

FOOD
& WINE
TRAILS
EPICUREAN TOURS



ZAP

Basque Spain Land Tour

May 27 – June 4, 2024

BASQUE COUNTRY – SPAIN'S MOST SPECTACULAR REGION

8 Night/9 Day



The creation of this trip began when ZAP took a pre-cruise tour of the Basque Country a few years ago. The guests fell in love with the amazing food and wines of the region and wanted to return for a longer exploration. Traveling with Chef Aitzol and guide Joan offers an exceptional opportunity to see this spectacular land. You will also be joined by a ZAP host who will lead the group and share in this journey with you.

Discover a picturesque landscape dotted with old towns, mountains, churches, and medieval walls as you set out on a gastronomic adventure across Basque Country and Spain's finest wine regions. Embark on a luxury journey of discovery with this exclusive itinerary, mixing culinary experiences and cultural visits. This trip will take you off the beaten path to the most fascinating destinations in this amazing region of Spain.

Experience coveted award-winning cellars, traditional cuisine, rustic cooking, and dramatic seascapes as you wander from verdant country sides to regal islands. Uncover the character of famous wines, sample the splendor of iconic dishes, and enjoy the welcoming ambiance of Basque culture as you taste your way through the coastal vistas of the Bilbao Peninsula to the vibrant city of Barcelona.

Expect an unforgettable journey of sophistication and excellence in this breathtaking country!

Day 01



Chef Aitzol Zugasti



Bilbao

Welcome to Spain!

Arrive in Bilbao, the largest city in the Basque Country that's home to the iconic, Frank Gehry-designed Guggenheim Museum. Bilbao is like nowhere else in the world. This urban port city is the birthplace of the oldest language in Europe, and it boasts an incredible multi-award-winning gastronomy scene. From world-renowned galleries and magical old medieval towns to eye-catching bridges and stunning natural landscapes that look like works of art. Beyond its artistic vein, Bilbao is famous for its lively dining scene with traditional pintxo bars standing alongside Michelin-star restaurants, with mountains and beaches surrounding the city's outskirts.

This evening you will enjoy a special introduction to Basque wine and food led by acclaimed **Chef Aitzol Zugasti**. With an impressive background that ranges from cooking in pintxos bars to overseeing culinary programs at top restaurants and five-star hotels, Aitzol will share his love of Basque gastronomy with you over the next few days. After checking in at **Hotel Domine Bilbao**, a short drive from the hotel will take you to a unique culinary space, once a cooking school, where you will taste a selection of wines paired with a variety of local specialties. Aitzol and his team will speak about how and why Basque culinary tradition has reached the level of excellence it maintains today.

Afterwards, you may wish to explore the nightlife in Bilbao or return to **Hotel Domine Bilbao** to rest for the evening.

[D]

Day 02

La Rioja is a province in northern Spain with a renowned local wine industry. Below the Cantabrian Mountains, vineyards occupy the Ebro Valley and surround the old town of Haro. There, the summer festival features the messy Batalla de Vino (wine battle). Local wineries (bodegas) range from small, traditional cellars to major commercial producers internationally known for the quality of their wines.



Bodegas Valenciso

After breakfast at the hotel, depart to La Rioja D.O. and arrive for a tasting at **Bodegas Valenciso Winery**, the producer of award - winning wines (one of the wines has 98 Parker Points) and is the only winery that uses concrete tanks for fermentation in the region.

Shuttle to the town of **La Guardia** (Rioja Alavesa D.O.) where your next stop is a much more traditional winery built in the medieval village of Laguardia. **Bodegas Casa Primicia** is housed in an 11th century building, the oldest in the village. Tour its 15th century cellar and caves before a tasting of their Reserva wines followed by lunch at the winery, right in the vineyards.



Bodegas Casa Primicia

Following a fantastic long lunch, you'll leave for the oceanfront resort town of **San Sebastián** and check into the luxurious **Hotel Lasala Plaza** which overlooks the historical fishing port of Donostia-San Sebastian.

For dinner, you will indulge in a traditional Pintxos dinner offering at **restaurant** (TBD) in San Sebastian's Old Town and overnight at **Hotel Lasala Plaza**.

[B, L, D]

Day 03

Today you will have the opportunity to experience San Sebastian all day at your own leisure. Enjoy a bountiful breakfast at the hotel, and then hit the town!

San Sebastián is a resort town on the Bay of Biscay and often called the “Pearl of the Cantabrian Sea.” It’s known for Playa de la Concha and Playa de Ondarreta, beaches framed by a picturesque bayfront promenade, and world-renowned restaurants helmed by innovative chefs. Take a stroll in cobblestoned old town (Parte Vieja) featuring upscale shops and vibrant pintxo bars pairing local wines with bite-size regional specialties. You will be dropped off by the shuttle and your guide will provide additional suggestions for activities and restaurants.

Tonight, you will be staying overnight in San Sebastián at the **Hotel Lasala Plaza.**

[B]



Day 04



Bodegas Ametzoi Winery



Gaintza Txakoli Winery

On the agenda for today, you will explore Txakoli wineries in the Guipúzcoa Providence. Thirty years ago, txakoli was considered a vulgar drink, acidic and uninteresting. Now it is one of the great ambassadors of Basque cuisine. A white wine, sophisticated, with an irresistible freshness that dazzles the most demanding of diners. A tour of the wineries of Aia, Zarautz, Hondarribia, and Geteria, the towns in Gipuzkoa that produce the most txakoli, will reveal the secrets of this young and fruity wine.

Get picked up from hotel after breakfast and shuttle to Gipúzcoa Txakoli D.O. to visit **Bodegas Ametzoi Winery** for a tasting. This cellar is situated in the fishing village of Getaria, overlooking the Bay of Biscay. The Ametzoi family is the fifth generation to carry on the tradition of making Txakolina since 1820.

On to the next tasting at **Gaintza Txakoli Winery**, a small family vineyard located on the Basque Coast containing 25 acres of ancient vines including among them the superior Hondarribi Zuri grape.

After your cellar visit, shuttle back to San Sebastian and **Chef Aitzol** has saved a special treat for lunch today; an authentic “gastronomic society” experience. **Txoko**, as it is called in Basque, is a closed gastronomic society where traditionally chefs come together to escape the busy bars and restaurants of San Sebastian to eat, drink, experiment, and sometimes compete with each other. These gatherings became a vital piece of San Sebastian’s social fabric. Today, you will celebrate this tradition with Aitzol and his team as everyone participates in the preparation of a delicious Basque lunch.

After lunch, return to the hotel and have the rest of the afternoon and evening free to enjoy the city of San Sebastian, its famous beaches, quaint cobblestoned Old Town and world-renowned restaurants.

Overnight again at the **Hotel Lasala Plaza**.

[B, L]

Day 05



Pamplona



Zaragoza

After breakfast in San Sebastian, you will shuttle to Navarra for a guided tour of downtown **Pamplona**, the capital of Navarre Province and then on to Campo de Borja D.O. for a stop at the **Bodegas Moncayo Winery**. These vineyards are in the highest part of the city of Borja, climbing the foothill slopes of Moncayo Mountain, 1600 – 2300 feet above sea level. The cellar is known for its 100 point wines.

Campo de Borja (D.O.) is a Spanish Denominación de Origen Protegida (D.O.P.) for wines located in the Campo de Borja comarca, northwest of the province of Zaragoza. It is a transition zone between the plains of the River Ebro and the mountains of the Sistema Ibérico. The Moncayo mountain is the dominant feature of the D.O.P. and creates a microclimate that gives the wines a unique and special character.

In the afternoon, enjoy lunch at a local restaurant TBD before continuing to Zaragoza to check into the sophisticated **Gran Hotel NH Centro**, conveniently located in the commercial part of town. Enjoy a free afternoon exploring high-end boutiques at the Paseo de la Independencia or wander through the narrow streets of old town Zaragoza.

As evening approaches, take this opportunity to meet up with a group on your own for dinner or enjoy free time as you choose. [B, L]



Bodegas Moncayo red clay soil with shale

Day 06

Costers del Segre is Catalonia's most inland wine region and, generally speaking, this region is harsh. It is semi-arid, with a climate of extremes, however this D.O. boasts one of the most versatile wine portfolios in the country. After breakfast, the tour will take you to visit some of the most famous wineries of the area.

Tomás Cusiné Winery (several wines have 90 Parker Points) is located in the village of El Vilosell and owned by Tomas Cusine Barber himself. Tomas is considered one of the greatest experts in the field. The unique climate conditions in this area favors a slow maturation of the grapes, with late harvests that contribute to achieving optimal high acidity, thick skins, smooth tannins and a remarkably intense color of the wines.

Penedès, which has long been considered one of the country's best wine-producing regions after Rioja, is also one of the most ancient viticultural areas in Europe. Here, you have lunch at a local restaurant and visit **Scala Dei**, the oldest winery in Priorat. The origins of bodega Scala Dei hark back to 1194, when a group of Cistercian monks founded the Monastery of Scala Dei at the request of King Alfons II d'Aragó. The first Priorat wines were produced in 1263.

Clos Figueres Cellar was established by a group of inspired enthusiasts who fell in love with the area and saw the potential to produce very great wines in the Priorat. In 1989 their first wine was produced with three other friends in an abandoned chicken farm outside the village of Gratallops. The presence of very old Grenache and Carignan vines in the unique slate/schist soils called "llicorella," helped by some recent plantings of international varieties like Cabernet Sauvignon and Syrah, showed the way to make wine of world class quality.

Tonight's wine-paired decadent dinner will take place at the **Hotel Terra Dominicata**, a 12th century monastery located at the foot of the Montsant Mountain Range. After a very full day, you will overnight here at the **Terra Dominicata** as well. [B, D]



Tomás Cusiné



Scala Dei



Clos Figueras

Day 07

Begin the day after breakfast with a drive to Penedes to visit the **Parés Baltà Winery**, a biodynamic and organic operation. The origins date back to 1790, the date on which the first vineyards were planted on the Penedés farms, 18 miles from the Mediterranean and Barcelona. Their objective is to take care of the vineyards in the best possible way to produce organic wines and cavas full of expression and the essence of the land.

From here, you will continue to **Montserrat** and visit the **Montserrat Monastery**. In 1409, this monastery became an abbey but was destroyed and abandoned in the early 1800's during the French War. It was rebuilt but then became a place of religious violence during the Spanish Civil War. It was finally saved and recovered by the Catalanian government.

After lunch at a local restaurant, your driver will take you to the vibrant city of **Barcelona**, one of Europe's most glamorous and energetic cities with an astounding collection of beautiful art, architecture, and a high concentration of stunning restaurants and wine bars. Then, enjoy the rest of the afternoon on your own for personal discovery or some rest and relaxation.

This evening, prepare to engage your senses for an authentic **tapas dinner** tour with a refined vermouth pairing. Experience Barcelona like a local as your guide takes you to the vibrant tapas bars and bodegas in Old Town for these delectable Spanish-style small dishes.

End the evening at the historic **Hotel Casa Fuster**, dated 1908, with panoramic views overlooking the Avenue Passeig de Gràcia and the city.

[B, L, D]



Parés Baltà



Barcelona



Montserrat Monastery

Day 08



Alta Alella



La Sagrada Familia



Restaurant Can Sole

Your final day out will be to the Alella D.O. region. Alella D.O. is one of the smallest D.O.s in Spain, as the vineyards have been encroached upon by urban development.

First on the agenda after breakfast will be a visit to the **Alta Alella Cellar** on the **Can Genís Estate**, steps away from the Mediterranean Sea and just a few miles away from Barcelona. Famous for their natural wines made with minimal interventions and without using sulfur, the wines are named after birds that live in the Serralada de Marina Natural Park which borders the vineyard.

Time permitting, you will make another stop just down the road to **Bouquet d'Alella Cellar**, a 15th century farmhouse among vineyards, perched high overlooking the town of Alella and the Mediterranean Sea. This vineyard is the 14th generation of the Bouquet family, which has maintained the estate for 5 centuries, keeping it sustainable by making organic wine.

Lunch will follow at the **Les Terrasses de Sant Romà Restaurant** in a cozy farmhouse featuring a kitchen that offers traditional Catalan cuisine and an extensive wine cellar with currently more than 150 wines. The views here are equally amazing, overlooking acres of private gardens with downtown Barcelona in the distance.

After lunch, experience a guided inside tour of the famous **La Sagrada Família** and stop at the iconic **Basilica of La Sagrada Família**.

Dinner this evening will feature a traditional paella meal at **Restaurant Can Solé** and will bring your time together to a close. Founded in 1903 in old fisherman's quarters, Can Solé stands among the most highly acclaimed seafood and paella restaurants in Barcelona – a real treat!

Overnight again at the luxurious Hotel Casa Fuster.

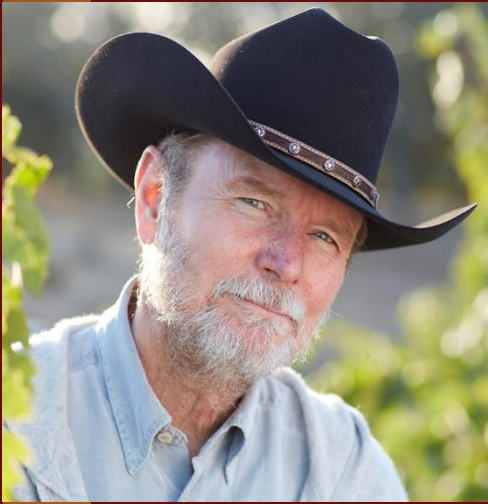
Day 09

As you wind down your Basque adventure, enjoy a leisurely hotel breakfast and prepare to check out, bringing an end to this flavorful exploration of Spain.

Adiós, hasta la próxima!

[B]





Meet Your ZAP Winery Host - Joel Peterson

Joel Peterson, AKA the Godfather of Zin, has been a winemaker for 50 years. Joel founded and built Ravenswood into a powerhouse Zinfandel brand. Joel's latest project is Once & Future Wine where he focuses on making small production, hand crafted single vineyard Zinfandels, resurrecting his old redwood fermenters that honor the distinctive typicity of site.

Joel was a senior vice president and member of the senior executive team at Constellation Brands for 15 years. A current member and former president of the Sonoma Valley Vintners and Growers Alliance (SVVGA), Joel has also served on the Board of Directors for the Sonoma County Vintners. A founding board member and former two-time president of ZAP, he is also an advisor to the Historic Vineyard Society. Joel was the lead winemaker and chairman of the Heritage Vineyard project, a joint project of ZAP and UC Davis to investigate Zinfandel clones.

Joel is the long-time moderator for "Flights," ZAP's educational lecture series on Zinfandel. In 2011, Joel was inducted into the Vintners Hall of Fame, and he was voted as one of the "20 Most Admired People in the North American Wine Industry" by Vineyard and Winery Management magazine.

Meet Your Guide - Joan Escosura Manzano

Spain guide expert Joan Escosura Manzano has personally designed and curated this exclusive tour from his many years of experience in the area. Born in Barcelona, Joan speaks five languages and has a tourism degree from the University of Barcelona. We are thrilled to have Joan lead you on this quintessential exploration to Spain's most sought-after destinations and savor the region's most amazing food and wine along the way.



ACCOMMODATIONS



Hotel Domine Bilbao

1 Night – May 27 - 28, 2024

Designed by Javier Mariscal, this stylish hotel is filled with cutting-edge modern design. Gran Hotel Domine's 145 guestrooms and suites feature floor-to-ceiling windows with remarkable views. Breakfast is served on the roof terrace with spectacular panoramic views of the city.



Superior City View - Included

Amenities

- King bed
- Extra comfort mattress
- Bath
- Kettle with complimentary tea
- Nespresso coffee machine
- Bottled water
- Minibar
- Safe
- Air conditioning & heating
- Large work desk



Deluxe Guggenheim View - Upgrade

Amenities

- King bed
- Extra comfort mattress
- Shower
- Kettle with complimentary tea
- Nespresso coffee machine
- Bottled water
- Minibar
- Safe
- Air conditioning & heating
- Large work desk

*Additional room nights are subject to pricing and availability

ACCOMMODATIONS



Hotel Lasala Plaza

3 Nights – May 28 - 31, 2024

Lasala Plaza boasts one of the city's best locations, perched right on La Concha Bay. Although it is within the walls of the Old Town, the namesake plaza it perches on is a peaceful and quiet corner. The hotel, housed in a building from 1917, was gutted and totally renovated in wood, copper, marble, and seawater tones resulting in one of the city's most stylish places to stay.



Sea View - Included

Amenities

- King bed
- 300 thread count linens
- Nespresso coffee machine/kettle
- Smart-controlled air conditioning
- Minibar
- Free Wi-Fi
- TV with USB/HDMI ports
- Bluetooth sound system
- Radiant flooring
- Safe



Privilege View - Upgrade

Amenities

- King bed
- 300 thread count linens
- Nespresso coffee machine/kettle
- Smart-controlled air conditioning
- Minibar
- Free Wi-Fi
- TV with USB/HDMI ports
- Bluetooth sound system
- Radiant flooring
- Safe



Gran Hotel NH Centro Zaragoza

1 Night – May 31 – June 1, 2024

The NH Collection Gran Hotel de Zaragoza, formerly known as NH Gran Hotel, is a grand old building in the heart of Zaragoza. Within easy walking distance of some of the city's best museums, including the Museo Provincial with its Goya paintings and the Museo Pablo Serrano with its abstract sculptures. You'll find plenty of high-end shops and restaurants right on the doorstep, too.



Premium - Included

Amenities

- King bed
- Extra comfort mattress
- Kettle with complimentary tea
- Espresso coffee machine/kettle
- Minibar
- Safe
- Satellite TV, free Wi-Fi
- Air conditioning & heating
- Complimentary gym access



Junior Suite - Upgrade

Amenities

- King bed
- Extra comfort mattress
- Kettle with complimentary tea
- Espresso coffee machine/kettle
- Minibar
- Safe
- Sitting area
- Satellite TV, free Wi-Fi
- Air conditioning & heating
- Complimentary gym access

ACCOMMODATIONS



Hotel Terra Dominicata

1 Night – June 1 - 2, 2024

When the Carthusian monks founded their monastery at the foot of the Montsant Mountain Range in the 12th century, they showed us the way. Now this restored farm, with cultivated grape vines, olive trees, and orchards, offers a unique stay in an exceptional setting. There are 26 rooms of high comfort in the middle of the Montsant Natural Park, where you can immerse yourself in the landscape, silence, and gastronomy of the region.



Standard - Included

Amenities

- Queen bed
- Nespresso coffee machine
- Hair dryer
- Individual climate control
- Minibar
- Free high speed internet Wi-Fi
- Tablets provided in place of televisions



Superior - Upgrade

Amenities

- Queen bed
- Nespresso coffee machine
- Hair dryer
- Individual climate control
- Minibar
- Free high speed internet Wi-Fi
- Tablets provided in place of televisions
- Luxury bath



Hotel Casa Fuster

2 Nights – June 2 - 4, 2024

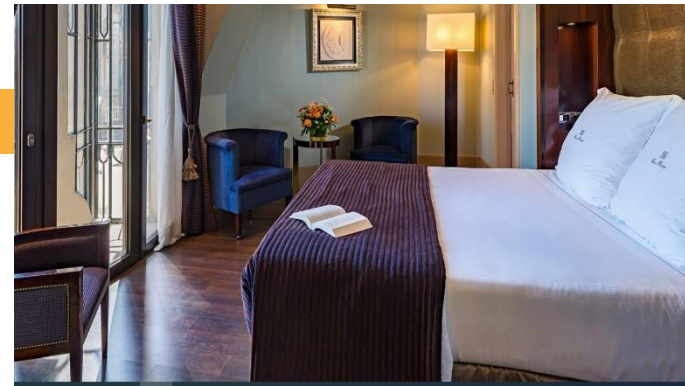
Built in 1908 and fully renovated in 2004, it was born from the renovation of the emblematic Modernist building known as “Casa Fuster”, designed by the famous Catalan architect Lluís Domènech i Montaner, whose Modernist works have been declared World Heritage Sites by UNESCO. It can be defined as the most emblematic designer hotel, quite simply, because it is.



Deluxe - Included

Amenities

- King bed
- Safe
- Air-conditioning/central heating
- LCD TV and satellite channel
- Minibar



Superior - Upgrade

Amenities

- King bed
- Safe
- Air-conditioning/central heating
- LCD TV and satellite channel
- Minibar
- Bathtub
- Shower cabin
- Double door

*Additional room nights are subject to pricing and availability

PER PERSON PRICE: \$9,199.00

Per Person Upgraded Hotel Package: \$257.50

SINGLE SUPPLEMENT: \$1,286.00

Upgraded Hotel Package: \$655.00

TOUR INCLUDES: Eight (8) hotel nights in various standard room categories, hotel portorage, eight (8) breakfasts, six (6) lunches, four (4) dinners – 2 wine paired, English speaking guide, all winery tours and tastings, all entrance and tour fees, transportation on deluxe AC motorcoach, bottled water on the motorcoach and all local taxes.

NOT INCLUDED: Arrival transfer to the hotel, gratuities for the guide and driver, hotel upgrades, additional hotel nights, all items of a personal nature, expense of any kind regarding PCR or Antigen tests (or covid related expenses).

ACTIVITY LEVEL: There will be a great deal of walking on uneven surfaces throughout the tour.

NOTE: Times and providers are subject to change. Please indicate on the registration form if you are travelling with friends.

TRAVEL INSURANCE: F&WT highly encourages protecting your travel investment in case of an emergency requiring you to cancel your trip. Your F&WT's Travel Advisor can assist you with procuring the appropriate coverage. Please make sure to read the cancellation policy on the registration form outlining our cancellation policy.