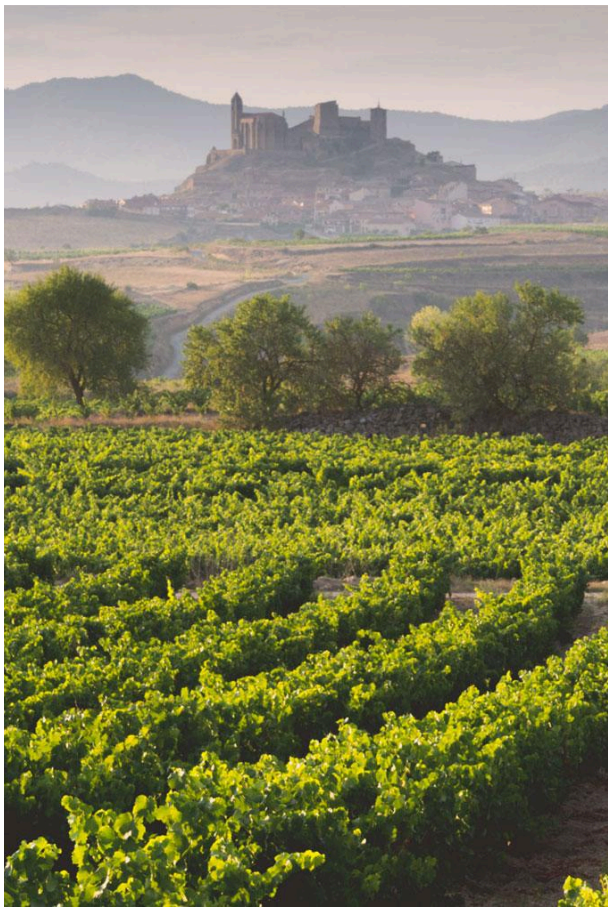
JOANNE WEIR
CULINARY TOURS

LA RIOJA, SPAIN

Discover hidden treasures and endless flavors in Spain's most celebrated wine region



DATES: October 16-22, 2027
PRICE: $7250.00 US PP*

Questions?

Contact: Karen Alvey
Joanne Weir Culinary Tours
Mobile: 1.415.503.8791
journeys@joanneweir.com

RESERVE YOUR SPACE

WHERE YOU WILL STAY

Stay in a historic private palace at the heart of La Rioja's wine region—where exclusive luxury and once-in-a-lifetime experiences await.

Commissioned in the mid-18th century by Don Tomás Gómez de Gayangos, Vice Admiral of the Spanish Overseas Fleet, this palace is a striking example of opulent Creole Baroque style, blending Spanish and American colonial influences. Built from ashlar stone, the residence features two grand floors, a romantic attic hideaway, a sprawling courtyard, and a carriage entrance—hallmarks of exclusivity and refined design. Exquisite ironwork balconies and rare, masterfully crafted gargoyles distinguish the palace—features inspired by Mexican palaces and unique in the region.

Marqués de Vargas Palace now enters a new era, continuing its legacy of elegance while simultaneously providing modern amenities and well-appointed en suite rooms and apartments. Yet, that's just the beginning! The estate is also home to a historic vineyard, where grapes are lovingly nurtured and transformed into premium, limited-production wines.

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DAY TRIPS & EXCURSIONS



Spain's finest: Wine, markets, and more!

Local insiders (and dear friends!) Angel and Mariangeles—renowned restaurateurs—and area expert, Ignacio, will personally guide us, unlocking behind-the-scenes access and unforgettable surprises you won't find in any guidebook.

The itinerary will be packed, and don't worry; we will enjoy a little tapas bar hopping, through the streets of Logroño, home to some of Spain's best small plates. Then, get ready to savor some fantastic wines. The white wines made with the Viura grape are delicious, and the red wines from the Tempranillo grape are legendary. We will be sure to visit a few of the best wineries.

Then take in the area's rich culture as we explore medieval Laguardia, tour a breathtaking 12th-century church, and visit the world's largest wine museum— home to a fascinating collection of artifacts and thousands of wildly artistic corkscrews.

The majestic city of San Sebastián is on everyone's list for a reason, so get ready to meander along its famous boardwalk to take in the views of the Cantabrian Sea. Then explore Old Town's neoclassical architecture in the square before choosing a bar (or two or three!) to sample the best pintxos with a glass of wine. We could also take a walking tour of Pamplona or visit an extraordinary olive oil producer. True to the Spanish zest for life, our last evening's celebration will be over-the-top, so all I can say is: rest up!

COOKING CLASSES



Create delicious dishes from treasured family recipes.

Prepare to be inspired by the incredible quality of ingredients we'll have at our fingertips! The region's legendary fertility and centuries-old traditions explain the world-class wine, remarkable fresh produce, artisinal cheeses and hand-crafted Jamón Serrano and Ibérico!

Join me in the Palace kitchen for hands-on cooking classes, where we'll learn, taste, and create lasting memories. We'll use vine-ripe tomatoes from a Mariangales' garden to make a flavorful salmorejo, patatas bravas with creamy allioli, and make the perfect potato tortilla, a classic any-time-of-day tapa. We might even take over the kitchen in my friend's local restaurant, where we can join their chef to prepare more of my favorite Spanish recipes. I don't want to ruin the surprise, but we simply must gather by the Oja River to make paella, prepared in true Spanish tradition over a wood fire.

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SAMPLE ITINERARY

DAY 1: Welcome to La Rioja
Meet the group at Gran Hotel Domine in Bilbao for the transfer to your home for the week, Marqués de Vargas Palace. Enjoy a welcome reception before a quick walk to my friend's restaurant, where we'll enjoy a specially prepared dinner.

DAY 2: Wine-lover's Treasures and Tapas in Logroño
After breakfast, we'll set out on a scenic drive to a fascinating wine museum, where we'll take a trip back in time and discover the traditions that make La Rioja one of the best wine regions in the world. Fast forward into the present and enjoy a taste of innovative wines and lunch. We'll continue on to arguably, the capital of tapas bars for an evening sampling an array of small bites with outstanding regional wines.

DAY 3: Flavors and Views in San Sebastian
Get ready for a day to remember as we embark on an all-day excursion in the stunning seaside village San Sebastian. Yet, we may need to take a quick detour on the way and stop in Pamplona, where our guide will lead us on a fascinating walking tour through this historic city. Then, it's on to San Sebastian with free time for walking, shopping and exploring this gorgeous city. We'll gather for tapas at my favorite spots, and savor a slice of Basque Country's incredible cheesecake before the relaxing ride back home.

DAY 4: Rioja wine and a picnic like no other
Fuel up with breakfast and take a leisurely ride to an ancient open-air salt mine on the edge of Basque Country. The natural crystals formed in this 200 million year old sea bed are prized by chefs worldwide! Then it's on to a surprise location where we will join a local chef to create lunch over an open fire!

DAY 5: Bodegas, Vermouth and Spanish specialties in Rioja Alta
Savor a breakfast buffet at home and prepare for an immersion into local specialties. A scenic drive leads to a bodega renowned for its artisanal vermouth paired with a few tasty bites and discover how this spirit can be simultaneously simple and complex. We'll lunch at a local gem and take a stroll through the historic hamlet's cobblestone streets. Return home and relax before joining Joanne at her friend's restaurant to learn how to prepare a treasured family recipe for dinner.

DAY 6: Fine Wine and Farewell Celebration
We'll make the most of our last full day with a quick drive to an incredible winery in Laguardia. Taste their exquisite varietals with their winemaker and work up an appetite for a relaxed lunch at a family-run bodega. Return home in time to relax, then toast your fellow travelers and celebrate the week's adventures over a dinner event filled with surprises!.

DAY 7: Departure
Enjoy breakfast before the morning group transfer back to Bilbao Airport, concluding your adventure.

*sample- for planning purposes only.

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TRIP DETAILS

The price for this tour is $7250.00 US per person*, based on double occupancy. A deposit of $2000.00 US per person is required to register for this tour. Limited single-occupancy rooms are available, and a single supplement charge of $2000.00 US applies for solo travelers. Please read the **Tour Terms and Conditions** for details.

RESERVE YOUR SPACE

We strongly recommend trip insurance. Policies vary, so be sure to review the details and make sure that they suit your needs.

Included:

- Limited group size and thoughtfully curated itinerary
- Meals- breakfast, lunch, and dinner with wine
- Luxurious accommodations in a private palacio
- Hands-on and demonstration cooking classes
- Wine tasting at top-rated bodegas
- Excursions and day trips with knowledgeable and friendly multilingual guides
- Private coach transportation during the tour
- Group transfer from Gran Hotel Domine Bilbao to our home for the week at approximately 4:00pm on day one.
- Group transfer to Bilbao Airport (BIO) at approximately 9:00am of the final day