

23rd - 29th June 2019

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Proposed Itinerary

After two hugely successful tours through France, we have decided that Northern Spain should be our next port of call. The landscape is stunning and will undoubtedly make for some fabulous driving and the itinerary is shaping up to be every bit as impressive as in previous years. Our trip will be led by Nicola Arcedeckne-Butler, Master of Wine, who will share her expert knowledge with you of the region and the wines. All you need is an 'interesting' car, a wine-friendly co-driver, moderate map reading skills and a good appetite.

The price of the tour is €7950 per car and this includes all hotel costs, based on two people sharing, meals where stated and all winery visits. Please enquire about single supplement rates. Places will be issued on a first come first served basis once the deposit of €2000 has been received.

Sunday 23rd June ~ Oviedo



15.00 Check in at Pueblo Astur Eco Resort and Spa.
Situated at the foot of the Picos de Europa, this stunning five star hotel and spa has an incredible art collection, including a life size Salvador Dalí statue. www.puebloastur.com.

19.00 Drinks on the terrace followed by dinner where Nicola will give a tutored tasting and introduction to the wines of the regions we are visiting in Spain and we will also talk though the itinerary for the days ahead.

Monday 24th June ~ Bierzo

10.30 Depart hotel for Bierzo



15.00 Tour and tasting at Descendientes de J. Palacios, Corullón with Ricardo Palacios, nephew of Álvaro Palacios. Established in 1998, the estate was named after Álvaro's father, who passed away in 2000. The seven wines produced are made from 100% Mencía, with the flagship wines, Las Lamas and La Faraona coming from extremely old vines from single vineyards.

17.00 Check in to Parador de Villafranca - www.parador.es



18.00 Tour and tasting with José Mas from Mas Asturias, a new and talented producer from Bierzo. José worked with the Moueix family in Bordeaux and is continuing their philosophy by making a powerful yet elegant red wine from the indigenous Mencía grape.

20.30 José will join us for a traditional dinner at Don Nacho, a local restaurant, where he will take us through a selection of wines from the area.

Tuesday, 25th June ~ Ribera del Duero

09.30 Depart hotel for Ribera del Duero



13.30 Tour, tasting and lunch at Pingus with Peter Sisseck, one of Spain's most iconic winemakers. Born in Denmark, Peter spent many years in Bordeaux before his interest in red wine led him to Ribera del Duero and Hacienda Monasterio. He famously purchased 5ha of ancient vines in the village of La Horra and the first vintage of Pingus was in 1995. When influential wine critic Robert Parker tasted the wine, he was blown away and from thence forward the wine has become a serious collector's item.



15.30 Check in to Abadia Retuerta L'Domaine
In 2018 Abadia Retuerta was voted the #1 hotel in Spain by Condé Nast travel awards and by Tripadvisor. This hotel embodies the epitome of luxury and even has its own vineyards! www.ledomaine.es

19.00 Tour and tasting of the Abadia Retuerta winery, including the awarding winning red wine, Selección Especial, followed by dinner.

Wednesday, 26th June ~ Ribera del Duero



10.30 Tour and tasting at Tinto Pesquera. Founded in 1972 by Alejandro Fernández who has been hugely influential in the resurgence of Ribera del Duero as an important wine region, forcing the Spanish wine governng body to grant Ribera official DO status in 1982. Set in 65 hectares, the Domaine produces wines from 100% Tempranillo and have gained a cult following particularly in the United States.



12.30 A complete juxtaposition to the other properties we have visited so far, Señorio de Bocos is a small, family run bodega. The area has a unique feature, the bocos, which are underground caves dug into the slopes, providing ideal conditions for making and ageing wine. The property produces four red wines, from their entry level, award winning Tempranillo, Señorio de Bocos 'Roble' through to their flagship wine, 'Autor de Bocos'.

Afternoon at leisure to enjoy the incredible spa at the hotel or to explore the area.

20.00 Tasting and tapas with Esther Pinuaga, one of Private Cellar's Spanish producers.



Established in 1960 by Valentín Pinuaga Salazar in the province of Toledo, the property is now in the hands of his granddaughter, Esther Pinuaga. Esther has rejuvenated the property, converting the property to organic production and she is currently Chair of the Spanish Organic Wine Association. These stunning wines are made from some of the very old vines using the indigenous grape, Cencibel (an old clone of Tempranillo).

Thursday, 27th June ~ Rioja

09.30 Depart for Rioja



13.00 Tour, tasting and lunch at Bodegas Valserrano with the charismatic Pablo de Simón. Based in the picturesque village of Villabuena in Rioja Alavesa, the family winery began in the second half of the 19th Century. Numerous awards throughout the years have ensued and the fifth generation of the family continues to uphold this excellent record. The bodega produces a wide range of wines, amongst them an exceptional white wine: Valserrano Blanco Grand Reserva. They have also started experimenting with single vineyard and single varietal wines.



16.00 Check in to Hotel Viura in the heart of Rioja.
This charming boutique hotel, designed by Frank Gehry, is at the centre of the winemaking region and is the 'go to' destination for the local winemakers after a long day in the vines. www.hotelviura.com.

17.00 Tour and dinner at Marqués de Murrieta.



The Marqués de Murrieta was one of the pioneers in the production of Rioja wines, bringing production techniques into Spain from Bordeaux and in 1852 he produced his first wine in Logroño, moving into the Ygay Estate in the late 1870s. Located at the heart of La Rioja, the estate is home to Ygay Castle, headquarters of the Marqués de Murrieta wineries. The castle is surrounded by 300 hectares of vineyards, planted mostly to Tempranillo producing the extraordinary flagship wine Gran Reserva Ygay, which has the ability to age for many decades and also a single-vineyard wine, Capellania, which has become one of Rioja's finest white wines.

Friday, 28th June ~ Rioja

10.30 Tour and tasting at Bodegas López de Heredia Viña Tondonia.



This renowned Rioja bodega was founded over 140 years ago and very little has changed since then. It occupies the same historic cellars and unlike most of their competitors, which are now owned by outside investors, López de Heredia is owned – and every detail of its operation is handled – by the family who founded it. Most Rioja wineries buy grapes from dozens of small growers; but here they own every inch of the vineyards that supply their wines. Only natural yeasts are used and there is no filtration. They still age their greatest wines in wood for six to eight years and even make their own barrels.

The bodega is now in the capable hands of the family's youngest generation, Maria José, Mercedes and Julio César. The estate produces a number of wines, both red and white, but the crowning glory is the Tondonia Gran Reserva and the Bosconia Gran Reserva.

13.00 Tour, tasting and light lunch at Palacios Remondo, the family bodega of 2015 Decanter winemaker of the year Álvaro Palacios.



If anybody embodies the promise and spirit of "The New Spain" it is Álvaro Palacios. Born into an old wine family in Rioja, he now makes wine in Priorat (the flagship wine L'Ermita is one of the most coveted in Spain), Bierzo and, since the death of his father in 2000, at Palacios Remondo, Rioja Baja. He has turned the quality of the vineyard around and produces *terroir*-driven wines from single vineyard sites made in tiny quantities.

20.30 A mini bus will take us to Logroño, where Pablo de Simón from Valserrano will take us on a gastronomic tapas tour of the city,



Saturday, 29th June ~ home

09.00 Depart at your leisure between 09.00 and midday

To reserve your place and for more information,

please call Camilla on 01353 721 999 or email camilla@privatecellar.co.uk

#touroftheterroirs



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