



Cultural, Wine and Gastronomy Tour

"Essence of Northern Spain: Wine, Culture, and Scenic Beauty"

September 27th - October 4th, 2025



Join us for a spectacular journey through Northern Spain, where wine flows like poetry and gastronomy delights the senses. Known as the “Napa of Spain,” Ribera del Duero offers world-class red wines paired with hearty dishes like succulent lamb and artisanal cheeses. Explore the vibrant capital of Madrid, and the medieval charm of Burgos.

Discover the rustic beauty of Atapuerca archaeological excavation, marvel at Carthusian monasteries, and enjoy a sunrise balloon ride over vineyards. Visit serene honey farms and boutique wineries in Castilla y Leon. In Madrid, tour the Prado Gallery and enjoy a tapas and wine tour. This adventure captures the essence of Spain’s culture and cuisine in one unforgettable experience.

Day 1: Saturday "Burgos Beginnings: A Journey Through Time"



Arrival at Madrid Barajas airport and a **private group transfer** to our hotel in Burgos. One of the former capitals of Catholic Spain, Burgos is home to one of Europe's most beautiful cathedrals and is the burial place of one of Spain's most famous heroes, El Cid. History abounds here, and this charming small city is the perfect start for our 7-night tour of Castilla and Madrid.

In the evening, we will **visit the Cathedral, the old town, and sample some of the region's cuisine with a guided pintxo tour with wines** in the city.

We will spend 2 nights at the [4-star Silken Hotel Gran Teatro](#). The Silken Gran Teatro Hotel in Burgos is a unique blend of historical charm and modern elegance. Built on the grounds of the former Gran Teatro, it is located in the heart of Burgos with easy access to the city's top attractions. Guests can enjoy modern amenities, a rooftop terrace with city views, and a renowned restaurant, La Tramoya, offering authentic cuisine.



Day 2: Sunday "Ancient Echoes and Modern Flavors"



Start your day with a delicious breakfast at the hotel.

On our first full day in Spain, **we will venture out to the UNESCO World Heritage site of Atapuerca.** This remarkable location is known for its significant archaeological and paleontological discoveries that have reshaped our understanding of human evolution. Discovered by accident during the excavation of a railway line, Atapuerca is home to some of the oldest and most well-preserved human fossils in Europe, dating back nearly one million years.

Our knowledgeable guide will walk us through the fascinating history and importance of these findings, highlighting how they have provided invaluable insights into the lives of our ancient ancestors. We will explore the intricacies of the archaeological sites, learn about the various species that once inhabited this region, and gain a deeper appreciation for the evolutionary journey of humanity.

This amazing insight into our past is followed by a **visit to a spectacular monastery** still inhabited by Carthusian monks who live in silence. Something we will not be doing! Our guide will describe and show us this unique place of worship and its incredible sculptures and religious artifacts.

Back in Burgos for **lunch, we will visit a classic establishment to really understand Castilian cuisine!** Accompanied by locally produced wines, our meal will be a celebration of the region's culinary heritage. This lunch will not only provide a feast for our taste buds but also a deeper understanding of the cultural significance and history behind each dish. By the end of our meal, we will have a newfound appreciation for the richness and diversity of Castilian cuisine.

A free afternoon for a siesta or a stroll around the city before we meet again for a **vermouth tasting with a colorful host** before having free time for your evening.



Day 3: Monday "Wines and Wonders of Arlanza"



Start your day with a delicious breakfast at the hotel. On Monday, we leave the historic city of Burgos and **head south to the D.O. Arlanza wine region**. The D.O. Arlanza region is characterized by its diverse landscape, with vineyards planted at varying altitudes and exposed to extreme weather conditions. This results in highly expressive grapes that produce wines with remarkable depth and character. Visiting one of the wineries, we will discover this lesser-known region and learn about its unique terroir.

From here, **we travel to Covarrubias, designated as one of 'Spain's Prettiest Towns,'** for a guided tour with Rosalia. Covarrubias is renowned for its well-preserved medieval architecture, charming cobblestone streets, and picturesque squares. This quaint town is steeped in history and offers a glimpse into Spain's rich cultural heritage.

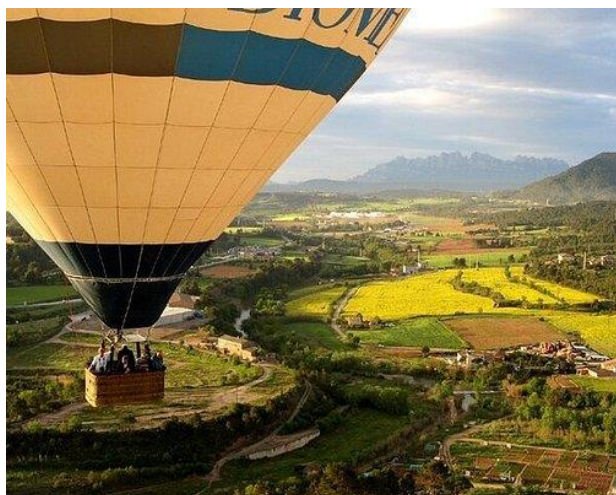
After **free time for lunch in the village**, we continue west to the tiny village of Quintanilla de Onésimo on the River Duero, where we will stay at the 4-star Hotel Fuente Aceña. You will have a free evening to explore the village.

The hotel has a great restaurant and bar, and **we have arranged for dinner with wine at the hotel this evening**. An optional yoga class at the nearby Monastery Hotel is available for those interested (extra charge per person).

The [4-star Hotel Fuente Aceña](#) is a distinctive boutique hotel nestled in a restored 300-year-old flour mill on the banks of the Duero River in Quintanilla de Onésimo. This charming hotel combines historical significance with modern luxury, offering elegantly designed rooms with private balconies that overlook the picturesque river. Located in the heart of the Ribera del Duero wine region, the hotel is the perfect retreat for wine enthusiasts and those seeking a serene and luxurious getaway.



Day 4: Tuesday "Sunrise Soars and Sweet Discoveries"



Start your day with a delicious breakfast at the hotel. Today, we rise early for an unforgettable adventure as **we take a breathtaking sunrise balloon ride over the golden vineyards** of the fall season. As we float above the vines, wineries, fields, and charming villages, the landscape will be bathed in warm, golden hues, creating a truly magical experience. Capture stunning photos from this unique vantage point, and after our gentle landing, **we'll celebrate with a delightful tasting of local wines and snacks, making this a morning to remember.**



The morning continues with a visit to a charming local honey project run by two passionate friends. Here, we'll **suit up in beekeeping outfits** and get a hands-on experience visiting the hives scattered among the vineyards, followed by a delicious honey tasting.

After some free time for lunch in Peñafiel, we head back to our accommodations for an evening visit to **Vega de Yuso, a small, family-run winery**. The owners, Monica and Ruben, will provide us with a private tour of their entire operation, from the vines to their cozy winery premises.

We'll savor the spectacular fruits of their labor and, to top off the day, **enjoy a delightful dinner of paella with wines, either at the hotel or the winery**. Paella is one of Spain's most iconic dishes, known for its rich flavors and vibrant presentation. Traditionally cooked in a wide, shallow pan over an open flame, paella features a harmonious blend of saffron-infused rice, fresh seafood, tender meats, and a variety of vegetables. This communal dish is a true representation of Spanish gastronomy, bringing people together to share in its deliciousness.

Day 5: Wednesday "Ribera del Duero Delights"



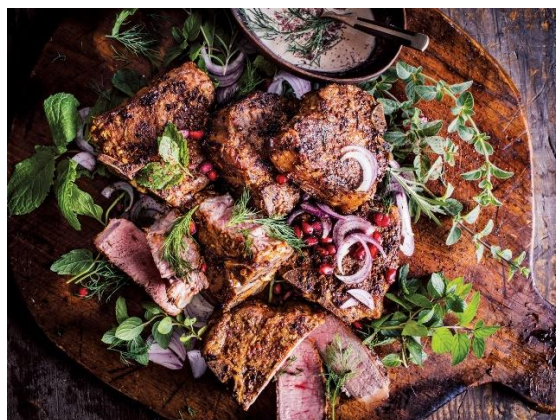
Start your day with a delicious breakfast at the hotel. Today, **we immerse ourselves in the renowned Ribera del Duero D.O.**, celebrated worldwide for its bold, earthy Spanish reds, particularly those crafted from Tempranillo. This region's wines are known for their intense flavors, deep color, and remarkable aging potential. The unique combination of high altitude, extreme temperature variations, and limestone-rich soils creates ideal conditions for producing wines with exceptional complexity and depth.

Our morning begins with a **visit to Bodegas Comenge**, nestled in the picturesque medieval village of Curiel del Duero. This medium-sized winery is set amidst 16 hectares of certified ecological Tempranillo vineyards. With Fabiola as our guide, we'll explore the entire winemaking process in this stunning setting. Afterwards, we'll have the opportunity to taste these exquisite wines and understand the passion and expertise that go into every bottle.

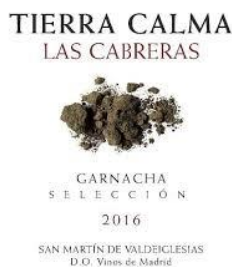
Next, **we head to Bodegas Pagos de Matanegra**, a distinctly different establishment run by friends Cesar and Jose Angel. This garage bodega embodies their deep-rooted passion for viticulture, producing exceptional wines that we will savor in their intimate wine cellar.

The wines from Bodegas Pagos de Matanegra are celebrated for their rich, concentrated flavors and elegant structure. They are made exclusively from Tempranillo grapes, which are carefully cultivated from old vines. The flagship wine, Vendimia Seleccionada, draws fruit from vines over 80 years old, resulting in a wine with intense depth and complexity. These wines are aged in 100% French oak barrels, enhancing their aromatic profile with notes of cocoa, vanilla, anise, and fine leather.

Here, we'll **enjoy traditional lamb chops cooked over an open fire**, enhancing the rich flavors of their wines. We'll return to the hotel in the early evening, reflecting on a day filled with extraordinary wine and culinary experiences.



Day 6: Thursday "From Vines to the Vibrant City"



Enjoying breakfast, we will begin our day with an early start, heading south towards Madrid. After a scenic drive of a couple of hours, we arrive at the **charming village of San Martín de Valdeiglesias**. Nestled near the majestic Sierra de Gredos mountains, this region boasts several wineries that form part of the Denominación de Origen Vinos de Madrid.

With our knowledgeable guide Abel, we will explore **two distinguished wineries**: Las Moradas de San Martín and Tierra Calma.

Las Moradas de San Martín, known for their old-vine Garnacha, emphasizes minimal intervention in the vineyard and cellar, allowing the natural characteristics of the grape and soil to shine through. Their wines are celebrated for their elegance, complexity, and distinctive mineral notes, reflecting the rugged landscape and high altitude.

Tierra Calma is renowned for its commitment to organic and biodynamic farming practices. The winery focuses on producing small batches of wine from indigenous grape varieties, with a particular emphasis on Tempranillo and Albillo. Tierra Calma's wines are characterized by their vibrant fruit flavors, balanced acidity, and a remarkable purity that showcases the true essence of the local vineyards. At Tierra Calma, we will also **enjoy a delightful lunch**, savoring the local flavors and wines.

Following our winery visits, we continue our journey into the **vibrant city of Madrid**. Known for its rich history, stunning architecture, and lively cultural scene, Madrid offers a captivating blend of old-world charm and modern sophistication. The city's grand boulevards, expansive parks, and world-renowned museums, such as the Prado and Reina Sofía, provide endless opportunities for exploration. Madrid's culinary scene is equally impressive, with traditional tapas bars, innovative restaurants, and bustling food markets like Mercado de San Miguel. As the sun sets, the city comes alive with vibrant nightlife, from flamenco shows to chic rooftop bars, ensuring an unforgettable experience for every visitor. After we check in at the elegant 4-star Hotel Petit Palace Plaza España, you will have a **free evening to explore Madrid** at your leisure, with insightful tips from Abel on the best spots to visit.

[The 4-star Hotel Petit Palace Plaza España](#) offers a perfect blend of modern comfort and historical charm in the heart of Madrid. The hotel features contemporary rooms equipped with state-of-the-art amenities, a delightful breakfast buffet, and easy access to Madrid's top attractions, making it an ideal choice for travelers seeking a luxurious and convenient stay.



Day 7: Friday "Art and Culinary Adventures in Madrid"



After breakfast at your hotel, your **guide Abel will lead you to the renowned Prado Gallery**, one of Europe's premier art institutions. Home to masterpieces by Goya, Velazquez, Zurbaran, and El Greco, as well as many Dutch Masters, our tour will uniquely focus on the portrayal of wine in these remarkable artworks. While we won't be able to enjoy wine inside the gallery, our discussion will reveal how wine weaves through the canvas of history and culture.

Following this artistic journey, Abel will take you on a **delightful tapas and wine tour through the vibrant Las Letras barrio in central Madrid**. After a leisurely afternoon for a siesta or further exploration of the city, we will reconvene for an **evening cooking course, culminating in a memorable farewell dinner** to celebrate the end of this year's tour.



Day 8: Saturday "Farewell to Spain"

Check out from the hotel and our **private transfer to Barajas Adolfo Suarez Madrid Airport**, concluding the memorable tour.



Itinerary Summary

Date	What we will see	Accommodation
Day 1 Sat	Burgos basics and orientation Arrival to Madrid Airport. 3-hour Private transfer to hotel. One transfer only. Guided evening stroll and pintxos dinner. (D)	HOTEL 4* BURGOS
Day 2 Sun	Burgos Visit to Atapuerca archaeological site and Las Cartujas Monastery. Lunch in Burgos Free afternoon. Evening Vermouth tasting. Guide in the morning. (B, L)	HOTEL 4* BURGOS
Day 3 Mon	Arlanza and Ribera del Duero Wine D.O.s Transfer to Ribera del Duero via Covarrubias and Arlanza D.O. Guide in Covarrubias. Free time for lunch. Dinner at the hotel. (B, D)	HOTEL RIBERA DEL DUERO 4*
Day 4 Tues	Ribera del Duero D.O. Sunrise balloon ride followed by a visit to a local honey producer Winemaker visit in the evening. Free time for lunch and free afternoon. Evening dinner paella cooking. Guide all day. (B, D)	HOTEL RIBERA DEL DUERO 4*
Day 5 Weds	Ribera del Duero D.O. Visits to 2 special wineries in Roa. Lunch in winery. Free afternoon and evening. Guide all day. (B, L)	HOTEL RIBERA DEL DUERO 4*
Day 6 Thurs	Transfer to Madrid Early start and transfer to Madrid via 2 winemakers in the Madrid D.O. with lunch. Then into Madrid. Guide all day. Free time for dinner. (B, L)	HOTEL 4* MADRID
Day 7 Fri	Madrid Wine in the Prado Museum. Guided walking tour in the Prado. Guided tapas and 'raciones' tour for lunch Free afternoon and evening farewell cooking course. Guide all day (B, L,D)	HOTEL 4* MADRID
Day 8 Sat	Madrid Transfer to airport from hotel. One transfer (B)	



Price for the Trip:

\$4,495 (per person, double occupancy) when paid by cash or check.

5,095 (per person, single occupancy) when paid by cash or check.

****3% extra costs will apply to credit card payments***

Included:

- All tours are private and in English.
- Private guide Rosalia on Day 1 evening, Day 2 morning, and Day 3 guide lunchtime. Days 4 & 5 Erik, and Days 6 & 7 Abel.
- Entry to galleries, wineries, and cooking classes* on the tour.
- Sunrise balloon flight (2 balloons)
- Accommodation with breakfast in 4* hotels with breakfast on all 7 mornings.
- Meals with wine.
- Mineral water on the bus.
- Tour leader and all tour costs.
- All transport for the entire journey.
- Our local Ground operator has public liability insurance and Travel Agency insurance with AON.
- One transfer for the whole group on arrival and departure days.
- B - Breakfast L - Lunch D - Dinner

Not included:

- Any purchases.
- Flights.
- Private travel insurance – which we will insist upon.
- Meals or drinks not included in the itinerary
- Visas or Vaccines.
- Extra taxis not included above.
- Tips or gratuities to drivers or guides.
- Porterage at airport or hotel.