



Join Monika Vescovi, official Rioja Wine Educator and see a side of Rioja few get to explore. You'll enjoy leisurely winery and vineyard tours, tastings, gourmet dinners and lunches. An educational presentation and tasting at the Rioja Consejo Regulador. An optional walk along the historic Camino de Santiago, a walking tour of Haro, and a mushroom exploration in Pradejon.

SUNDAY, OCTOBER 15

- Arrive Bilbao International Airport - BIO
- Registration and check in Marques De Vallejo Hotel in the heart of Logroño.
- Welcome tasting in front of the hotel
- Dinner at Taberna Herreras

RIOJA STUDY TRIP 2023

MONDAY, OCTOBER 16 - HARO, IN THE RIOJA ALTA SUB-REGION. HOME TO RIOJA'S FAMOUS CENTENARY BODEGAS (WINERIES 100+ YEARS OLD)

- 9:30am Depart the hotel
- Walking tour of Haro, the city where Rioja's original wineries were established.
- 10am - Gomes Cruzado, this winery dates back to 1886 when the Nobleman Angel de Arteche decided to start producing and bottling wine in Haro in the heart of Rioja Alta. Tour and tasting
- 12pm - CVNE, founded in 1879 in Haro and still controlled by the 5th generation of the founding family. Lunch, tour and tasting.
- 3:30pm - Bodegas Muga - founded in 1932, Muga employs the latest cutting-edge technology and produces iconic wines.
- R. Lopez de Heredia tasting. This winery is home to the most traditional winemaking methods in Rioja.
- Back to Logrono
- Free night to explore Tapas in the Calle Laurel district, in the old town. Laurel Street and the surrounding cobblestone streets are home to Rioja's tapas bars. Enjoy your own Tapas crawl and mingle with the locals. Move from bar to bar as you sample wines and each bars own tapas specialty.

TUESDAY, OCTOBER 17 LOGRONO AND RIOJA ALTA

- 9:30am Depart the hotel
- 10:00 - 11:30am - Formal Rioja presentation/tasting at the Rioja Consejo Regulador
- 12:00pm Museum Bodegas Vivanco. The wine museum celebrates global winemaking with artifacts dating back thousands of years. Bodegas Vivanco is a pioneer in producing sparkling wine using mainly indigenous Rioja varieties. Tour, tasting and time in the vineyard
- 3:00pm - Lunch at the local "Vineyard Work's" restaurant
- Back to Logrono
- Free night - continue your tapas crawl or relax in one of the district's fine restaurants

RIOJA STUDY TRIP 2023

WEDNESDAY, OCTOBER 18 - RIOJA ALAVESA, ARCHITECTURAL EXCELLENCE TOUR

- 9:30AM - Depart the hotel.
- 10am - Bodegas Baigorri - wines produced from the passion and love for the unique lands in order to understand different plots. Tour and Tasting
- 12:30 Marques de Riscal - historically, one of the earliest Centenary bodegas, producing wine with character since 1858. Tour, tasting
- 2pm - Lunch at Marquès de Riscal's Michelin rated restaurant, in the Frank Gehry-designed City of Wine Hotel.
- 5pm - Optional walk along the Camino De Santiago
- Back to Logrono - Free night

THURSDAY, OCTOBER 19 - RIOJA ORIENTAL

- 9:15am - Depart the hotel
- 10:00am - Bodegas Bagordi - This family winery dates back to 1723. After 14 generations the family still makes premium wines by using traditional values and methods of their ancestors. Tour and tasting
- 12:30pm - Bodegas Ontañon of Quel, Dating back to the 18th Century. There are references to this district in historical land registers. Tour and tasting
- 1:30pm - Tour of Quel a village with breathtaking scenery and a drive to vineyards
- 2:00pm - Vineyard tour/vineyard lunch
- 4:00pm - Fugiturismo - a mushroom exploration in Pradejon.
- Back to Logrono for a Free Evening

FRIDAY, OCTOBER 20

- 9:30 - Depart the hotel
- 10:00am - Vina Ijalba - This biodynamic winery is dedicated to preserving the history of Rioja and recuperating vineyards and native varieties since 1975. Tour and Tasting
- 12:00 Marques de Murrieta - The origin of this winery is said to be the origin of Rioja. In 1852 Don Luciano Murrieta applied techniques he learned in Bordeaux and made the first wine aged in oak barrels.
- Lunch TBD
- Farewell Dinner

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SATURDAY, OCTOBER 21

- Breakfast at hotel
- Check out

THIS TRIP IS LIMITED TO TWELVE (12) TRAVELLERS

COST: \$5,100**

Trip fees include:

- Six nights at 4-star local accommodation
- The following meals and all applicable taxes and gratuities
- Six breakfasts
- Five three-course gourmet lunches expertly matched with top-quality regional wines
- Two gastronomic dinners expertly paired with top-quality regional wines
- A formal Rioja presentation and tasting at the Rioja Consejo Regulador
- Tour of Haro
- Walk along the Camino De Santiago
- Fugiturismo - a mushroom exploration in Pradejon
- Tour and tasting of 8 of the best wine producers and vineyards in Rioja with winery guides
- More than 100 wines over the duration of the week
- Local VIP transportation

NOT INCLUDED: *Flights and travel arrangements to France and journey to and from Bordeaux*

**There is a US \$500 supplement if you are traveling by yourself. This cost is to cover the cost of single-room occupancy at the hotel.*

RIOJA STUDY TRIP 2023

IMPORTANT: this itinerary subject to change: every effort is made to keep the itinerary as close as possible to what appears above; however, the final itinerary and wineries/ winemakers included may vary due to wine producer schedules, availability, and factors beyond our control. The wine producers visited during this trip will all be of the highest quality.

Payment 1: Deposit at booking: \$1,500

Payment 2: 90 days from start: \$1,800

Payment 3: 60 days from start: \$1,800 (plus single supplement if applicable)

Are you ready to join us in Rioja for the wine tour of a lifetime?

Fill out registration form and we will contact you for payment information and confirmation of your seat on the Rioja Study Trip 2023.

SECURE YOUR SPOT NOW!