



Food & Wine: Barcelona & Northern Spain with America's Test Kitchen

12 days | 15 days with Madrid extension

Miles of coastline offering instant access to fresh, succulent seafood. Rural farms where cheesemaking is a sacred, time-honored tradition. Rolling vineyards where crisp, sparkling whites and velvety, full-bodied reds are born. This is Northern Spain, a paradise for travelers in search of the world's best food and wine. On this tour designed in partnership with America's Test Kitchen, you'll find exactly that, and more. Spend your days exploring bustling food markets alongside local guides, learning the art of Spanish cooking under the watchful eye of esteemed Spanish chefs, and savoring artful dishes dreamed up by the culinary world's most imaginative minds.



Your tour package includes

- 10 nights in handpicked hotels
- 10 breakfasts
- 6 lunches with beer or wine
- 3 dinners with beer or wine
- 3 wine tastings
- 1 liquor tasting
- 1 cider tasting
- 4 food tastings
- 3 cooking classes
- 8 sightseeing tours
- Expert Tour Director & local guides
- Private deluxe motor coach
- 1 train ride

Included highlights

- Spanish vermouth tasting
- Logroño tapas tour
- Cava and Rioja wine tastings
- Michelin-star dinner
- Pintxos cooking class
- Txakoli wine tasting
- Idiazábal cheese-making demonstration

Tour pace

You will walk for at least 2 hours daily across moderately uneven terrain, including paved roads and cobblestone streets, with some hills.

Group size

12-22

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Overnight Flight → 1 night

Day 1: Travel day

Board your overnight flight to Barcelona today.

Barcelona → 3 nights

Day 2: Arrival in Barcelona

Included meals: welcome dinner

Welcome to Spain! Meet your Tour Director and fellow travelers at a welcome dinner featuring dishes and wines that are typical of the Catalonia region.

Day 3: Sightseeing tour of Barcelona & Cava wine tasting

Included meals: breakfast, liquor tasting, wine tasting

Get to know Catalonia's capital on a guided sightseeing tour this morning.

- Step inside the towering La Sagrada Família basilica, one of Barcelona's most famous landmarks and one of the most iconic examples of Antoni Gaudí's eclectic architectural style
- Drive along Passeig de Gràcia, passing Gaudí's famous and colorful Casa Batlló, or House of Bones
- Set off on a walking tour through the San Antoni neighborhood, where you'll enjoy a tasting of vermouth and Catalan tapas

This afternoon, travel outside of Barcelona to visit a winery in the Cava region.

- Tour the underground cellars and gardens
- Enjoy an included Cava tasting, the region's signature, sparkling wine, paired with local cheeses and meats

Day 4: Cooking class & walking tour of Barcelona

Included meals: breakfast, lunch

Try your hand at preparing an authentic Spanish meal during a cooking class.

- Tour the Santa Caterina Market in search of fresh ingredients
- Pass through the Gothic Quarter as you make your way to a culinary school

- Prepare your own lunch of traditional Spanish dishes with the help of a professional chef, and enjoy your meal with a glass of wine
- End with an afternoon walk through the Gothic district to Las Ramblas, a tree-lined pedestrian boulevard

La Rioja Countryside → 3 nights

Day 5: Train ride to Logroño & culinary walk

Included meals: breakfast, lunch

Board a train to Logroño, the capital of Spain's La Rioja region and a city known for its gastronomy. Upon arrival, follow a local guide on a culinary walking tour of the city.

- Walk along Calle del Laurel, a bustling street lined with tapas bars and the city's hub for great food
- Stop at several tapas bars to taste local specialties paired with wine
- Learn about Spanish cuisine from your expert guide

Please note: Porterage is not included for the train transfers. Travelers must be comfortable lifting and carrying all luggage over steps, onto platforms, and into luggage storage.

Day 6: La Rioja villages & wine tastings

Included meals: breakfast, wine tasting, lunch

Spend the morning exploring the villages of La Rioja region, then head to a winery for a tasting.

- Drive through the Ebro River Valley and take in views of the beautiful vineyards and landscape
- Enter the Vivanco Museum of Wine Culture in Briones to learn about wine history on a self-guided audio tour

In the afternoon, enjoy free time in the quaint, hilltop village of Laguardia, which is known for its medieval architecture and city walls. Then, enjoy a wine tasting and lunch in La Rioja wine region.

- Visit the City of Wine complex at the Marqués de Riscal wine cellars
- Tour the gorgeous vineyards and view the hotel designed by the innovative architect Frank Gehry

- Taste a variety of Spanish Tempranillo wines and traditional tapas, such as Ibérico ham, Idiazábal cheese, and chorizo riojano during a three-course lunch

Day 7: Olive farm visit & Michelin-star dinner

Included meals: breakfast, tasting, dinner

Spend the morning at an olive farm.

- Tour olive groves and an olive oil mill
- Learn about the olive grove ecosystem and production process
- Enjoy a tasting of the farm's olive oils paired with regional tapas and other homemade products

This evening, head to a Michelin-star restaurant in La Rioja region where you'll be treated to a three-course dinner featuring local cuisine.

San Sebastián → 4 nights

Day 8: San Sebastián via Bilbao & pintxos cooking class

Included meals: breakfast, lunch

Travel to Bilbao, the largest city and cultural capital of Basque Country. Then, set off on a guided sightseeing tour of the city.

- Enter the Frank Gehry-designed Guggenheim Museum, a showplace of modern and contemporary art
- Admire the museum's unique architecture, including its ship-like shape and shimmering, titanium facade, alongside a local guide
- Meet a local chef at La Ribera Market in Old Town Bilbao to learn about local ingredients
- Learn to make pintxos, or Basque-style tapas, alongside a chef during a cooking class
- Savor your creations, along with wine, for lunch
- Enjoy free time in Bilbao's Old Quarter, called Casco Viejo, after lunch

Continue on to San Sebastián.

Day 9: Food walking tour of San Sebastián

Included meals: breakfast, tasting

Join your local guide for a morning tour of San Sebastián, a culinary capital of Spain where food, wine, history, and coastal scenery meet.

- Walk near Playa de la Concha as you make your way to vibrant Constitution Square, in the city's Historic Quarter
- Wander among stalls teeming with fresh fish and seafood at one of the city's most popular fish markets
- Hop from one pintxos bar to the next, enjoying the unique food preparations and atmosphere each spot has to offer
- Try Basque specialties, such as Txakoli, a slightly sparkling, dry white wine, and San Sebastián's famous cheesecake, along the way

Day 10: Vineyard walk, Sheep farm visit & cheesemaking

Included meals: breakfast, wine tasting, lunch, tasting

Begin your day with an introduction to the Basque region's traditional wine.

- Visit a Txakoli vineyard, where the special, Basque Country sparkling wine is produced
- Enjoy a tasting of the vineyard's wines and learn how its grapes grow on terraced hills that overlook the water

Afterward, head toward the coastal town of Zarautz for an included seafood lunch. Then, continue to the Basque countryside for an afternoon of tasting delicious regional food and wine.

- Join the owners of a local sheep farm for a tour of its grounds and production facilities
- Learn how Idiazábal cheese, a regional specialty, is made using sheep's milk during a demonstration
- Taste a variety of Idiazábal cheeses paired with local wine or cider

Day 11: Cooking class & cider house dinner

Included meals: breakfast, lunch, farewell dinner, tasting

Join a local chef for a cooking class, during which you'll learn to make San Sebastián cuisine. Enjoy the meal you've prepared together as a group.

Later, join your fellow travelers at a traditional cider house for tonight's farewell dinner. Enjoy unlimited cider, served directly from huge barrels called kupelak, and feast on rustic dishes, such as cider-cooked chorizo, salt cod, and chargrilled T-bone steak.

Flight Home

Day 12: Departure

Included meals: breakfast (excluding early

morning departures)

Transfer to the Bilbao airport for your flight home or continue on to Madrid.

+ Madrid extension

Follow your appetite to Spain's bustling capital city, which is known for its elegant boulevards, world-class art museums, and, of course, countless excellent restaurants. Get a taste of it all as you explore the city's underground wine cellars and architectural gems, and one of the country's busiest and best food markets, alongside your Tour Director.

Madrid → 3 nights

Day 12: Madrid via Aranda de Duero

Included meals: breakfast, wine tasting

Transfer to Aranda de Duero, the capital of the Ribera del Duero region.

- Discover the town's underground, interconnected wine cellars
- Enjoy a tasting of the region's classic Tempranillos paired with tapas and chocolate in the wine cellar

Continue to Madrid and get settled into your hotel.

Day 13: Sightseeing tour of Madrid

Included meals: breakfast, tasting

Get an insider's view of Spain's bustling capital city with a local guide.

- Pass by the Temple of Debod, a reassembled temple from ancient Egypt
- View the Royal Palace, Spain's largest royal residence
- Walk through Old Madrid to Plaza Mayor, one of the city's main squares
- Sample wine and tapas at San Miguel Market, whose 30 stalls offer foods from all over Spain
- Explore the Prado, a world-class art museum that began as the private collection of the Spanish monarchy and is home to works by Goya, Velázquez, and other major artists

Day 14: Free day in Madrid

Included meals: breakfast, farewell dinner

Spend a free day in Madrid or add an excursion. This evening, enjoy a farewell dinner as you celebrate your trip with your fellow group members.

+ Toledo

Flight Home

Day 15: Departure

Included meals: breakfast (excluding early morning departures)

Transfer to the airport for your flight home.

Customize your experience

Customize your tour by adding excursion options. Excursions offered on the same day will occur at different times, so there's no need to choose. Save \$10 when you book your excursion up to three days before your tour departs.* Excursions requiring advance reservation only list this discounted price. Call or go online to customize your tour: goaheadtours.ca/ATS | 1-800-754-5066

Extension excursion options

Day 14: Toledo

\$145CAD/\$155CAD* (8 hours, departure time varies)

Today, discover Toledo, the cliff-top city often referred to as La Ciudad Imperial ("The Imperial City"). Upon arrival, you'll have some free time to explore. Later in the afternoon, you'll kick off a guided tour at Toledo Cathedral: a massive Gothic structure housing a treasure trove of stained glass windows and golden artifacts. Gaze upon its sacristy, containing masterpieces by the likes of Van Dyck, El Greco, Rubens, and Titian. After exploring the labyrinth of medieval alleyways in the heart of the city, you'll visit the Church of Santo Tomé—a former mosque, dating to the 12th century, graced by one of El Greco's finest works, "The Burial of the Count of Orgaz." End your day with a stop at Santa María la Blanca, a museum that ranks as one of the oldest synagogues in Europe. Please note: This tour involves some walking over uneven terrain. Also, depending on the day of the week, the sites you visit may change.

*Optional excursions may be purchased up to three days prior to departure or while on tour. Pre-purchased optional excursions cannot be canceled within three days prior to departure or while on tour. Select optional excursions require advance booking and cannot be purchased or canceled after the advanced reservation deadline. GAT accepts payment by cash, Visa or MasterCard for optional excursions purchased on tour. Additional fees may apply for optional excursions purchased on tour. Excursions require a minimum number of participants to operate. Details and prices are subject to change. Due to seasonal hours of operation and availability, some excursions may not operate. If this occurs, you will be refunded any payments made for that excursion post-tour. Learn more at goaheadtours.ca/terms