the city.

Overnight: Valladolid Hotel Recoletos







September 29th
DAY 4 Friday ~ Caceres (B, L)

Today we cross from the Castilian "meseta" to the Region of Extremadura. Our first stop will be the city of Salamanca. This city is considered Human Heritage by UNESCO and has the oldest university in Spain and one of the oldest in Europe. After visiting the city, we will visit a winery in the Sierra de Francia, a very new appellation of wine in Spain with very interesting mineral wines mainly made with Rufete grapes.

We'll enjoy the historical buildings and have some time to do shopping as we move to the picturesque town of La Alberca. The drive is a wonderful walk through the traditional "dehesas" fields, full of oak trees and natural ponds, where the famous Iberico pigs and fighting bulls live and eat the valuable acorns.

Our lunch will be at Mirasierra restaurant facing the great mountains of "Sierra de Francia" while tasting the traditional local dishes and Ibérico pig meat. Before heading to Caceres, we will stop at La Alberca and enjoy one of the most beautiful villages in Spain full of traditions and culture. (B, L)

Overnight - in Caceres at Gran Hotel Don Manuel

Dress code: Casual comfortable clothes

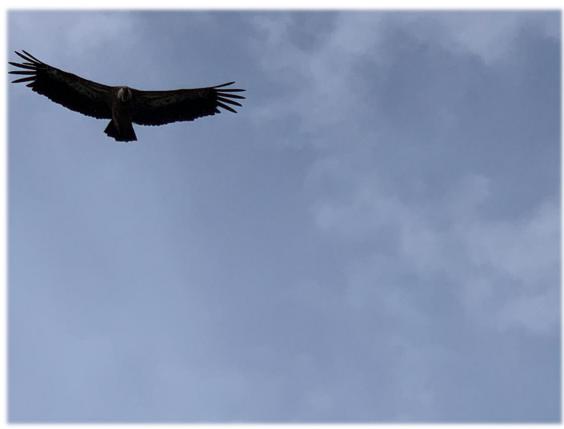
September 30th

DAY 5 Saturday ~ Caceres (B, L)

Today we'll mix gastronomy, cultural and nature. In the morning we'll stop in Casar de Caceres visiting a factory that elaborates on the famous cheese Torta del Casar. This sheep milk cheese coagulated with plants is one of the best-known cheeses of the country. From here, we will drive to Trujillo, which can be accessed through 4 doors that have remained from the past. The door of Santiago, door of San Andrés, door of the Triumph and door of La Coria, are the 4 doors from which you can access the walled city which has been declared an area of artistic and historical importance, and every corner has something historic that speaks for itself.

A guided visit to the city and lunch in the area is the perfect stop before visiting the National Park of Monfragüe, considered one of the best places in Europe to bird-watch, (namely vultures) and enjoy a guided tour and a sunset surrounded by amazing nature. This evening we will drive back to Caceres to spend our last night and enjoy the city.

Overnight: Gran Hotel Don Manuel







October 1st
DAY 6 Sunday ~ Cordoba (B, L)

Today we will drive to the city of Cordoba and the Cathedral Mosque. One of ours, and all who visit it, declare it a favorite. We will have a traditional lunch there and have some time to rest before we visit the horse dancing and training school. This evening, the horses dance the flamenco rhythm.

Overnight Hotel Los Patios de Cordoba





October 2nd

DAY 7 Monday ~ Cordoba to Granada

Andalucia is surrounded by olive trees, and today on our trip from Cordoba to Granada we will understand seeing the area with more olive trees in the world. A vast expanse that goes for miles and miles with olive trees as far as the eye can see, but in the middle of these fields we have the appellation of wine Montilla Moriles. Who has not heard about the amazing Pedro Ximenez grape? We will visit a winery in the area to learn about the amontillados, finos, apple cortado, olorosos and the amazing PX.

After the lovely lunch and our knowledgeable tour, we will head to the city of Granada.

Overnight: Hotel Los Patios De Cordoba

Dress code: Casual comfortable clothes

October 3rd

DAY 8 Tuesday ~ Granada (B, L)

We cannot end this amazing trip without stopping by the jewel of the crown of Granada, the Alhambra, which is considered one of the 10 wonders of the world. In case you don't know, the Alhambra is a massive castle constructed over many centuries. It consists of gardens, fortifications, and sumptuous palaces. It was the home of many of the Arab Sultans who ruled the whole province, so you can be sure that for centuries it received the optimum in interior decoration and architecture. We will visit the Albaicin and enjoy a traditional lunch. In the evening we'll submerge ourselves in the nice old town exploring the Tapas (B, L)

Overnight: Granada NH Collection

October 4th Wednesday

DAY 9 Wednesday ~ Granada to Seville (B, L)

Today we drive to Seville, which is by far the best-known city in Andalucía. Sherry, a wine that is truly unique, is exclusively produced in the wine-growing region of Jerez. The region's oenological tradition goes back over more than 3,000 years and it has developed its own distinctive and exclusive elaboration method. Its unique climactic conditions are ideal for the cultivation of three varieties of grape: The Palomino, which is used to produce the drier types of Sherry, and the Pedro Ximénez and Moscatel, which are used for the sweeter varieties. We will have a visit to one of these unique wineries, a total immersion in the soleras aging system enjoying the process and tasting some of this unique wine, some of almost 100 years old.

Lunch will follow at la Carbonara restaurant.

Overnight: Seville's Alfonso X





October 5th

DAY 10 Thursday ~ Seville (B, L)

Today we will be visiting the most important buildings such as la Giralda and the unique Reales Alcazares Palace and the amazing gardens. After the visit its time to enjoy lunch and have some time to rest in the hotel to be ready for a professional flamenco show at Casa de la Memoria, the best table Flamenco in the city or a bullfight if available. (B, L)

Overnight: Seville's Alfonso X

October 6th ~ Friday Day 11 ~ Departure Day

Breakfast begins at

One transfer is provided if all are leaving together. This is also a grand opportunity to stay on in Seville or go on to other areas of interest.

PRICE PER PERSON: \$4,950.00 USD based on 10 full days of travel.



POLICY

In the unlikely event that something may change, replacement will be of equal quality.

We recommend that you fly into Madrid and out of Seville or Madrid. Includes:

- *Everything listed in the itinerary while we are with Doumina or Angel.
- *Lodging in lovely accommodations, each w/private bath.
- *Ground transportation
- *Guided tours
- *All Breakfasts, and meals as listed in the itinerary. (B=Breakfast, L=Lunch, and D=Dinner)
- *Wine tastings
- *Various Tasting
- *Admission fees
- *Cooking classes
- *One group transfer from Madrid and one group transfer to Seville airport or train station.

Does not include:

- *Airfare (international or air between any other locations.
- *Occasional supplemental meals
- *Travel for personal errands/meals/shopping while on the tour.
- *Alcohol outside of the included menus.
- *Single Supplement Fee (If requested, (875.00) Means a person traveling is alone and not sharing a room.

Doumina can help arrange:

*All other transportation and Ideas for other destinations

USD 1,200.00 is required upon booking. Deposit is non-refundable. Final payment is due 180 days prior to departure. (March 26, 2023.) All items mentioned in this itinerary are included. A full refund is for cancellations 175 days prior to departure. 50% refund for cancellation 90-174 days prior to departure. 25% refund up to and not beyond 60 days prior to departure. Travel insurance recommended, but not obligatory, with each booking.

Airfare not included.

Joe Euro, founder, and CEO of THE WINE SELLER in Port Townsend, Washington since 1982, enjoys including his clients in his travels introducing

them to wines of the world.

Joe is a Sommelier and former Wine Director at LIDO BY THE SEA, and was also a fine dining waiter at various restaurants in Seattle, Chicago, and The Virgin Islands.

This is his 6th European adventure with THE ENTHUSIASTIC TRAVELER. Doumina Whyman created her company based on superior customer

service with the philosophy of "Enter a tourist, depart a Local". Sharing long sought out relationships, and under the radar places to visit bringing

joy and memorable experiences to her clients.

Angel Moreton, colleague on the ground in Spain, loves wine, food, and the great outdoors. His inroads in Spain include the best chefs and winemakers,

and Angel also provides unique culinary internships and trips in Spain and Portugal for young and aspiring chefs from around the world. He conceived of

the International Tapas Competition that is held in his hometown of Valladolid annually and is growing to international fame.





