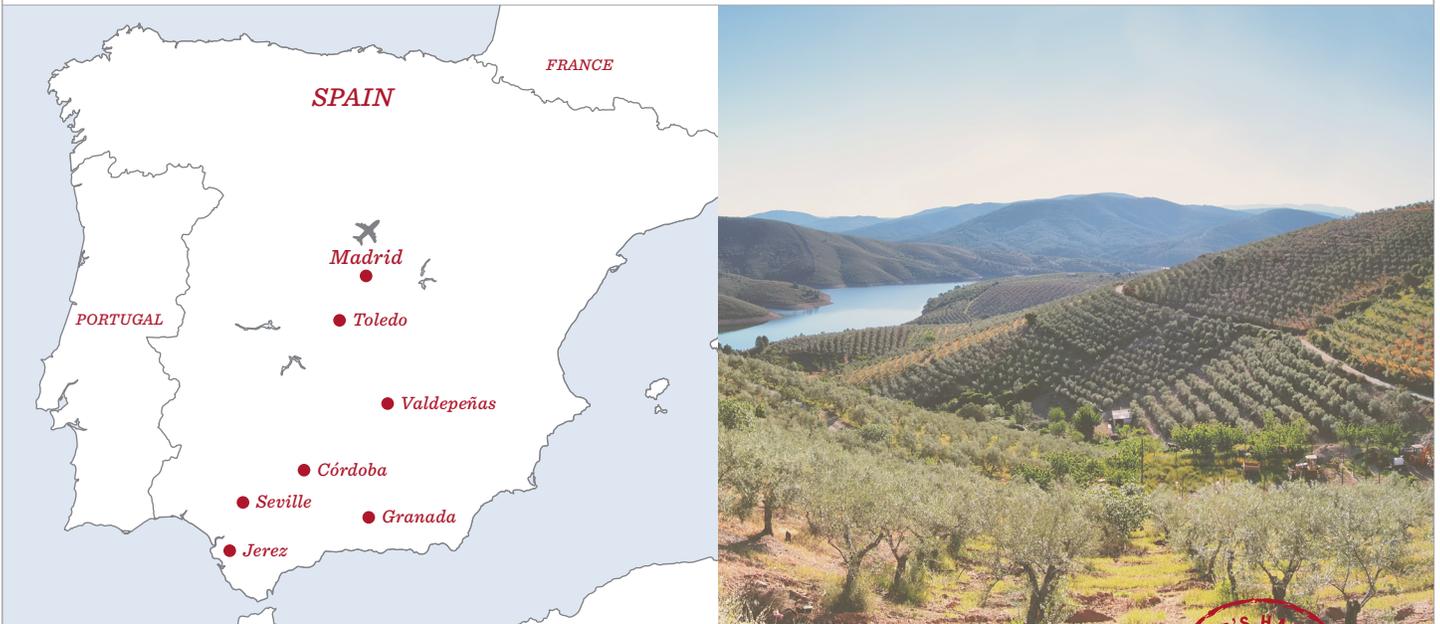


SOUTHERN SPAIN

A Wine-Inspired Tour

Join Chef Matt McMillin on our second customized journey to explore the wines of Spain, which boasts the largest vineyard surface in the world. The varied climate of the country lends to smaller microclimates across its diverse regions, each perfect for growing different types of grapes. This time our tour takes us to the south of Spain for new experiences, new explorations, and new tastes! Southern Spain is home to full-bodied reds, quality Sherris, and delicious dessert wines. The wines and food of Southern Spain will have your mouth watering, and the vistas and sites will be a feast for your eyes. First-timers and repeat visitors alike will savor this unique itinerary designed for Cooper's Hawk Wine Club.



JUNE 9-17, 2018



saturday, june 9, 2018

DEPART USA

Today you will board your plane to depart the USA for Madrid, Spain, arriving the following morning.

sunday, june 10, 2018

ARRIVE MADRID, SPAIN

Welcome to Madrid! You will be met in Madrid by our Tour Director and escorted to a coach for a group transfer to our hotel (normal check-in times apply). This evening we join our Tour Director for a drive through the old quarter of Madrid and a walk to a typical Madrileño “tapas” bar to enjoy a tasting of tapas and local wines, followed by dinner and an orientation drive through Madrid, the capital of Spain since 1561.

Meal Included – Dinner

HIGHLIGHTS

Arrival in Madrid

Tapas Welcome Reception

Evening Orientation Tour



MADRID – TOLEDO – MADRID

Today Madrid is a strikingly modern city, the showcase of a country resolutely turned towards the future. This morning our local guide will take us to the Puerta del Sol, Plaza de España with its monument to Cervantes, the Parliament, Cibeles Fountain, elegant Calle de Alcalá, and Paseo de la Castellana. We'll learn about Spanish wine and discover traditional Iberian ham houses in Madrid. We'll taste wines and several cuts of Iberian meats like chorizo, salchichón, lomo, and ham paired with Manchego cheese and other classic tapas. As we taste we'll learn about the fascinating history and culture of Spanish wine, the differences between each type of ham you can find in the market, and we'll master how to shop for them like a local. Then we visit the emblematic and high-quality Jamonerías (Home of Ham) and see how a professional ham cutter carves those delicious thin slices with his special long knife. We will experience first-hand why Iberian ham ("black hoof") is so delicious and unique.

This afternoon we travel to Toledo, former capital of Spain, spectacularly situated on a granite hill surrounded by a loop of the Tagus River. Here we visit the Finca Loranque Winery built at the end of the 18th century by an aristocratic family who kept the property until the end of the last century. It was not until 1981 that the Díaz Bermejo family acquired the winery, retaking in this way centuries of winemaking tradition with the objective of creating high-quality wines with a unique personality. We will experience a guided tour of the winery and a tasting course to learn the distinct tastes, aromas, hints, and the stages of tasting wine. We return to Madrid this evening.

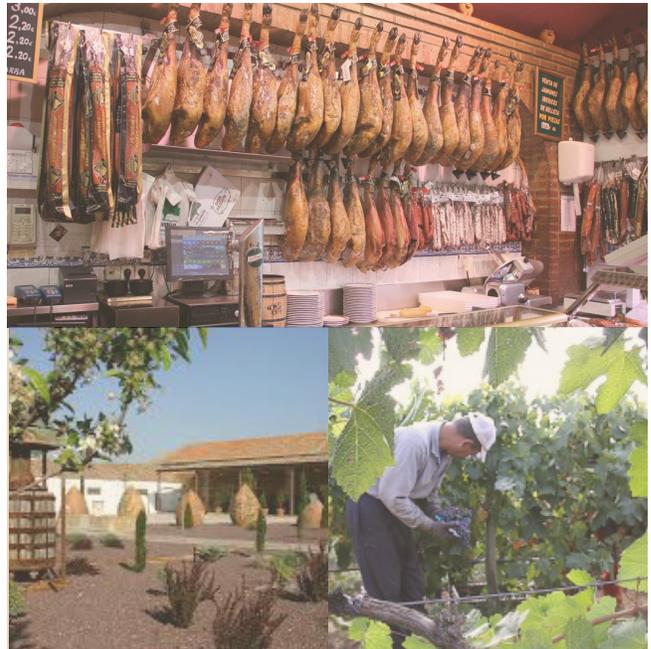
Meals Included – Breakfast, Lunch

HIGHLIGHTS

Madrid City Tour

Ham House Experience

Finca Loranque Winery Visit & Tasting



MADRID – MONTILLA – CÓRDOBA

After breakfast we'll drive through the verdant vineyards of Andalusia for a visit to a typical wine bodega in Montilla, where we'll enjoy a fabulous wine tasting. We then continue to Córdoba through the fabled land of Don Quixote's La Mancha, where windmills, castles, and vineyards define the landscape. During a guided walking tour of Córdoba we'll see the Alcázar, the Roman Bridge, and the medieval Jewish quarter. Later we'll enjoy a guided tour and tasting at a Montilla-Moriles winery. The famed Montilla-Moriles region has the prestigious D.O. (Denominación de Origen).

Montilla-Moriles is hilly, and its vineyards are located at elevations of 125-600 meters above mean sea level. The best vineyards are laid out on grounds with soil similar to those of the Jerez region, only there it is called not *albarisa*, but *albero*. Our tasting will be followed by a 4-course dinner of Spanish specialties.

Meals Included – Breakfast, Dinner

HIGHLIGHTS

Wine Bodega Visit & Tasting

Córdoba Walking Tour

Montilla-Moriles Winery Visit & Tasting

Spanish Dinner



CÓRDOBA – SEVILLE

We visit a local winery to immerse in Córdoba’s history as a winemaking region – and, of course, we will taste their wines. We then travel on to Seville, which legend says was founded 3,000 years ago by the mythological hero Hercules. Our local guide will tell us about the city’s role in Roman times, its conquest by the Moors in 712 AD, and its contribution to the discovery of the New World during our sightseeing tour. We’ll admire Maria Luisa Park, the Golden Tower on the Guadalquivir River, and the university that used to be the tobacco factory of *Carmen* fame. We’ll stroll through the narrow streets of the charming Santa Cruz Quarter, where we’ll

enjoy some free time to explore the Quarter on our own. Tonight savor a 3-course Andalusian dinner with wine and experience an exciting Flamenco Show. The flamenco dance, with its roots in Indian, Arabic, and Spanish cultures is a highly expressive, passionate dance form that no visitor to Spain should miss.

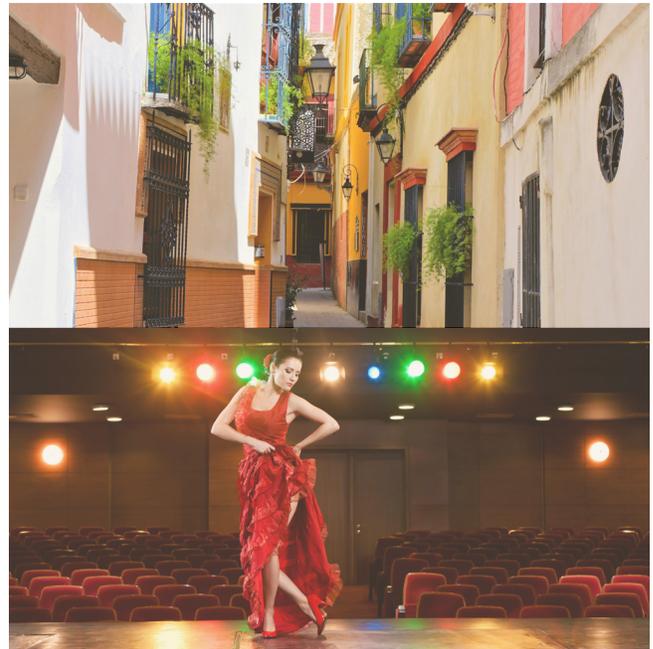
Meals Included – Breakfast, Dinner

HIGHLIGHTS

Córdoba Winery Visit & Tasting

Seville City Tour

Andalusian Dinner & Flamenco Show



SEVILLE – JEREZ – GRANADA

This morning we visit the Andalusian wine area for a tasting of local wines and light tapas while learning the history and fascinating stories behind the wine. Nobody knows when winemaking was first introduced to Andalusia. It could have been brought there by the Greeks 2,500 years ago or even earlier, by seafaring Phoenician traders from the east. What we do know for sure is that by the time the Roman Empire ascended, wine was being made in Andalusia in a big way, and the activity has continued more or less uninterrupted ever since. We'll travel further south to the Sherry Triangle and arrive in Jerez for a visit to a historic sherry bodega, where we encounter the process and history of this Spanish specialty. Jerez de la Frontera is a typical city of wine. Cellars and wineries abound and are part of the landscape of the city. The legendary Old Quarter is packed with bodegas and ceilinged wine warehouses with distinctive

signage. Every street has its bars and cafés with tables made from blackened Sherry butts. Vineyards are everywhere around. After our winery visit, we'll stop for lunch at a local restaurant to further enjoy the Andalusian cuisine.

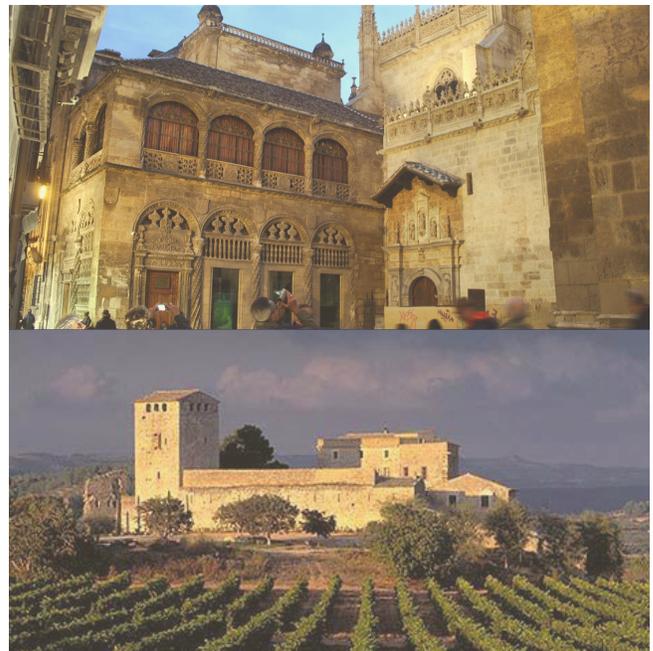
We continue to Granada, which for centuries was a cultural center for poets, artists, philosophers and the likes, and their heritage can be seen everywhere. The Alhambra Palace is considered to be the most important witness of the Islamic civilization that flourished in Granada. This evening enjoy a walk through the spellbinding center of Granada and join the locals at some of the city's most famous tapas bars for a tasting of tapas and local wine.

Meals Included – Breakfast, Lunch

HIGHLIGHTS

Andalusian Winery Visit & Tasting with Tapas

Historic Sherry Bodega Visit & Tasting



GRANADA – VALDEPEÑAS – MADRID

After breakfast, we will begin our journey back north, stopping in Valdepeñas, a wine-producing zone in the south of Castilla-La Mancha, central Spain. It is almost entirely surrounded by the larger La Mancha region. Valdepeñas takes its name from the ancient city of the same name that lies in a sunbaked river valley dotted with small rocky formations – hence the name ‘*Val de peñas*’ (Valley of Rocks). Valdepeñas is a historic wine-growing area, with a long tradition of supplying wine to Madrid and Valencia.

In Valdepeñas we’ll visit La Bodega de las Estrellas, where a guided tour will take us to the amphorae rooms, courtyard, and the hand-dug cellar before we enjoy a tasting of wines. The Bodega is nearly 200 years old and testifies to the succession of four generations of vintners. As Spain’s organic agriculture pioneers, their vines are cultivated in harmony with the environment, allowing the synthesis of aromas, flavors, and antioxidants that the grape is storing under

its skin. They use centenarian amphorae (*tinajas*) in an elaboration as simple and natural as the wine itself. This provides a unique character for the wines and softens their tannins. The sunny lands provide Tempranillo variety with a perfect maturity and permit the natural creation of fruity aromas and flavors. Natural character and quality are the priorities of these vintners as they do not have much interest in new technologies.

We then continue through the olive and orange groves of the Andalusian hills and then again through the haunting, barren landscapes of Don Quixote’s La Mancha as we head back to Madrid. This evening we’ll enjoy dinner at our hotel.

Meals Included – Breakfast, Dinner

HIGHLIGHTS

La Bodega De Las Estrellas Visit & Tasting

Andalusian Countryside

Hotel Dinner



MADRID

Today we will have a highlight visit to Madrid’s Neighborhood Market, where we enjoy a very unique experience learning about the region’s fresh seasonal products and ingredients, the secret source of Spanish cuisine. We will start off with a typical Spanish brunch of churros and chocolate, coffee, and a toast of bread with fresh tomatoes with olive oil or a Tapa of Tortilla (Spanish Omelet) – it’s your choice! Once satisfied we’ll visit the market and discover all the varieties of fresh Spanish products sold here. This is Spain’s largest fresh market (over 200 vendors) with stalls of fruit, vegetables, delicious olives, meats, hams, and fresh fish and shellfish from Spain’s three seas. We’ll make several stops in different stalls,

learning first hand from the shopkeepers about their products, and we’ll be able to purchase ingredients like saffron, paprika, canned Basque white tuna, extra-virgin olive oil, and quirky jams of red peppers or chestnuts.

This afternoon you will be free to explore Madrid on your own. This evening we’ll delight in a special farewell traditional *cocido madrileño* dinner at one of the best restaurants in the heart of Madrid.

Meals Included – Brunch, Dinner

HIGHLIGHTS

Neighborhood Market Tour

Leisure Time

Farewell Dinner



MADRID – USA

Depart from Madrid and return to the USA.

inclusions

INCLUDED

7 nights' accommodations at first class hotels

Winery visits/tastings & sightseeing as shown

Breakfast daily, two lunches, five dinners

Tour director

Private coach throughout

Country taxes and service fees

Gratuities for tour guide and driver
(local guide gratuities not included)

NOT INCLUDED

Meals when not mentioned as included

Room service & personal room charges

Excess baggage and portorage

Local guide gratuities

Private transfers if you do not arrive/depart
with group

Trip cancellation and travel insurance



rates

\$2,937

Double occupancy (per person)

\$3,247

Single occupancy

Space is limited on this tour and will be sold on a first-come basis upon receipt of deposit. To make reservations please call or email Carol or Kelly (contact information below). You must have a valid passport for travel to Spain. At this time no visa is necessary for US citizens to travel to Spain.

This tour requires a minimum of 20 people to operate. Rates will reduce by approximately \$300 per person with a minimum of 30 participants. Wineries and hotels can be subject to change.

deposit & final payment

\$750 DEPOSIT

per person, due upon making reservations

FINAL PAYMENT

due by March 28, 2018

Forms of payment can be cash, check, Mastercard, Visa, or American Express.

airfare

Airfare is not included, but we are happy to assist you secure your air tickets. Arrive into Madrid by 8:30 a.m. in order to catch the group transfer. Depart from Madrid at 12 noon or later.

late cancellation policy

DEPOSIT - MARCH 28, 2018

\$750 per person

MARCH 29, 2018 - DEPARTURE

non-refundable

If we have a waitlist, we may be able to assist with a name change instead of a cancellation. Name changes have a \$100 per person administrative fee. There is no guarantee we will have someone to take your spot, in which case full cancellation fees will apply. Air tickets are non-refundable from the time of ticketing. No name changes are allowed on air tickets.

Travel Guard trip cancellation and travel insurance will be quoted at the time of booking.

reservations



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