



CULINARY AND CULTURAL TRADITIONS OF NORTHERN SPAIN

Wine, Food, and History

Accompanied by Professor Alex Saragoza

JUNE 1 – 10, 2017

CAL DISCOVERIES
TRAVEL

Berkeley  **LLI**
UNIVERSITY OF CALIFORNIA

TOUR HIGHLIGHTS

Experience the best of Northern Spain in this culinary and cultural tour that is sure to delight. Enjoy the clarity of the Old Castile wine region, savor the wonderful reds of Ribera del Duero and the vibrant whites of Rueda, and view magnificent castles, mountains and squares.

Then visit the Basque coast, which offers a stark and visually striking contrast to Old Castile. Txakoli white wine, local tuna, and anchovies introduce you to the distinct gourmet feel of green Spain by the Cantabrian Sea. The world's best ham is never far away and the mixture of ancient and modern architecture, winemaking, and culture makes for a heady mix.

Traverse an arc of time and place, areas of distinct histories and cultures, of varying architectural marvels, and of vistas that capture the diverse beauty of Spain's north, from the fertile plains of old Castile and craggy cliffs of the Basque coast to the picturesque Pyrenees and San Sebastian's signature La Concha beach.

Cal Discoveries Travel

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The Cal Discoveries Travel Difference

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- Receive outstanding customer service from Cal Discoveries Travel staff with more than 40 years expertise
- Meet new friends and old, and find interesting, inquisitive travel companions who have Cal in common



ITINERARY

Day 1 | June 1

IN TRANSIT

Depart your gateway city on an overnight flight* to Madrid, Spain.

*Flight not included in program price.

Day 2 | June 2

MADRID

Arrive in Madrid and transfer to your hotel, the five-star Gran Melia Fenix. This evening, enjoy a welcome reception where you will meet your fellow travelers and dine at the elegant two Michelin-starred restaurant El Club Allard. Allard offers a playful take on Spain's gastronomic new wave, surprising at every turn but delivering great flavors in fabulous surroundings, accompanied by fine wines from around Spain. (D)

Day 3 | June 3

SEGOVIA AND SALAMANCA

Arrive in Segovia and witness city sights and a guided tour of the Alcazar, Segovia's landmark fortress on which the Disney castle is modeled. Enjoy a traditional *cochinillo* lunch at Jose Maria, Segovia's finest *asado* restaurant. Tonight, check in to your hotel in Salamanca, Palacio de Castellanos, a converted palace right in the old town. Learn more about Salamanca with a guided walk around town and finish the night with tapas and drinks by the plaza. (B, L, T)

Day 4 | June 4

GUIJUELO AND MOUNTAINS

This morning, take a short drive south to Guijuelo. Guijuelo enjoys a long-lasting tradition of producing the very best Iberian ham, the climate being ideal for its aging and curing. Learn about the significance of the black-footed pig, acorn feeding, and the dry Castilian winter to the end product, then taste a range of Simon Martin's *jamon*, *chorizo*, and *salchichon*. Delight in lunch at Mirasierra, famous for its regional wines which have recently been awarded 93 points in the *Penin Guide*. Return to Salamanca after exploring the picturesque mountain village of La Alberca and take the evening to explore Salamanca on your own. (B, L)

Day 5 | June 5

TORO AND ZAMORA

This morning, visit cheese producer Vicente Pastor. Great cheese is one of Spain's best-kept secrets. Recipes passed down from generation to generation utilize local sheep's milk and are aged 6 to 16 months. For lunch, experience Alejandro Fernandez's Dehesa la Granja. If the famed vintner is home, he will inform us about the estate on which his restaurant sits, and from which your meal is sourced. Lunch includes ingredients from across the estate, including la Granja's own suckling lamb, olive oil, chickpeas, cheese and red wine — all famous products of this region. Return to Salamanca and enjoy a free evening. (B, L)

Day 6 | June 6

BURGOS AND RIOJA

Today, head to the northern region of Rioja, with a quick stop in Burgos to visit its UNESCO World Heritage Site cathedral. Once in Rioja, enjoy lunch with postcard views of the city and its medieval Basque villages. Lunch includes explanations about how to make local dishes, such as *patatas con chorizo*, and a selection of Remelluri reserva wines. Finally, check in to your hotel for the next two nights at the nearby village of Villabuena. (B, L, T)

Day 7 | June 7

RIOJA

Delight in the region of Rioja today. Start at Lopez de Heredia, a family winery proud of preserving its tradition of great wine in Haro. Next, visit Bodegas Luis Cañas, maker of prestigious Amaren wines. Their reception platform offers one of the best vine-viewing areas in the region, and a wine tasting with tapas will top off a fantastic visit. This evening, travel to Venta Moncalvillo, a Michelin-starred restaurant run by the Echapresto brothers. With Ignacio in the kitchen and Carlos in the cellar, you can look forward to mouth-wateringly eclectic food and wine pairings. (B, T, D)



Day 8 | June 8

NAVARRA AND SAN SEBASTIÁN

Today, visit the beautiful Hacienda Queiles estate, twice winner of best organic olive oil in the world. Learn about the effect the Mediterranean climate has on the olives and olive oil, and then enjoy a private lunch with tasting of the estate's award-winning oils, artichokes, and white asparagus. Later, drive to San Sebastián and take a gourmet tapas tour around the old town. San Sebastián has more Michelin stars per capita than any other city in Europe, and the culinary obsession shows in every tapas bar! (B, L, T)

Day 9 | June 9

SAN SEBASTIÁN

After breakfast, head out for a final wine visit along the Basque coast at Txomin Etxaniz. Txakoli is the most Basque of wines, a light spritzzy white produced from local grapes grown on hillsides overlooking the Cantabrian Sea. See the remarkable tall trellised vines and enjoy a tasting with some of the family's home-cured anchovies. This evening, visit Rekondo, home to the world's greatest selection of Spanish wine. Enjoy a farewell dinner that offers simple Basque cuisine as an accompaniment to some legendary older-vintage Spanish wines. The restaurant is a wine lover's dream and a fitting location to conclude our Spanish food and wine odyssey. Toast new friends and experiences with some of Spain's great wines overlooking the Cantabrian Sea. (B, D)

Day 10 | June 10

IN TRANSIT

After breakfast, check out of the hotel and depart for your return flight home from the Bilbao airport. (B)

Meals included as listed: B = Breakfast Buffet; L = Lunch; D = Dinner; T = Tapas



LECTURER

Alex M. Saragoza received his Ph.D. in modern Latin American history from the University of California, San Diego, where he specialized on Mexico and Cuba. While a professor at UC Berkeley, he has served as director of the Center for Latin American Studies as well as director of international programs for the campus. His Berkeley courses delve extensively into Spanish history in order to understand, for example, Cuba's colonial heritage, given the island's 400 years of being a colony of Spain; and he has lectured on the Spanish Civil War and on the history of Catalonia for the Osher Lifelong Learning Institute (OLLI).

Over the last three years he has conducted research on Spanish public history, traveling to different parts of the country in order to study its major historical museums, including those of northern Spain in Bilbao, Lugo, Oveido, and the Basque town of Guernica, the inspiration for Pablo Picasso's famous mural. In addition, he has embarked on a new endeavor on the globalization of the wine industry, which encompasses that of Spain, a major source of competition to the wine producers of California.

Cal lecturer's participation is contingent on a minimum number of paying travelers and cannot be guaranteed.

Trip requires a minimum of 12 passengers to operate, and will not be confirmed until this minimum has been met. Please do not make airline ticket arrangements until you have received the welcome packet and confirmation of the trip departure that will provide additional information on suggested flights.

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June 1 – 10, 2017

PRICE PER PERSON: \$5,495

Please enter the names of each traveler exactly as they appear on your passport:

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I request a single room and will pay the supplement of \$800.

Final payment is due March 2, 2017 and is payable by check or credit card.

Enclosed is my/our non-refundable deposit of \$ (\$800 per person) for person/people on the above tour.

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TERMS & CONDITIONS

PAYMENT SCHEDULE: A second payment of \$700 per person is due January 31, 2017. Final payment is due March 2, 2017. An invoice will be sent to you requesting each payment. Payments may be made by check, American Express, Discover, MasterCard, or Visa.

CANCELLATIONS & REFUNDS: All cancellations must be submitted in writing. Every cancellation, regardless of the reason, will be subject to an \$800 per-person cancellation fee, if requested in writing before January 30. Cancellations made between January 31 and March 1 are subject to a \$1,500 per person cancellation fee. No refunds are granted after March 1, for no-shows, or early departure from a trip already in progress. The payment of the deposit, or any other partial payment for a reservation on a program, constitutes consent by all guests covered by that payment to all provisions of the cancellation policy contained in this information, whether or not the guest has signed the form.

CAA MEMBERSHIP POLICY: One traveler per room, whether an alumni or friend, must be a current Cal Alumni Association member to participate in Cal Discoveries travel offerings. For the Cal Alumni Association, \$50 for seniors 65 years and over, and \$60 for those who are 64 years and under establishes a regular or affiliate membership with all other Association benefits. A married couple and their children under 21 may travel on one membership. Memberships are for individuals only and are non-refundable and non-transferable. Please make dues payable to CAA by separate check, or, provide an American Express, Discover, Visa, or MasterCard number with expiration date for payment.

INCLUDED FEATURES: Group transfer to/from airport on arrival and departure if within the recommended arrival/departure window; 8 nights hotel accommodations; 8 breakfasts, 5 lunches, 4 tapas, and 3 dinners; wine and soft drinks at lunch and dinner; unlimited bottled water; entrance and excursion fees for all included activities; transportation by private car or coach; baggage handling at hotels and transfers; services of local English speaking guides; services of an experienced Iberian Wine Tours Spain tour director; gratuities to all guides, drivers, porters, and waiters at group meals.

NOT INCLUDED: International airfare, checked luggage fees; costs of passports and visas (if needed), meals other than those specified, beverages other than those specified, optional tipping or gratuities, travel insurance, and other expenses of a personal nature (liquor, laundry, etc.).

MOBILITY AND FITNESS TO TRAVEL: This trip is Moderately Active: Faster pace, substantial distances covered, and extensive walking. You should be in good physical condition to enjoy the tour to the fullest. Passengers requiring special assistance, including without limitation those who permanently or periodically use a wheelchair, must be accompanied by someone who is fit and able to assist them, and who will be totally responsible for providing all required assistance.



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