

A BLACK 360° EXPERIENCE

Private document



FOOD & WINE EXPERIENCE

Private experience

FACT SHEET



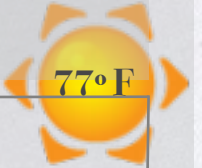
MADRID, VALLADOLID, ZAMORA, RIBERA DEL DUORO, RIOJA, BILBAO

The hotels included in this project have been chosen directly by BLACK 360°.

Dates: 16th to 25th September 2016 (89 nights)

MADRID

EXPERIENCE PROGRAM



16/09/2016:arriving Madrid



The Capital of Spain, located in the heart of the peninsula and right in the center of the Castilian plain 646 meters above sea level, has a population of over three million. A cosmopolitan city, a business center, headquarters for the Public Administration, Government, Spanish Parliament and the home of the Spanish Royal Family.

The grand metropolis of Madrid can trace its origins to the times of Arab Emir Mohamed I (852-886), who ordered the construction of a fortress on the left bank of the Manzanares River. It later became the subject of a dispute between the Christians and Arabs until it was conquered by Alfonso VI in the 11th century. What remains today of the distant past are mainly the Baroque and Neoclassical structures of the 17th and 18th centuries, such as the Plaza Mayor (Main Square), Palacio Real (Royal Palace).

The commercial street known as the Gran Vía was built as an east-west avenue at the start of the century. Dubbed the “Avenue of Art”, the Paseo del Prado is doubtless unique. Along this stretch of elegant tree-lined boulevard, set in one of the most typical parts of Madrid and spaced within easy walking distance of one another, are three of the leading art galleries in the world, let alone Spain: The Prado, Thyssen Bornemisza and Centro de Arte Reina Sofía Museums.

Travelers arriving in Madrid undoubtedly know that it is one of the liveliest and most bustling capitals in the world, both during the day and more specially at night. Besides being an area of exceptional monuments, Madrid is full of the most picturesque shops, several from the last century, where you can buy the most traditional souvenirs and items.

In the city centre you can also discover the most sophisticated gift shops and fashion stores, with the best labels from all over the world, including those Spanish designers who are achieving greater international recognition.

Meet & greet at the airport by our staff and transfer to your hotel for freshen up. Depending on the arrival time, and in case an early check in isn't possible: an orientation tour of the city, passing by the most important buildings and monuments.

Overnight at:
HOTEL AC SANTO MAURO
www.hotelacsantomauro.com



VALLADOLID

EXPERIENCE PROGRAM

67°F



17/09/2016: Rueda

After breakfast transfer to Valladolid, a city known by its class, sophistication and architectural diversity.

On the way stop for a visit at the wine cellars labyrinth THE THREAD OF ARIADNE

Located in the town of Rueda, origin of the Castilian white wine, Verdejo. Here, the singular labyrinth underground wine cellar of Grupo Yllera can be visited. This winery unites wine, art, mythology, history and culture, opening up a world sensations and senses.

Inside an impressive late XIV and early XV century mudejar cave of 20 metres underground stretching for more than one kilometre, wines are guarded in different premises that constitute an authentic labyrinth connection.

In order to offer new experiences to the visitors, a link between the Minotaur Myth and the family wines has been created.

By unwinding "the thread of Ariadne", you will learn more about the characteristics and excellence of the wines of Grupo Yllera; sparkling wines, whites of Rueda, red young and barrel aged wines, ageing on the bottle and the highlight of the winery: Yllera Dominus.



Lunch will be served.

Kindly pre-select the following:

Starters (Choose one)

Goat cheese salad with Raspberry vinaigrette

Vegetables grilled in our wood-fire oven with Tuna belly

Pickled dam salad with Avocado and Mustard vinaigrette

Daily House-made stew



Second course (choose one) - All of them are cooked in a holm oak grill

Secreto Ibérico (Iberic pork)

Lamb skewer with vegetables

Dorada a la Bilbaína (Gilthead Bream with garlic cooked in the oven)

(All dishes are accompanied with Salad, French Fries or baked potatoes)

Dessert (choose one)

Cream cake

Cheese cake

Tiramisú



The menu include their wines: Pepe Yllera , coffee and a digestive

VALLADOLID

EXPERIENCE PROGRAM

67°F



17/09/2016: Valladolid

Less than two hours by car from Madrid, Valladolid played a prominent role in the history of Spain, it was here that King Fernando and Queen Isabel married in 1469 and it served as venue of the Spanish Court in several occasions during the Middle and Modern Ages. It was also a meeting point for explorers, such as Fernando de Magallanes who came here to discuss their navigation plans, it was the city of residence of Miguel de Cervantes, author of Don Quijote and the place where Christopher Columbus died. Valladolid was a city of Kings, Queens and prominent figures of the Spanish history. History has left an imprint in the city which is visible in its architectural diversity.

Today it is one of the largest cities in Castilla-Leon region.

The historic centre of Valladolid, the city on the Pisuerga River, is home to an interesting collection of Renaissance architecture comprising houses, palaces and emblematic buildings such as the Cathedral, the College of San Gregorio (today the site of the National Sculpture Museum) and the church of San Pablo.



Check in

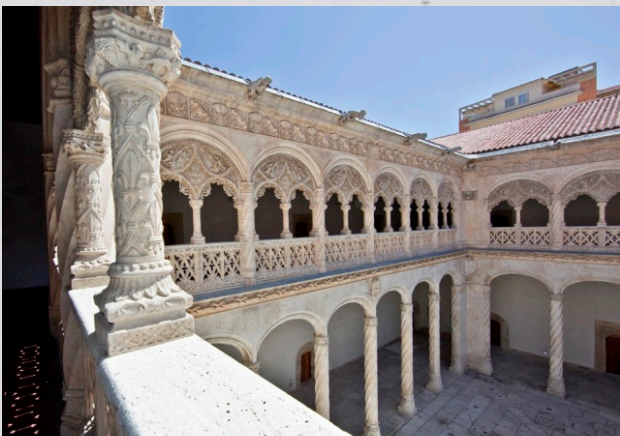
Dinner at La Parrilla de San Lorenzo, inside an environment medieval, surrounded with museums, “casonas” and palaces of marked Castilian austerity.

“La Parrilla de San Lorenzo” forms a part of the Royal Monastery of peaceful nuns of San Bernardo, installed here from 1596 with Philip II. De’s support prompt the retainer experiences the unusual sensation of being having lunch like in his own house. Without inhibitions, but enjoying the advantages of a comfortable restaurant that is, simultaneously, a singular museum of art.

In linens of wall, in niches, in intimate corners of the interior space, The Gridiron of The St Lawrence exhibits an elegant selection of works (pictures, heights, artistic diverse objects) forming an environment of high aesthetic quality, without losing an apex of comfort and comfort.

The meats have concrete names: Young lamb of the Esgueva, with origin of aromatic pastures, the tender Sucking-pig of the High plateau, the Kids of the zamorana Saws of the Snake or of the chuletones of Avila or Sanabria.

The wines have site and special treatment. An artistic warehouse shelters with the most demanding taken care of light and temperature the broths with more personality of the different regions: Rioja, Ribera del Duero, Penedés, Toro... The client accedes to this sanctuary and chooses the bottle that it is going to taste during the food.



Overnight at:

HOTEL MARQUES DE ENSENADA

<http://www.marquesdelaensenada.com>

TORO VINEYARDS & ZAMORA

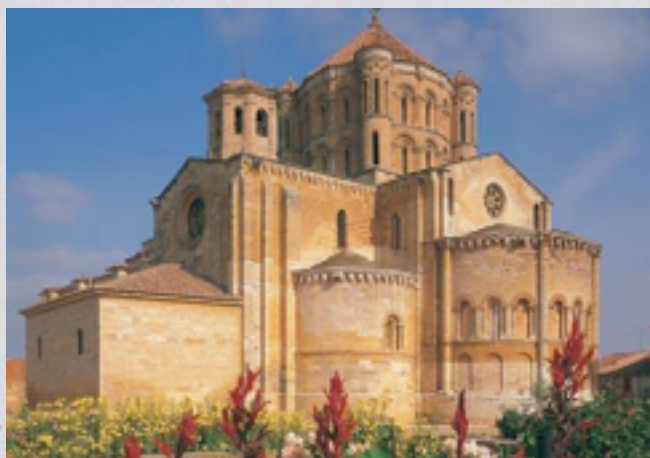
EXPERIENCE PROGRAM

65 F

18/09/2016:



Breakfast at the hotel.



Today, the city of Zamora await you

Zamora, set on the banks of the River Duero and right on the Via de la Plata route (Silver Road that links Seville with Oviedo that passed through here since Roman times), preserves in its old town an important legacy of Romanesque art, which has earned it the declaration of Historic-Artistic site.

Its medieval importance has left a mark in the shape of walls, palaces and churches. The Stone Bridge that crosses the Duero takes you into the city with a strong medieval imprint, known as the City of Romanesque. Its buildings effortlessly take you back to the Middle Ages, a period when the city withstood sieges and attacks. Known as "the Well Protected", because of its triple defensive ring, it preserves the first of these walls almost entirely.

Surrounded by the Castle Park is this fortress of Arab origin which still preserves its Keep, gate and the moat. Beside it stands the tower and dome of the Cathedral of Zamora, which are undoubtedly its most characteristic elements.

Toro, covered in vineyards, is firmly on the wine lovers map and has a few excellent restaurants.

The wine town of Toro evokes images of Spain's romantic medieval heritage.

The dusty Castilian plains are punctuated by ruined castles, Roman bridges and vineyards. The stunning Romanesque Colegiata church is the center of this modest town.

The area is at a mere 40km from the Portuguese border, the DO (appellation) of Toro is a historic, overwhelmingly rural region known for its bold red wines.

Its 62,000 hectares extend throughout a floodplain bounded by the Río Guareña and Río Duero, the latter a wide river responsible for nourishing such great wine-producing areas as Ribera del Duero, Rueda, and the Duero and Porto regions of Portugal.

Tempranillo, here called Tinto de Toro, has been the primary grape grown in the region since the times of the Christian reconquest, when an influx of bishops, priests, scholars and members of the royal family created a sophisticated market for fine wines in the 11th and 12th centuries. The DO was created in 1987 with just four wineries, but the area's proven success, combined with ever-rising land prices in other Spanish regions, have pushed the number to more than 40 wineries. Most of Toro's best-known wines are 100 percent Tinto de Toro, although wines with just 75 percent of the variety can still qualify for DO status. Other varieties grown here include Garnacha and Cabernet Sauvignon (although only Garnacha is permitted to accompany the Tinto de Toro in DO-certified wines). A few white wines are made as well, mainly from the varieties Malvasía and Verdejo.

Bodegas Fariña is considered by many to be the best winery in the area, founded back in 1942. Manuel Fariña, director and patriarch of the winery, is extremely active with the local regulatory council and is known as being one of the brightest and dynamic wine professionals in Spain. The main brand is called "Colegiata", named after the lovely church. The range of Colegiata wines include white, rose, red, Crianza, Reserva, Gran Reserva and Old Vine wines.

RIBERA DEL DUERO

EXPERIENCE PROGRAM

68°F

19/09/2016:

Breakfast at the hotel

Check out and up to Ribera del Duero

Visit of Arzuaga Navarro winery and the estate wild animals reserve with tasting and lunch (one of the best restaurants in the Ribera del Duero)

In the last 30 years, Ribera del Duero has risen up to challenge Rioja for the crown of Spain's greatest wine region, even if it's a most unlikely great wine area. Is a bleak landscape of flat-topped rocky heights on the northern meseta of Spain, with an average altitude of 700-800 metres. There are no picturesque wine villages, just a few widespread and generally charmless towns, Ribera del Duero is a land of extremes. Biting winters, sun-bleached summers and high altitudes work hand-in-hand with clayey, silty and limestone soils to create the ideal conditions for Tinto Fino, the local name for the Tempranillo grape, which makes up 95 percent of wine production

The heart of the Ribera del Duero is the Milla de Oro, or Golden Mile, a short strip of land hugging the Duero River (which runs west toward Portugal, slicing through the Spanish wine regions of Toro and Rueda before becoming the Duero and nourishing Portugal's Duero and Porto regions). The Milla de Oro looks no different than the countless rows of vineyards cutting across the landscape nearby, but this is the home of iconic wineries like Vega Sicilia, Pingus, Abadia Retuerta and Mauro. It was the unique terroir here that first proved that this oftentimes harsh and arid region was capable of producing exquisitely expressive reds that would become renowned worldwide.

The fact that out of this unpromising land truly fine wines have sprung (Ribera del Duero now challenges Rioja as Spain's premier red-wine producing area) owes everything to the vision of one man, Eloy Lecanda y Chaves. In 1864 Lecanda inherited a property, now called Vega Sicilia, on the banks of the Duero between Peñafiel and Valladolid, and set about transforming a few hundred hectares of pine forest and scrubby fields into a model agricultural estate. He imported the best vines from Bordeaux and used the most up-to-date techniques both in the vineyards and the winery.

Once known only as the home of Vega Sicilia it now boasts numerous bodegas of outstanding quality, from Pesquera to Condado de Haza. The region was granted its DO status in 1982, and today has over 170 wineries and more than 18,000 hectares of vines. No white wines are permitted.

Check in

There are hundreds of wineries and wine cellars in Peñafiel and the surrounding region. Although not all of them are open to the general public, some can be visited, like Protos, which in Peñafiel has two wineries. The old winery occupies part of the mountain that is crowned by Peñafiel Castle and the new one was designed by architect Richard Rogers.



PEÑAFIEL

EXPERIENCE PROGRAM

64° F



19/09/2016:

Fortified in 1307, the town of Peñafiel was once a commercial and historic centre of the first order. Its famous castle, declared to be a National Monument in 1917, is perched on a cliff above the city.

The castle's current appearance is the result of a combination of several structures, the first of them from the 9th or 10th century, and the last from the mid-15th century. It is a very well-preserved fortress, which has a length of more than 200 metres and is built in the shape of ship. The keep, more than 30 metres high, is flanked by two courtyards: one to the north, which contains the underground reservoirs and the store rooms, and one to the south, which currently houses the Provincial Wine Museum and was the site of the stables and guards' quarters. The entire town was surrounded by walls which ran down from the ends of the castle. Only four round turrets, two to the south and two to the north, and several panels remain of them. Other than the castle, the most important building in Peñafiel is the church of San Pablo, founded in 1324 by the Infante Don Juan Manuel, which is the finest example of the Valladolid region's Gothic-Mudejar architecture. Outstanding inside is the funeral chapel of the Manuel family, with elements of plateresque decoration.



Most of the restaurants in Peñafiel have a traditional roasting oven called the Horno Asador. Baby lambs, suckling pigs and fowl are seasoned and placed in an earthenware dish with a little water and roasted slowly for several hours. What comes out is an incredibly tender flesh that doesn't need a knife to be cut. "Lechazo" is the specialty of the area. That's the suckling lamb that's cooked in the asador. The animals are 35 days old at the most. "Churra" lambs, one of the oldest races of sheep in Spain, is considered the best quality.



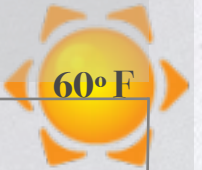
Dinner at Luna Llena
traditional and regional cuisine with a distinctly contemporary twist.
Luna Llena Peñafiel – a restaurant from the Michelin Guide

Overnight at:
HOTEL AF PESQUERA
<http://www.hotelpesquera.com/en/elhotel.php>



BURGOS

EXPERIENCE PROGRAM



20/09/2016:

Breakfast at the hotel

Check out

Visit of Protos winery

Bodegas Protos has the privilege of having been engendered in the heart of one of the most important fortresses in the area – Peñafiel Castle –, a landmark for the Castilla y León region and the venue of the Wine Museum

Protos, which comes from the Greek word for "FIRST", has the pride and the privilege of having found maturity and ease in the best and the foremost of the wineries in the area and of having been a recognized trademark all this time.



Burgos, a city in Castilla-Leon situated in the Pilgrim's Road to Santiago de Compostela, still preserves important vestiges of its medieval splendour.

The city, which was the capital of the unified kingdom of Castilla-Leon for five centuries, boasts a masterpiece of Spanish Gothic architecture: the cathedral of Burgos, declared World Heritage, one of Spain's glittering jewels of religious architecture, that looms large over the city and skyline

There's even a whiff of legend about the place: beneath the majestic spires of the cathedral lies the tomb of Burgos' favourite and most roguish son, El Cid.



Burgo is crossed by the Arlanzón River, that unveiling medieval churches and convents, feudal castles and Renaissance palaces. These authentic gems of the architecture of Burgos are located in towns such as Lerma, Santo Domingo de Silos and Quintanilla de las Viñas.

It is also only a few kilometres away from the prehistoric site of Atapuerca, which was also declared World Heritage site.

Lunch at Meson del Cid

Situated in a 15th century house that preserves all the sobriety of Castilian decoration. Rustic lounges with an abundance of wood and exposed beams. A good wine list.

Following lunch, you'll proceed to Logroño.



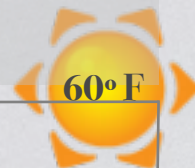
The Pilgrim's Route to Santiago de Compostela made this one of the most important towns on the route, leaving an interesting monumental legacy closely linked to the traditional passing of the pilgrims.

Logroño also has fine examples of civil architecture, such as the palaces of the Marquis of Legarda, Los Chapiteles or the Museum of La Rioja, located in the palace of Espartero, a baroque construction from the 18th century.

At arrival, check in and time to refresh

RIOJA

EXPERIENCE PROGRAM



20/09/2016:



Visit of Marques de Murrieta estate

Marqués de Murrieta is an older than 160 years-old winery where the deep respect for the history and the tradition finds a perfect balance with the focus on the future. Its origin dates from 1852 when Luciano Murrieta y García –Lemoine produces the first fine wine from Rioja and is the first one to export it. He acquires the Ygay Estate and builds his emblematic Ygay Castle. In 1983 Vicente Cebrián Sagarriga, tenth Count of Creixell, takes over the project and after his death in 1996, his children, who are currently responsible of such an ambitious and endearing family business that they strengthen day after day with its presence in the different continents.



The uniqueness and quality of the Marqués de Murrieta wines is determined, to a great extent, by the singular character of the Ygay Estate, 300 hectares of own vineyards located around the winery, which allow the absolute control of the raw material. Located in the south of Rioja Alta, it enjoys a privileged continental climate tempered in the north by the Sierra de Cantabria Mountains.

Dinner at La Cocina de Ramon, a good location in Logroño's old quarter. The chef serves up-to-date traditional cuisine that stands out for the high quality of its market-fresh ingredients. A gourmand place.



Overnight at:
HOTEL AC LA RIOJA
www.hotelaclarioja.com



RIOJA

EXPERIENCE PROGRAM

60°F



21/09/2016: Haro...

Breakfast at the hotel

Visit of R. Lopez de Heredia (Viña Tondonia) with tasting
When D. Rafael López de Heredia y Landeta began building the bodega, little did he realise that his masterpiece would one day be acknowledged as an example to the rest of the industry of the most perfect combination of buildings and vineyards. Like many medieval masterpieces, still incomplete, the buildings stand below and above ground - a veritable "Cathedral to wine". Browsing through the vaulted underground corridors and staircases, you find yourself travelling back in time, and the founder's touch can still be sensed in the very stones and fabric of the building. Today the estate covers an area of 53,076 square metres including 19,718 square metres of buildings, 3,433, 41 square metres of which are underground cellars up to 200 metres long and descending to an overall depth of 15 metres. 12,900 Bordeaux oak barrels are stored in the heart of a mountain within our cellars.



Visit of the CVNE: La Compañía Vinícola del Norte de España, CVNE, was born in Haro, Rioja, in 1879. Cvne was founded by two brothers. To this day Cvne is still controlled by the direct descendants of the founding family, the Real de Asúa. In the heart of the traditional neighborhood of "Barrio de la Estacion" in Haro, Cvne offers an unforgettable walk through its Wine Village a combination of tradition and innovation. The following wines are produced at Cvne: Cune, Imperial, Real de Asúa, Monopole and Corona.

The visit consists of a guided tour around the winery, where the process of wine production is explained. The winery comprises a Wine Village composed by wine-making cellars, an impressive oak barrels ageing cellar designed by legendary Gustave Eiffel, a cemetery of historic bottles, an autonomous winery inside a great winery, Real de Asua's cellar...



Lunch there after the visit.

In the evening, we suggest a "pintcho" crawl in Logroño: stroll around...
A pinchos crawl is very similar to a typical bar crawl, only while hopping from bar to bar, you order a pincho with your drink of choice – a glass of Rioja (Crianza is a popular choice), a caña (draft beer), or a Sidra (Spanish cider). There are also no tables. Everyone stands either around the bar or around the wine barrels that are placed outside as a gathering place.

In Logroño, the pinchos "crawl" is jokingly referred to as "The Trail of Elephants" by locals because that's how some people have emerged from the experience – on all fours, bellowing like an elephant from having drunk and ate too much.
On Calle del Laurel, in the Old Quarter of the capital of the La Rioja region:, where a sheer concentration of tapas bars in its medieval old town counts almost 50, crammed into a single block about the size of four tennis courts which is the main pinchos street, worth of real dining pleasure. Can you imagine the choices you're going to be faced with? There are a few additional streets (Travesia de Laurel, Calle San Agustín, Calle Laurel, Calle San Juan and Calle Albornoz) that also contain pinchos bars – everyone wants in on the excitement.



BILBAO

EXPERIENCE PROGRAM

67°F



22/09/2016:

After breakfast, departing for Bilbao

On the way , passing by Laguardia, El Ciego

Laguardia, founded in the 10th century as a defense town for the kingdom of Navarra, this beautiful walled town is located in a hill overlooking the vineyards, with the Cantabrian Mountains in the background. It is without a doubt the most known, but also the most attractive, town of the region. Enjoy the walk through the medieval narrow streets and stop at one of the multiple bars to try some local wine accompanied by a ración or a pintxo.



Elciego: this quant little town dates back to 1067 and is typical of the villages found in the La Rioja wine region. El Ciego has become famous in recent years due to the Marqués de Riscal Winery and the hotel that was designed by the Canadian architect Frank Gehry. Like the Guggenheim Museum in Bilbao, the building is covered by titanium. However, this time the titanium contains some pink and gold tones in addition to its natural silver tone. The color palette is based on the wine and the bottles from Marqués: pink for the wine, gold for the metal net that covers the bottle, and silver for the foil around the cork.



Visit of the stunning Baigorri Winery founded in 1997 with the collaboration of the architect Iñaki Azpiazu.

Bodegas Baigorri not only makes excellent wines, but the winery itself is a major architectural statement. Imagine an open concept home, dug into the hillside, where every level is visible from top to bottom. A striking glass atrium, through which you enter the winery, sits on top of it.

From a unique setting surrounded by vineyards, they produce the great variety of wines they market. All the wines, of an excellent quality and great personality, come from their own vineyards, where the visitor can observe the winemaking gem of the region.

The exhaustive selection of the grapes from the vineyards, their subsequent use on the selection and vibration tables, and the absence of hoppers and pumps let them obtain excellent wines. Gravity is their main ally.



Arriving at Bilbao,

The city is situated in the area of Bizkaia and is surrounded by a fertile landscape with forests, mountains, beaches and steep coasts.

Since it was founded over 700 years ago, it has been the focal point of social-economic development and the fundamental factor behind the modernization of the area along the Bay of Biscay.

The great architectural and infrastructure projects have been the driving force of the urban and economic regeneration of the city.

The Bilbao Guggenheim Museum, the Euskalduna Conference and Music Centre, Norman Foster's Underground, Calatrava's airport, the towers designed by the architects Arata Isozaki and César Pelli... are all examples of the dynamism that exists in Bilbao.

Gastronomy is an art in Bilbao. The city is home to prestigious restaurants, which offer dishes ranging from traditional cuisine to the most avant-garde culinary creations.

BILBAO

EXPERIENCE PROGRAM

67°F



22/09/2016:

Lunch at Casa Rufo

This resolutely old-fashioned place, with its shelves full of dusty bottles of top-quality olive oil and wine, stands out as one of the best places to eat traditional Basque food in Bilbao. The house special is steak – lovingly cooked over hot coals.

After lunch, check in



In the afternoon time for you to visit of the city on your own - The history lives in stone: ultra-modern buildings like Guggenheim Museum and Isozaki Towers are good neighbours of XVIII -XIXth century houses.

Guggenheim Museum is a must see for architecture and art lovers in Bilbao, but there are other key places around it: the Old Quarter, the Gran Via with its shops.. Designed by American architect Frank Gehry, the Guggenheim Museum Bilbao building represents a magnificent example of the most groundbreaking 20th-century architecture. With 24,000 m2, of which 11,000 are dedicated to exhibition space, the Museum represents an architectural landmark of audacious configuration and innovating design, providing a seductive backdrop for the art exhibited in it.

Altogether, Gehry's design creates a spectacular sculpture-like structure, perfectly integrated within Bilbao's urban pattern and its surrounding area.



Dinner at Michelin starred Zortziko restaurant

Michelin-starred chef Daniel García presents immaculate modern Basque cuisine in a formal 1920s-style French dining room. The highly inventive menu changes frequently, but might include such delicacies as grilled scallops with liquid potatoes and truffles or, and here's one you don't see cropping up all that much, pigeon ice-cream.



Overnight at; HOTEL LOPEZ DE HARO

<http://www.hotellopezdeharo.com/>

SAN SEBASTIAN

EXPERIENCE PROGRAM

60° F



23/09/2016:

After breakfast, transfer to San Sebastian

On the way, short stop in Zarautz, once the center for Basque corsairs in the 17th century has now become an easy going beach resort town.

visit of San Sebastian on your own

This city, also known as Donostia, lies along a white sandy bay between the Urgull and Igeldo hills. Fishermen's houses, a smart suburb and modern districts make it one of the most attractive cities on the Cantabrian coast. The Museum of San Telmo, the Peine del Viento (the Wind Comb) and the Kursaal are examples of how the city brings together modern and traditional features.

The town centre streets of San Sebastián unfold overlooking the La Concha Bay. Monte Igeldo marks one end of it - a wonderful vantage point for enjoying viewsover the city. At its feet is Torrepea Point, where the "Peine de los Vientos" ("the Wind Comb"), a sculpture by the famous Basque artist Eduardo Chillida, is installed. Here Ondarreta beach begins, framed by a garden area and by the Pico del Loro. This was the place chosen by Queen Maria Cristina (18thC.) to build the Miramar Palace, her summer residence. A lovely promenade with elegant railings and street lamps runs along La Concha Beach, on whose sands is the Perla del Océano Bathing Area, a former royal bathing hut.



Lunch at Arzak

The restaurant, ranked 21st in the World's 50 best restaurants, is situated at the top of a hill in San Sebastian has been in the Arzak family for generations, but it was charismatic chef Juan Mari who revived the menu to make it what it is today. Arzak boasts an enormous wine cellar with over 100,000 bottles.



Dinner at Zarate

Restaurant with one Michelin star, located in the emblematic Bilbao street, Licenciado Poza.

The main specialities are seafood and fish (particularly sea bass and turbot): traditional cooking with innovative touches



SAINT JEAN DE LUZ

EXPERIENCE PROGRAM

68° F



24/09/2016: ... Saint Jean de Luz

check out

After breakfast visit of Hondarribia: one of the Basque Country's most charming towns

Hondarribia also boasts a well-preserved old town that is surrounded by a fortified wall, the only one to be found in Guipuzcoa province. The Old Town is loaded with beautiful Basque houses, most having wooden balconies that are painted in a myriad of colors. In addition to the Basque houses, there are also some baroque buildings thrown into the mix. With its maze of cobble-stoned streets, the Old Town begs to be explored.



Continuing to Saint Jean de Luz

The bay on which St Jean de Luz sits is divided in two by the mouth of the Nivelle River. On the opposite side of St Jean de Luz, you find the town of Ciboure ("Ziburu" in Basque).

Ciboure is a nice town, smaller and quieter than its neighbor across the river. It also has a couple of sandy beaches. At the end of the bay stands the Fortress of Socoa ("Fort de Socoa" in French). The Fortress was originally built by Louis XIII at the beginning of the 17th century to protect the port of Ciboure from Spanish invaders. It was destroyed and rebuilt many times during the Spanish and British occupations. However, in some ways this adds to the buildings appeal, since it is responsible for the mixture of different military architecture styles.



Lunch at Chez Mattin, located just across the river in Ciboure. Their signature dish is ttoro. (a fish soup, typical of the area)

Dinner at Kaiku

The chef Nicolas Borombo welcomes you into the oldest house in Saint-Jean-de-Luz dating from the sixteenth century. Come and discover its market cuisine, modern and refined in a chic but casual atmosphere. Ideal for a dinner

Check in



Overnight at; HOTEL MARIA CRISTINA
<http://www.hotel-mariacristina.com/en>

BIARRITZ

EXPERIENCE PROGRAM

68° F



25/09/2016:

After breakfast, check out and transfer to Biarritz

The atmosphere in Biarritz is rather mixed, but in a good way. The town is comprised mainly of grand houses used by the wealthy as summer retreats. It has an upscale feel to it that is balanced off nicely with a more relaxed and easy-going surf culture that has a long history here. This interesting contrast forms part of Biarritz's identity.

Wealthy beach-goers, including European and Russian nobility, pre-date the surfing scene in Biarritz. In the middle of the 19th century the Empress Eugenia de Montijo, wife of Napoleon III, discovered Biarritz and fell in love with its 6 kilometers of sandy beaches, cliffs, and therapeutic sea waters. Empress Eugenia built a palatial summer residence next to the sea, called the Hôtel du Palais, and shortly after, Biarritz began its transformation. What was once primarily a whaling town centered around Port Vieux (the old port) was to become a trendy spa and holiday destination and with the years, even a surfing mecca.



Check in at your selected hotel

Visit of Bayonne

Located where the Nive and Adour rivers meet. Narrow medieval streets characterize the old Grand Bayonne district. Here lie the Gothic-style Bayonne Cathedral, with its 13th-century cloister, and Château Vieux castle. Across the Nive river in the Petit Bayonne district is the Musée Basque, a museum devoted to the region's arts, crafts and traditions.



Visit of the Ham producer Pierre Ibaialde factory

Lunch at François Miura

this restaurant is located in the old town, The 100% homemade market cuisine is simple and tasty! Copious and well-crafted, the dishes seamlessly combine modernity and authenticity. This is a bit like the decor, in which stone and brick vaults are allied with contemporary furnishings.

The minibus ends the service with the lunch.
You'll continue on your own : enjoy!



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