

FOOD
& WINE
TRAILS
EPICUREAN TOURS



Bodega de Edgar

Priorat & Tarragona

-Spain Land Tour

June 5– June 12, 2026



THE WINES & WONDERS OF CATALONIA

7 Night/8 Day Land Program

“Where wine is a symphony of taste, tradition, and terrain!”

Big, bold reds, under-the-radar whites, and divine bubbles – Catalonia wine has it all. Located in northeast Spain, Catalonia (or Catalunya in Catalan), is the second largest wine producing region in Spain. This region is full of ancient history and has winemaking traditions dating back to the 12th century.

Prepare to be captivated by this premium wine journey through Spain’s most emblematic wine region. Visit exclusive wineries and uncover the secrets of winemaking and traditions of famous high-altitude wines located in Spain’s most elite wine region and often called Spain’s “Burgundy.” Known as “Priorat” in Catalan and “Priorato” in Spanish, this area makes some of the nation’s most exciting and exclusive wines. It is one of Europe’s most picturesque and unspoiled wine regions, unsuitable for any other crop except grapes and olives which thrive on the iconic mountain terraces. Sample the splendor of regional delicacies and enjoy the welcoming ambiance of Catalan culture as you taste your way from the verdant countryside to the cobbled streets of medieval villages.

This program promises an unforgettable journey through Catalonia’s wine heritage, leaving you with a newfound appreciation for its extraordinary flavors and world-class wines. Expect an unforgettable journey of sophistication and excellence in this breathtaking part of the country!

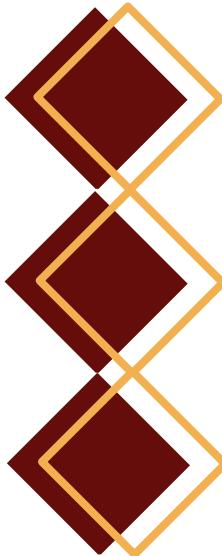
Day 1

Welcome to Tarragona!

Check into the **H10 Imperial Tarraco Hotel**, your hotel for the next four nights. Depending on when you arrive, you will be able to relax at your hotel for the remainder of the afternoon before meeting up with your guide and the group for a drink at the hotel roof-top pool lounge area, offering magnificent views of the sea and Tarragona's historic center, including the Roman amphitheater and the Cathedral.

After a welcome toast, take a culinary adventure with a food and wine pairing at the **Alta Mare Restaurant**, conveniently located on the ground floor of the hotel overlooking the sea and terrace in the tranquil hotel gardens. Indulge in the sophisticated and creative signature Mediterranean cuisine, beautifully plated using savory local delicacies. Conclude dinner and the day with a sweet ending, then head back to your room for a restful evening.

[D]



Caelum Roof Top Bar



Alta Mare Restaurant



Day 2

This morning after breakfast, enjoy some free time and lunch on your own before heading out with your guide for a walking tour of the stunning seaside city of **Tarragona**. Nestled along the dreamy Costa Daurada—Catalan for the “Golden Coast”—Tarragona lies just over an hour south of Barcelona. This sun-soaked city is renowned for its remarkably preserved UNESCO-listed Roman ruins, winding medieval streets, and deep-rooted Catalan culture.

Upon arrival, embark on a **guided tour through the heart of Tarragona**. The city’s Old Town, known as Part Alta, is a captivating maze of narrow lanes, medieval stone houses, and charming courtyards, all built atop ancient Roman foundations. Here, history comes alive—most notably at the Roman Circus, or Circ Romà, where thrilling chariot races once entertained crowds of up to 30,000 spectators. Remarkably, this is one of the best-preserved circuses in the Western world, with much of its structure hidden beneath 19th-century buildings, adding an intriguing layer to its story. Towering above these layers of history is the magnificent Tarragona Cathedral, a stunning blend of Roman and Gothic architecture, constructed on the very site of the Roman temple of Augustus. Yet, exploring the Old Town isn’t just about stepping back in time. Along the way, you’ll discover cozy cafés, lively bars, and inviting spots to pause and savor a wine tasting at a local wine bar.

Dinner tonight will take place downtown at the **El Pòsit Del Serrallo Restaurant**, a benchmark for superb seafood cuisine in Tarragona. Located in an old Pòsit building on the fishing pier in the historic fishing district, the restaurant offers a wide variety of fresh fish, and rice dishes with a beautiful view of the port from the terrace.

[B, D]



Tarragona



El Pòsit Del Serrallo



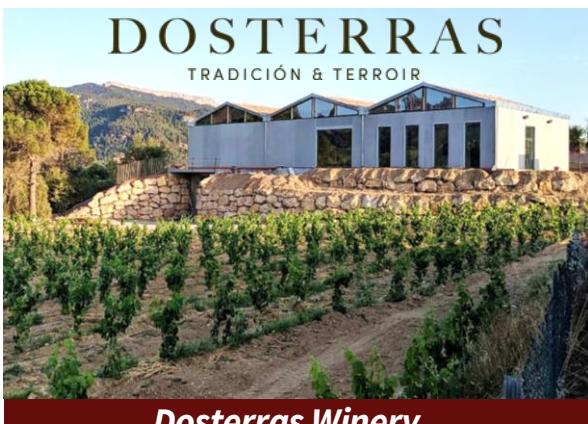
Day 3



Acústic Cellar

After breakfast, journey into the heart of the Montsant D.O. wine region, a landscape celebrated for its rugged beauty and exceptional wines. Your destination is the award-winning **Acústic Cellar**, where tradition and authenticity take center stage. Here, you'll enjoy a guided cellar tour followed by a captivating tasting experience. Acústic Cellar is the vision of Albert Jané, the youngest of the Jané brothers from the renowned Bodega Jané Ventura in Penedès. The name "Acústic" reflects the philosophy behind these wines: pure, unadorned, and deeply connected to tradition—like acoustic music compared to electric. Each bottle honors the roots and individuality of local viticulture, crafted from native varieties such as Garnatxa Negra, Garnatxa Peluda, red and white Carinyena, Macabeu, and Pansal. This stands in contrast to the global trend of standardized, "cosmetic" wines made from international grapes. Prepare to savor wines that speak the language of the land—authentic, expressive, and unforgettable.

Next on route, drive through the picturesque village of Marçà and arrive at the **Dosterras Winery**, the jewel of the DO Montsant located at the foot of the Serra de Lluberia Natural Park. Immerse yourself in an exclusive tasting, a guided tour, and a delicious lunch prepared at the outdoor grill. Dosterras is the vision of Fernando Grajales, who, at just 26 years old, fell in love with the rugged beauty of the Montsant region. Inspired by its unique terroir, he acquired ancient vineyards to bring his vision of crafting exceptional wines to life, creating exquisite artisan wines. During your tasting, you'll learn about their meticulous process: gentle grape pressing using gravity, vinifying each variety and vineyard separately to preserve its identity. Minimal handling and natural fermentation allow the wines to mature at their own pace, resulting in perfect balance and authentic character. Custom art is also woven into every bottle. Dosterras believes wine and art are inseparable, collaborating with renowned Brazilian artist Eduardo Recife to tell the story of each vintage through expressive illustrations. These label designs capture the emotions, colors, and textures of the winemaking journey, transforming every bottle into a true piece of art.



Dosterras Winery

Upon returning to your hotel, you will have a free evening to relax, have dinner or further explore the lovely surroundings on your own.

[B, L]

Day 4



Bàrbara Forés Cellar

After a leisurely breakfast at the hotel, drive from Tarragona to the Terra Alta DOC and arrive at **Cellar Bàrbara Forés**, a woman owned and operated winery. It was named in honor of Barbara Fores, the daughter of a wine merchant, who began bottling wine with her son in the late 1800s. Current owners Carme Ferrer, the great-granddaughter of Barbara Fores and her daughter Pili Sanmartín, offer a sensory experience with a tour of the winery. Discover how their grapes are grown using only organic fertilizers including sulfur and copper treatments while work in the field and the winery follow the lunar calendar.

Next up is an extraordinary treat – a visit to **Catedral del Vi Cellar**. This Modernista-style winery is located in the little town of El Pinell de Brai, nicknamed the "Cathedral of Wine" for its impressive architecture. This magnificent building, designed by César Martinell in 1920 and built by cooperatives, was intended to join the forces of wine producers after the phylloxera crisis. One of its outstanding characteristic elements is the ceramic frieze of more than forty meters on its facade. It is the work of the Noucentista Xavier Nogués and its portraits are full of humor that are linked to the grape harvest, to the wineries and to the world of wine in general. Step inside and be captivated by a striking “forest” of parabolic arches and a graceful helical staircase linking the engine room to the rooftop. This space blends beauty with purpose—its sweeping openness complemented by a ventilation system designed to function perfectly as a wine cellar. Revel in the complete experience: a guided tour of the building, a directed tasting of wines and olive oil with appetizers, a wine-paired lunch at La Catedral del Vino (the onsite restaurant) advised by the "starred" chef Fran López, all in a space where architecture, wine, and cuisine are consecrated.

As late afternoon slips into evening, shuttle back to Tarragona and enjoy a free afternoon and dinner on your own. For a true local and recommended experience, head to the old fisherman's quarter, El Serrallo, and settle in at one of its seafood restaurants, where the day's fresh catch is served against the backdrop of the harbor. Afterward, take a leisurely stroll along Tarragona's lively shopping street, La Rambla, and continue up to the Balcó del Mediterrani—the city's cliffside promenade. From here, soak in sweeping views of the Mediterranean, the Roman amphitheater below, and ships twinkling in the dusk. It's a simple pleasure, yet utterly unforgettable.

[B, L]

Catedral del Vi



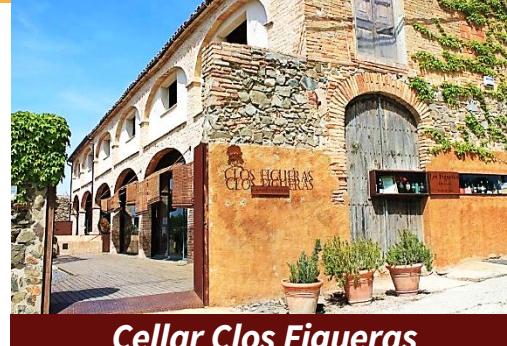
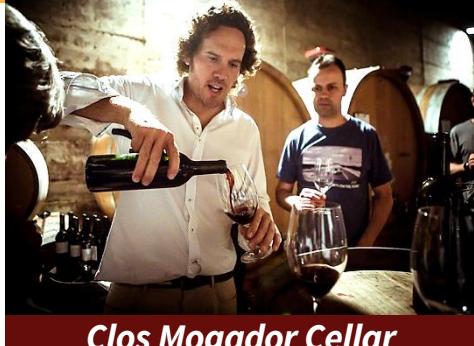
Day 5

Enjoy a leisurely start to the day and take some free time to relax and savor lunch on your own. Then this afternoon, check out of the hotel and enjoy a scenic drive to the Priorat DOC region, with **Cellar Clos Mogador** as the first destination, an iconic estate where wines are certified as Vi de Finca, guaranteeing they originate from a single vineyard with unique terroir and climate. Begin with a guide through the vineyards, offering opportunities to engage with the land—touch, smell, and appreciate the terrain that shapes these remarkable wines. Next, enjoy a fascinating tour of the winery, where tradition meets craftsmanship. You'll see vintage equipment that feels like stepping into a living museum and learn how each bottle is lovingly made by hand. Finally, savor an elegantly curated tasting of four exceptional wines, presented with insightful commentary that deepens your appreciation for the artistry behind Priorat wines.

Continue on with a second visit and tasting in Priorat DOC at the award-winning **Clos Figueras Cellar**, established by a group of inspired enthusiasts who fell in love with the area and saw the potential to produce great wines in the Priorat. The group was led by René Barbier, whose father had owned a wine shipping company in Tarragona, and Alvaro Palacios from Rioja. 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.

Dinner tonight at **Mas Trucafot** is more than a meal, it's an experience steeped in the rich traditions of Catalan cuisine. Nestled in a charming masia (traditional farmhouse) this hidden gem is surrounded by serene olive trees and walnut groves. At the heart of Mas Trucafot is owner and chef Roger Felip Ibars, whose culinary artistry comes alive in a captivating show-cooking spectacle. Enjoy as he masterfully prepares paella over an open fire, fueled by dried fragrant grape vines that infuse the food with a subtle smokiness. Watching him cook this signature dish is like watching a fire show with a delicious finale.

Following dinner, check into the **Hotel Mas d'en Bruno**, a luxury 5-star paradise for wine-lovers. [B, D]



Day 6

This morning after breakfast, journey to **Cartoixa de Escala Dei**, nestled in the heart of Priorat, and discover the haunting ruins of this Carthusian Monastery. Surrounded by centuries-old vineyards and rugged mountain slopes, this historic sanctuary was founded in 1163 by King Alphonse I, offering Carthusian monks a life of solitude amid nature's splendor. In 1263, the monks planted the first vines, laying the foundation for what would become the world-renowned Priorat wine region. For seven centuries, Escala Dei flourished but in 1835, rebellion swept through the land. Peasants, weary of feudal oppression, ransacked and burned the monastery, reducing its grandeur to ruins within two years. Today, these evocative remains whisper stories of devotion, prosperity, and revolution.

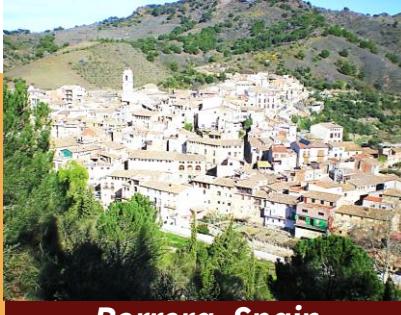
Next, experience the soul of Priorat at **La Conreria d'Scala Dei**, a winery born from passion and a deep connection to this historic land. Your visit begins with an inspiring introduction to the winery's story and the unique character of Priorat's vineyards—steep slate slopes that create wines of extraordinary personality. Step behind the scenes on a guided tour of the facilities, where you'll uncover the secrets of the winemaking process, from vine to bottle. Finally, indulge in a tasting of the signature wines: Brugueres Blanc, Brugueres Negre, Nona, and Escaladei Vi de Vila—each a true expression of this remarkable terroir.

Today, lunch will be at **La Cooperativa de Porrera**, a local favorite that grew out of cooperative spirit - a place where residents and visitors enjoy traditional Catalan and Priorat cuisine served with local wines. It's known for warm hospitality and seasonal ingredients, reflecting the region's agricultural heritage.

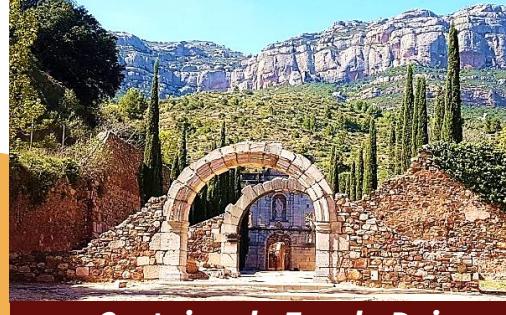
Feeling satiated, journey to **Cellars Scala Dei**, Priorat's oldest winery, nestled at the foot of the Montsant mountains. Here, limestone soils mingle with striking red clay, creating wines with vibrant freshness, bright fruit, and a hint of spice—all grown at altitudes up to 800 meters. Guided by a sommelier, explore the historic cellar and savor wines crafted with the same passion that began in 1878.

After a drive back to your hotel oasis, the evening is yours to relax and enjoy dinner on your own.

[B, L]



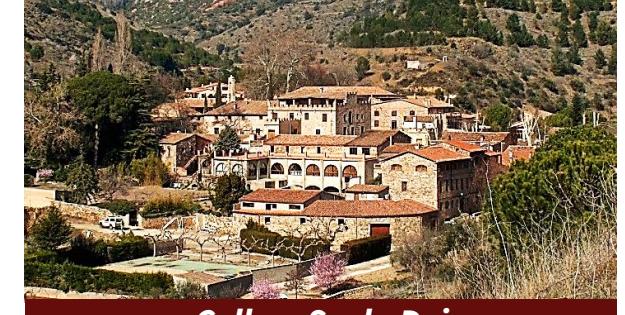
Porrera, Spain



Cartoixa de Escala Dei

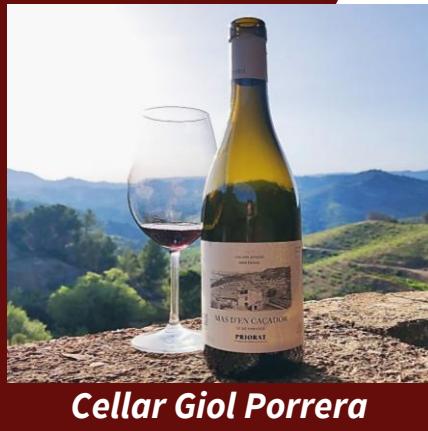


La Conreria d'Scala Dei



Cellers Scala Dei

Day 7



Cellar Giol Porrera



Cellar Mervm Priorati



Vinum Restaurant

Your wine journey today will begin after a relaxing free morning and lunch on your own at your leisure. Head into the vineyard-rich countryside in the heart of the Priorat with a stop for a tasting at **Bodega Giol Porrera**, located in the village of Porrera surrounded by hillsides of almond trees and vineyards. This family winery is home to Jonàs Macip Simó, who now produces his own wine on the land his family has farmed for generations. Before 2018, Simó cultivated the 120-year-old vineyards and sold the grapes to a local cooperative. In a significant shift, he decided to use a portion of his harvest to make his own outstanding wines in the historic space of the former Giol family brandy factory.

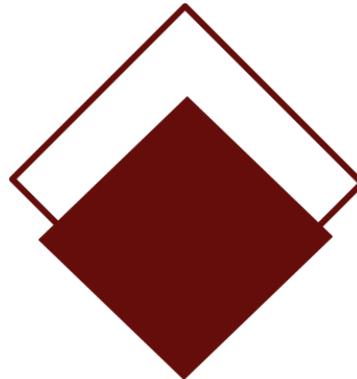
Next, visit the **Cellar Mervm Priorati**—whose name means “the Roman pure style of wine.” This prestigious estate, located in the village of Porrera, is one of the largest vineyards in the D.O.Q Priorat region and is celebrated for its exceptional single-vineyard red wines. The winery produces three signature labels: El Cel, Inici, and Destí—each crafted from distinct estate vineyards and showcasing the unique character of the rugged, slate-rich “llicorella” terroir. These wines hold the esteemed “Vi de Vila” (Village Wine) designation, underscoring their deep connection to Porrera’s land and heritage. Some vineyards even carry the international certification for “Heroic Viticulture,” recognizing the demanding cultivation on steep, terraced mountain slopes. During your visit, enjoy a warm welcome and an in-depth tour of this remarkable property, followed by an extensive tasting of their premium wines in a stunning tasting room, complemented by local snacks.

Tonight’s farewell dinner will take place at your hotel’s restaurant, **Vinum**. Here, enjoy a complete gastronomic experience in an exceptional setting. The interior is complemented by two stunning outdoor terraces offering panoramic views of the vineyards and the majestic Priorat mountains. In 2025, Catalonia was designated as the World Region of Gastronomy by the International Institute of Gastronomy, Culture, Arts, and Tourism (IGCAT). Catalonia is the first European region to receive this honor. To uphold the cultural significance of this designation, Vinum restaurant serves only original recipes inspired by the medieval "Llibre del Sant Soví", from 1324, the first recipe book in Catalan that has been preserved.

After a nourishing experience for both body and soul, a walk back to your room will conclude the day.

[B, D]

Day 8



After a leisurely breakfast at the hotel, it's time to bid farewell—cherishing the memories made with your fellow travelers and guide as this unforgettable journey comes to a close. From here, you'll transfer at your own pace to the airport or continue onward to wherever your next adventure leads.

Adiós, hasta la próxima! Or “Tchau” for now!

[B]



ACCOMMODATIONS



Located in the historic center of Tarragona, right in front of the Roman amphitheater, this iconic hotel has a privileged location offering stunning sea views and a luxurious retreat with a coffee shop and a serene garden. This 4-star hotel offers impressive facilities, including a popular rooftop terrace which includes a pool and bar. There you will have breathtaking panoramic views, especially at sunset. There is also a ground floor pool set within pleasant gardens, offering an alternative for relaxation.

H10 Imperial Tarraco, Tarragona

4 Nights – June 5-9 2026

Run of House King Room Category Included

Amenities:

- King bed
- In-room safe
- Refrigerator/minibar
- Smart TV
- Toiletries by the Earth Collection
- Nespresso coffee machine with pods
- Complimentary wireless internet
- Workspace



*Additional room nights are subject to pricing and availability.

ACCOMMODATIONS



Nestled in the heart of the Priorat region, the 5-star Gran Hotel Mas d'en Bruno redefines boutique luxury with an authentic and exclusive wine experience. This stunning retreat combines elegance and tranquility, offering a serene escape surrounded by vineyards at the foot of the Montsant mountains. Recognized by Travel & Leisure as one of the most exceptional destinations, its idyllic setting in nature makes it the perfect haven to unwind, savor fine wines, and immerse yourself in the beauty of Priorat.

Mas d'en Bruno, Priorat

3 Nights – June 9-12 2026

Run of House King Room Category Included

Amenities:

- King bed
- Vanity and dressing area
- Refrigerator/minibar
- Smart TV
- Toiletries by ARRAN Sense of Scotland
- Nespresso coffee machine with pods
- Complimentary wireless internet
- Workspace



*Additional room nights are subject to pricing and availability.

FOOD & WINE TRAILS

EPICUREAN TOURS

TERRAIN DIFFICULTY



EASY SIP

Flat, smooth, and leisurely



STEADY POUR

Slight inclines, uneven surfaces, gravel paths



FULL-BODIED TREK

Hilly, rocky, possibly unpaved



VINTAGE CLIMB

Steep, rugged, or unmaintained trails

PER PERSON PRICE: \$7299.00

SINGLE SUPPLEMENT: \$1605.00

TOUR INCLUDES: Seven (7) hotel nights in luxury accommodations, hotel portage, seven (7) breakfasts, three (3) lunches (1 is wine-paired), four (4) dinners (2 are 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.

ARRIVAL: Check into the hotel by 5:30pm. This will allow enough time to attend the 6:00pm welcome event on the hotel rooftop.

PREFERRED ARRIVAL AIRPORT: Josep Tarradellas Barcelona-El Prat

NOT INCLUDED: Transfers to and from the airport, gratuities for the guide and driver, hotel upgrades, additional hotel nights, all items of a personal nature.

ACTIVITY LEVEL:  * See rating key below. Able to walk up to $\frac{3}{4}$ mile.

NOTE: Times and providers are subject to change. Price is subject to change based on availability at the time of booking. 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.