

# Wine along Spain's Roman Silver Road

An 8 day, gourmet tour from Madrid to Malaga via Salamanca & Seville

Meeting pioneering winemakers along the way

October 29 - November 5, 2023

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**This autumnal tour takes us through central and southern Spain, travelling from Madrid to Malaga over 7 nights through the diverse landscapes of Castile and Leon, Extremadura and Andalusia.**

**We meet the innovators who are reviving the ancient wine lands of remote Spain, along the old Roman Silver Road from Salamanca through Caceres and Merida to Seville.**

## What to expect

We meet groundbreaking winemakers in each of these regions: owner of Bernabeleva, Juan Bulnés, one of the pioneers of high altitude garnacha wines in the Sierra de Gredos, British winemaker, Charlotte Allen fermenting her Pirita wine in the village caves of Femoselle, Arribes del Duero, the wild-west of Spain's viticulture.

We taste wine from the barrel with Agustín Maillo, his *rufete* red grape, La Zorra has helped revive the wine-making traditions of the Sierra de Salamanca, one of Spain's more recent wine denominations. We visit the Alvear family's picturesque Santa Marina winery, located just outside Merida. With the vineyards built on an old roman site, it comes as no surprise that Mr Parker rated their Miraculus and Gladiator wines with 91 points respectively.

In sherry country, Jerez de la Frontera we visit Lustau, producing highly rated sherries since 1896 and finish at Fernando de Castilla. Owner Jan Peddersen is hailed as one of the region's champions for producing wines in keeping with the old-fashioned style of production, with a quality that has earned their range of aged sherries, between 93 and 95 Parker points.

Our route takes us to the medieval walled city of Avila, we stay in Salamanca, Spain's oldest University City, in the preserved walled city of Caceres and visit the former Roman colony of Merida. We enjoy flamenco and Al Andalus architecture in Seville and finish by the Mediterranean in Picasso's Malaga.

Add award-winning ham curers, cheese-makers and Michelin star dining with some long lazy lunches for a true overview of what we will experience together.

## Highlights

- Meet groundbreaking, pioneer winemakers
- Tapas like a local in Madrid
- Prize-winning Ibérico jamón tasting at Guijuelo, one of the world's great ham curers
- Zamorano cheese and Juan Garcia grape wine tasting, followed by golden eagle spotting on the Douro
- Tour the Roman ruins in Merida, then lunch on the site of an old Roman vineyard
- A private sherry tasting in Jerez
- Flamenco in Seville
- Michelin star dinner at Seville's Abantal restaurant
- Farewell lunch and private wine tasting at Finca el Rosalejo, estate belonging to the Duke and Duchess of Ahumada

## Winery visits

Bernabeleva, Alma Roja, La Zorra, Santa Marina, Lustau, Fernando de Castilla

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## Trip Itinerary

### Day 1. 7.30pm

We meet in the reception area of the Palacio de Tropa, former Palace designed by Prado architect Juan de Villanueva. We start our trip with a tapas tour sampling our selection of Madrid's tapas bars, each with their own speciality and pairing wines.

### Day 2. 9.30am

We board our bus and head north to Bernabeleva winery for a tour and tasting with owner Juan Bulnés. On to the medieval, walled city of Avila for a lunch paired with more much-acclaimed high altitude garnacha wines from Sierra de Gredos DO. We continue north to the university city of Salamanca for a walk with local guide Rosa through the old city and evening tapas in the picturesque main square. We stay at the Palacio de Castellanos, a former 16th-century palace which looks onto the Los Dominicos monastery where Columbus developed his pitch to persuade the royal family to send him to the Americas in 1492.

### Day 3. 9.30am

We visit artisan cheesemakers and Harrods supplier, Vicente Pastor to meet his sheep and taste his prize-winning zamorano cheese. We continue on to Arribes del Duero to meet British winemaker Charlotte Allen at her winery in the village of Fermoselle and visit her vineyard. Lunch is across the border into Portugal for lunch in Miranda do Douro for the regional specialty '*posta a Mirandesa*' steaks. An afternoon tranquil boat cruise along the meandering Douro River with its steep gorges - an area of exceptional beauty with birds of prey such as the golden eagle often flying above. Back in Salamanca, an optional evening to explore the classics of this historic university city's tapas scene.

### Day 4. 10.00am

A short drive to Guijuelo to visit award-winning ham curers, Simón Martín, whose family business dates back to 1907. On to the Sierra de Francia village of Mogarraz to visit Agustin Maillo at his winery, La Zorra with wines made from the local rufete grape. Lunch with mountain views from their restaurant Mirasierra with local meat grilled on the table. We continue south to Extremadura to the UNESCO World Heritage city of Caceres for a short, guided evening walk and drink and tapa in the main square. We stay at the Parador, a converted former mansion house dating back to the 14th century, situated inside the protected historic centre.

### Day 5. 10am

We continue south to Merida, former capital of the Roman province, Lusitania, for a guided visit of the Roman theatre, amphitheatre and Roman museum. On southwards to the Santa Marina winery for a tour and lunch paired with their DO Ribera del Guadiana wines including Miraculus and Gladiator (both of which received 91 Parker points). We continue to the majestic Andalusian city of Seville. Check in to our Moorish style hotel, Vincci La Rábida. An optional orientational walk before a free evening for dinner.

### Day 6. 10.15am

After breakfast, we visit Jerez de la Frontera. The first and oldest DO in Spain. Tour and tasting at Lustau, "Almacenista" producers of highly rated sherries since 1896. On to Fernando de Castilla, one of the oldest bodegas in Jerez, owned by Jan Pettersen, for a tour and tasting of their aged sherries, between 93 and 95 Parker points. Tapas lunch and back to Seville. Evening flamenco before dinner at Seville's Michelin starred El Abantal.

### Day 7. 8.45am

Check out. We cross the Sierra and call at Finca el Rosalejo belonging to the Duke and Duchess of Ahumada for a tasting of locally prized wines and our farewell lunch in the main dining room. On to Malaga for our last night at the former 18th century Andalusian Palace, Hotel Palacio Solecio. A local drink and tapas to celebrate the end of our tour.

### Day 8.

Breakfast. End of tour.

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**Price:** €4,095

**Single Room Supplement:** €800

**Deposit:** €500

## Included

- 1 night at the Palacio de Tepa, Madrid, 5\*
- 2 nights at the NH Palacio de Castellanos, Salamanca, 4\*
- 1 night at the Parador, Cáceres 4\*
- 2 nights at the Hotel Vincci La Rábida, Seville 4\*
- 1 night at Palacio Solecio, Malaga 4\*
- Private transport by luxury coach
- Tour managers
- Breakfast daily; 6 lunches / 6 dinners
- Visits and activities as specified

## Not included

Airfare and flights; meals not mentioned above; travel insurance, gratuities for guides

## Contact:

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