

# NEW WINE AND GASTRONOMY TOURS FOR 2015

*Presented by Iberian Traveler - Maribel's Guides*



Iberian Traveler and Maribel's Guides are offering a special series of exclusive food and wine tours in Spain's renowned wine producing regions of Navarra, the Rioja and Ribera del Duero. Tours are available from early March through late November.

The wine and gastronomy packages include 2, 3 & 5-day guided tours of Navarra, the Rioja (Alta & Alavesa) and the Ribera del Duero plus a special 7-day guided tour combining the Rioja and Navarra, finishing the week long event in the Basque country's dynamic city of Bilbao.

These exclusive guided tours are offered as chauffeured or self-drive. Chauffeured tours can originate in Bilbao, San Sebastian-Donostia, Pamplona, Madrid or Barcelona.



Bodegas Pago de Larrainzar, Camino de la Corona, s/n, Ayegui (Navarra)

**Navarra Wine and Gastronomy Tours** are based on staying at the Marriott 4-star hotel AC Ciudad de Pamplona, deluxe 4-star hotel Alma Pamplona, luxury 4-star boutique Palacio Guendulain or the luxury 5-star hotel GH La Perla in the center of Pamplona's historic old quarter.

*Options in Navarra include the cuisine of Michelin starred chef Koldo Rodero, the classic haute cuisine of head chef Javier Diaz Zalduendo of restaurant Alhambra and the creative cuisine of El Embrujo in Pamplona, the classic Navarran cuisine of chef Nicolás Jimenez of Restaurante Tubal in Tafalla and the cuisine of star chef Enrique Martínez at his Restaurant Maher in Cintruénigo.*



Bodegas Viña Tondonia, Haro (Rioja Alta)

**Rioja Wine and Gastronomy Tours** are based on staying at the 3-star Villa de Abalos, 4-star Villa de Laguardia, the 4-star luxury boutique Hotel Viura in the village of Villabuena de Álava, or the Frank Gehry designed 5-star Hotel Marqués de Riscal, a luxury spa hotel in Elciego, in the heart of the Rioja.

*Dining options in the Rioja include the creative Riojan cuisine of chef Hector Oribe in Párganos, the modern Riojan cuisine of Juan Nales Rückaue at Las Duelas in Haro, the classic Riojan restaurant Ariño in Labastida and the cuisine of famed chef Francis Paniego, the first chef in the Rioja to be awarded a Michelin star.*



Bodegas Valduero, Carretera de Aranda s/n, Gumiel de Mercado (Burgos)

**Ribera del Duero Wine and Gastronomy Tours** are based on staying at the 3-star Hotel/Restaurant Raiz in Roa, the 4-star Pesquera AF Hotel/Restaurant in Peñafiel and

the luxury 5-star L' Domaine, a Relais & Chateaux on the wine estate of Abadia Retuerta near Sardón de Duero.

*In the Ribera del Duero, your dining options include the gourmet restaurant of L' Domaine, roast lamb at El Lagar de Isilla or Mesón El Pastor in Aranda de Duero, Restaurante Molino de Palacios in Peñafiel. Dine on roast lamb at Restaurante Raiz, Asadors Nazareno or Chuleta in Roa. Or try the accentuated regional cuisine at the Restaurant Luna Llena in the Pesquera AF Peñafiel.*

Tours include regional cuisine and wines and are available for individuals and small groups of up to 12.

Contact Iberian Traveler – Maribel's Guides for additional information on our exclusive wine and gastronomy tours in the Rioja, Navarra, the Basque country and the Ribera Del Duero.