

eurotourguide



Agencia de Viajes On-Line
EuroTourGuide CV-Mm-2045-A
jessicahayes@eurotourguide.com
www.eurotourguide.com

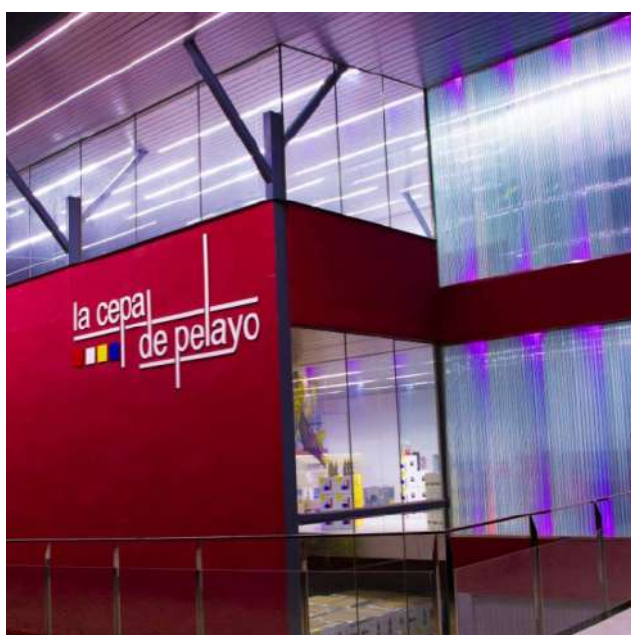
WINE TOUR 13
5 BODEGAS TO VISIT DURING THE HARVEST
21 WINES TO TASTE
WINE MUSEUM & COOKING LESSON
HOTEL HB WITH WINE & WATER



8th -10th SEPTEMBER 2026
395€ SHARED PER PERSON / 435€ SINGLE
SMALL GROUP TRAVEL MAXIMUM 34 PEOPLE
A BRAND NEW TOUR

DAY 1 TUESDAY 8TH SEPTEMBER 2026

Following a quick comfort stop, our first midday bodega visit showcases striking, avant-garde architecture blending geometric design with historic cave heritage along the Júcar River cliffs. Returning to the village, you can choose from great restaurants for lunch before we enter the La Manchuela DO for our second bodega. Here, we will sample five wines at a family-run winery committed to ethical production, protecting Mediterranean heritage, and reviving artisanal traditions. We then check into our hotel to relax before an evening meal with wine and water included.



DAY 2 WEDNESDAY 9TH SEPTEMBER 2026

After a Spanish style breakfast we pass hectares of vines at the height of the harvest before arriving for a full day in the DO of Utiel and Requena. Get ready to be captivated by the truly special prestigious, family-run estate that holds Spain's highest quality classification - *Vino de Pago* - where they craft elegant, award-winning wines from century-old vines and age them inside historic, 19th-century underground fermentation tanks. Next, we take a journey through a fascinating network of subterranean cellars dug into the medieval subsoil of Requena, followed by free time for lunch. We discover a fascinating restored house dedicated to the once prosperous silk industry before moving onto the countryside to visit an exquisitely preserved antique bodega, cheese making and rural life complex, all topped off with a tasting of local wines. The day concludes with an evening meal accompanied by wine and water.



DAY 3 THURSDAY 10TH SEPTEMBER 2026

After a Spanish style breakfast we prepare ourselves to participate in the cosecha (harvest) or more specifically the vendimia (grape harvest). Invited by Juan and Susan to their reclaimed plots, we'll don gloves and (very carefully) share sharp secateurs as we snip off a few bunches of grapes, experiencing first hand this crucial part of wine production. We'll transport the fruits of our labours to their cellar and see the first stages of turning grapes into wine! Juan will let us into more secrets as he explains and cooks a traditional dish for our lunch and we sample some of the unique wines which they passionately produce in their micro-winery. They champion minimal-intervention natural wines, field blends, and ancient artisanal methods to express the absolute purest, unadulterated essence of old, rare indigenous varieties. Laden with our memories and bottles, it's time to head home, with a comfort stop on route, arriving locally at approximately 17:30.



2* HALF BOARD HOTEL AROS

This hotel is located in the heart of the Casas Ibañez village. It has a Google rating of 4.1 and a Booking.com rating of 8.4. All rooms feature a wardrobe, air conditioning, a desk, a flat-screen TV, a private bathroom with walk in shower. The hotel has a bar and a restaurant where dinner and breakfast are taken.



BASIC TRAVEL ASSISTANCE INSURANCE

- Basic Travel Assistance Insurance is included in the cost of this coach tour (terms and conditions apply, please request a copy of the policy in Spanish if required). The point of origin for both Residents and Non Residents is considered to be the starting point of this coach tour.

CANCELLATION POLICY

- If you cancel the coach tour, the terms and conditions of your personal travel insurance will apply should you have a policy. However EuroTourGuide will re-advertise your place and make every effort to issue you a refund.

PASSENGER NUMBERS

- A minimum number of 24 passengers is required and there will be a maximum of 34 passengers

OTHER INFORMATION

- Jessica from EuroTourGuide will be accompanying you during the Coach Tour, so will always be on hand to offer any type of assistance which is required.

INCLUDES

- Coach Travel, 2* Hotel Aros HB with Wine, 1 midday Meal, Visits to 5 Bodegas, Tasting of 21 Wines (including espomoso/sparkling), 3 Museums; Underground Bodegas, Restored Silk House & Antique Bodega Rural Complex, Grape Harvest Experience & Cooking Lesson

PRICE

- Shared Room: 395€ per person
- Single Room: 435€

PAYMENT INFORMATION

- Non refundable Deposit to be paid at the time of booking of 195€ per person
- Final Payment of 200€ per person in a shared room and 240€ in a single room on the 17th July 2026. A reminder email will be sent with payment instructions.

SINGLE ROOMS

- 6 single rooms are available, please contact Jessica (+34 679 359 596 or jessicahayes@eurotourguide.com) to check availability before booking.

HOTEL BATHROOMS

- All hotels rooms have walk in showers