



*Escorted Tours in Andalusia*

## WINE TOUR: ANDALUCIA IN A GLASS

(Small exclusive group tour 4-12 people)

**Whether you are a seasoned fine wine aficionado or simply a lover of the grape looking to enjoy and better your knowledge of it, Andalusia is definitely the place for you!**

Wine in Andalusia has come a long way since 1100 BC when the Phoenicians first planted their vineyards in the fertile lands of Cadiz. By Roman times, wine was being produced in Andalusia in a big way and interestingly enough, this continued through Moorish times; despite the fact that the Koran frowns on the consumption of alcohol, some found creative ways to interpret the Koran's words on wine, providing some justification such as medicinal purposes. From the 15th century onwards, Andalusian wines were shipped to appreciative drinkers elsewhere in Europe, particularly England, where there was a great fondness for Sack (as Sherry was called then) and sweet wines from Malaga. This happy situation prevailed until the 19th century when European vineyards were affected by the Oidium fungus (Powdery Mildew), followed by an even more devastating plague of Phylloxera (American vine root louse) which first appeared in Bordeaux in 1868 and spread to South Spain 20 years later. As a result, vineyards were replanted with plague-resistant American rootstock, while some, sadly, never fully recovered...

From the historic sherries of Jerez, to the up-and-coming new vineyards in Ronda and Granada province, Andalusia boasts numerous top-quality wines. There are over 40.000 hectares of vineyards planted in 20 regions with over half of the wine production concentrated over 4 major 'Denominación de Origen' (D.O. areas or the equivalent to France's Appellation d'Origine Contrôlée). On this tour, we will explore 3 of these D.O. spread over 4 different regions:

1. **Axarquía** (Malaga province) belonging to the D.O. Sierras de Malaga
2. **Montilla** (Córdoba province) belonging to the D.O. Montilla-Moriles
3. **Ronda** (Malaga province) belonging to the D.O. Sierras de Málaga
4. **Jérez** (Cádiz province) belonging to the D.O Sherry

### ***SUMMARY (6 nights)***

Start Point: Malaga

End Point: Sevilla

Wednesday till Tuesday

2 N Cordoba

2 N Ronda

2 N Jerez

### ***What's Included?***

- All private transfers
- 3/4\* Boutique hotels
- Breakfasts & all meals mentioned in the itinerary
- Fluent English speaking Tour Leader
- Fluent English speaking art historian guides
- Skip the line access
- Tips & Gratuities

### ***What's not Included?***

- International Air Flights
- Medical/Travel Insurance
- Meals & Drinks, other than those mentioned in the itinerary

### ***HIGHLIGHTS (it's not JUST about the wine...)***

- Visit top ancestral cellars and boutique family wineries.
- VIP wine tastings in Jerez and Montilla.
- Sample and savour local gastronomy with paired lunches and tapas tastings at the most emblematic restaurants and wine bars.
- Learn about olive oil production by visiting a hand-picked family farm.
- Discover the magnificent great Mosque and Cathedral of Cordoba, one of the finest examples of Islamic architecture in Western Europe.
- Enjoy an amazing equestrian performance at the Royal Equestrian School in Jerez.
- Breathe nature and enjoy the outdoors and rural Andalusia by discovering the Doñana Natural Park.



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### The 3 fascinating and unique D.O's you'll be exploring are:

#### Jérez, Cádiz province

Jerez-Xérès-Sherry and Manzanilla-Sanlúcar de Barrameda, both located in the province of Cadiz, are *separate* D.O's that share *the same vineyards and Regulatory Council*, established in 1933. They also share similar traditional methods of winemaking based on the *Solera* and *Criaderas* system, a method of dynamic ageing in oak barrels which allows young wines to take on the characteristics of older ones.

Jerez has exported wines since at least Roman times, and today, its wines account for the greatest volume of any Spanish DO exports being sold in over fifty countries. The enormous international commercial success of these wines is, to a large degree, thanks to the long export tradition of important local wineries, the broad consumer range and, last but not least, the wine's exceptional quality; a result of the region's unique winemaking and ageing processes.

Established in 1933, Jerez was one of the first DOs in Spain, this does not mean that it has stagnated however, and in recent years there has been a widening range of wines available on the market thanks to the meticulous work of the winemakers and the Regulatory Council. Today, a small amount of DO wines are subjected to a prolonged ageing process and sold with the certification of *Vino de Jerez Con Vejez Calificada* (Rare Old Sherries) on the back label, a certification granted to wines aged more than twenty years, such as *the Amontillado, Oloroso, Palo Cortado* and *Pedro Ximénez*.

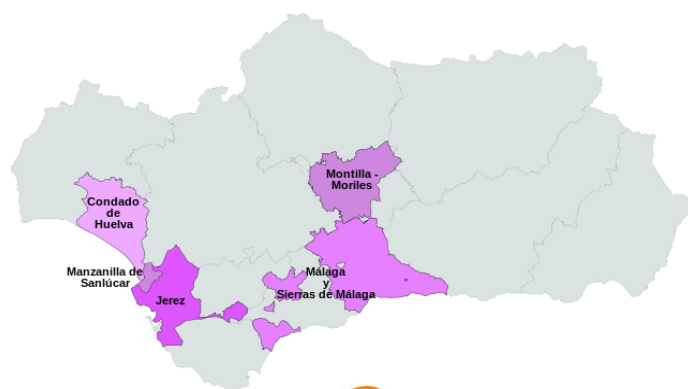
#### Málaga and Sierras de Málaga, Málaga province

The province of Malaga is an unmissable destination for lovers of wine culture. From the *Serranía de Ronda* to the *Axarquía*, passing through the *Montes de Málaga*, you will discover excellent wines, many of them still unknown even to locals. This classic DO, known for centuries for its sweet fortified wines made from *Moscatel* and *Pedro Ximénez* grapes, is holding its own remarkably well after decades of recession under the pressure of tourism. Geographically, the DO forms a T-shape, with the vineyards running along the coast to the east of Málaga city, and back up towards the *sierras*. A smaller third subzone lies to the west of the city. Today, the DO is enjoying a slight renaissance as its dessert wines are being rediscovered. In addition, Málaga producers, like those elsewhere in Andalucía, are adapting to the changing market demands for lighter wine and have set up the new Sierra de Málaga DO to allow young wines to be made in the same geographical area.

#### Montilla-Moriles, Córdoba province

Montilla-Moriles lies at the centre of a historical & geographical triangle that the cities of Granada, Seville and Córdoba form. Today the vines share the space with wheat and olives to give the classic Mediterranean trilogy: bread, wine and oil. The wines produced here are often compared to Sherries as they have a similar aging system. What sets them apart however, is the grape variety that grows in this area: *Pedro Ximénez* (or PX) which makes these wines absolutely unique in the world. There are three main types of wines produced here, the first being young fruity wines (*Tinaja*), the second and third are each aged in their own way: *Crianza Biológica* aged in a Solera system producing *Fino* and *Crianza Oxidativa* which use a mixture of Solera and oxidation resulting in *Olorosos, Palo Cortados* and *Amontillados* (as the name indicates, this style was invented in Montilla, back in the 18th-century). The DO's PX wines are of increasing importance & interestingly are also, legally, sold to Jerez and Málaga producers.

Experimental plantations of light wine grapes, as yet not permitted in DO wines, suggests that Montilla-Moriles may well be toying with the idea of a separate sub-denomination to produce young red & white wines. The region's climate also offers potential for registered organic growing, which has recently begun.





## ITINERARY

### DAY 1: A first sip on Andalusia's Coast

#### Morning: Arrival in Malaga & transfer to Axarquía for [Bentomiz winery](#) tour, tasting & lunch

Upon arrival in Malaga, you will meet with your guide and group with whom you will be spending the next week exploring Andalusia's wine regions.

Together, you will head to your first destination: the Axarquía region belonging to the **Sierras de Malaga D.O.**

We've selected our favourite winery in this region: [Bodegas Bentomiz](#). Here, you'll enjoy a guided tour of the winery's vineyards and production area. After the tour, you'll get to taste four of their *Ariyanas* wines.

This will be followed by a delicious gourmet **wine-pairing lunch** in the wine salon. Enjoy the stunning views and your delectable meal, all in a beautiful and a relaxed atmosphere.

#### Afternoon: Short guided tour of Frigiliana & transfer to Cordoba

You will then be transferred to the charming white village of Frigiliana, where you will enjoy a guided walk through the whitewashed narrow streets stopping at the most breath-taking viewpoints.

Here, you will have the opportunity to take pictures of the ocean and the mountains.

You will then be driven to your hotel in Cordoba (aprx. 2h 15mins)

#### Free evening in Cordoba

We will provide you with good recommendations for places to eat, drink and tips for city walks or any entertainment/events happening during your travel dates.

A rugged landscape, vertical vineyards, spectacular views – these form the unique geographic setting of **Bodegas Bentomiz**. Sheltered by the Maroma mountain range in the back, yet with the Mediterranean Sea in sight, nature provides the perfect conditions for winemaking, as well as for a relaxing afternoon with a glass of wine in your hand. Their 80 to 100-year-old vines flourish in slate soils at heights between 500m and 800m above sea level. The vines are 'bush vines', grown 'en vaso'. The previous year's shoots are trimmed off at the end of the winter so that the new sprouts grow into branches with leaves that form a bush and provide the fruit with an essential shade – and the humidity is so low that the grapes can ripen low near the ground without any risk of rot. Their sweet wines are not fortified, instead, they prefer to stop fermentation with a cold-shock treatment, thus keeping the wine naturally sweet (unfortified). This method is time-consuming and labour-intensive, requiring great attention and care, but the freshness of their dessert wines make the effort worthwhile. It is a balance between traditional and modern techniques, and their dedicated, hands-on approach, that has allowed Bodegas Bentomiz to produce an exceptional range of fresh, delicate, elegant wines. Over 20 Michelin-starred restaurants in Europe serve the Ariyanas wines. These include restaurants such as El Celler de Can Roca, De Karmeliet, SantCeloni, Ramon Freixa, Enoteca Paco Pérez, and De Kromme Watergang.

**Frigiliana** is a maze of cobbled streets, with meticulously maintained whitewashed houses, that provide a stunning contrast against the blue skies and red slate roofs. The colorful plant pots brimming with bougainvillea, lavender, and jasmine all add an extra dash of color to this enchanting scene. As you wander up the hillside through the pedestrianized cobbled streets, past the white houses with doors painted an array of pastel colors, past tiny nooks and crannies and viewpoints that offer glimpses of the surrounding countryside and the coast below, you can fully understand why Frigiliana is considered by many to be one of the most beautiful villages in Andalusia. A village that has consistently won awards to that effect. Including being voted as the 'prettiest village in Andalusia' by the Spanish tourism authority.

Meals included: Wine tasting & wine-pairing lunch



## DAY 2: Cordoba - A rich bouquet of history

### Morning guided tour of Córdoba

Your art historian guide will meet you at the lobby of your hotel to take you for an introductory walking tour of aprx. 3 hours to discover the main sites of Cordoba, a **Unesco listed city**.

The visit will, of course, include the famed **Mosque/Cathedral (La Mezquita)**, a monumental site which encapsulates this city's identity like few other buildings can, with the layers of its beautifully complex history visibly integrated in its walls and bearing the marks of the various and diverse cultures and civilizations that helped shape this fascinating city.

You will also discover the **Jewish quarter (la judería)**, a quaint and charming network of pretty narrow lanes that will lead you to the **Synagogue** a unique building in Andalusia and one of the three best-preserved Medieval synagogues in the whole of Spain.

This wonderful tour will end at the **Royal Alcázar/Palace**, once the residence of Roman governors and Moorish caliphs, and finally, in 1328 the Cordovan home of the Spanish kings.

**Lunch** at Bodegas Campos, a beautiful maze of rooms and patios, this restaurant is Córdoba classic and popular with both cordobeses and visitors. Both the restaurant and more informal *taberna* (tavern) section serve up delicious dishes putting a creative twist on traditional Andalucian dishes without ever taking away from its authenticity while serving it's very own wines!

**Free afternoon & evening** to explore the city at your leisure.

**Córdoba** is a city in the southern Spanish region of Andalusia, and the capital of the province of Córdoba. A great cultural reference point in Europe, this ancient city has been declared a World Heritage Site and contains a mixture of the diverse cultures that have settled it throughout history. Very few places in the world can boast of having been the capital of a Roman province (Hispania Ulterior), the capital of an Arab State (Al-Andalus) and a Caliphate. The city famously houses the Mezquita, a symbol of the worldly, sophisticated culture that flourished here more than a millennium ago when Córdoba was western Europe's biggest, most cultured city. Such splendour is palpable in the intellectual wealth of this city, that has seen the birth of figures like Seneca, Averroes, and Maimonides (Cordoba has in fact erected a life-size statue in honour of this physician and philosopher considered one of the greatest Jewish thinkers of all time).

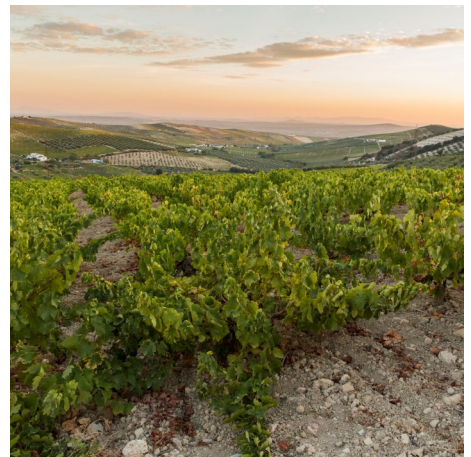
Meals included: Breakfast & lunch



## DAY 3: The essence of Andalusia's countryside

### Morning day trip to Montilla olive oil & wine region

On this exciting tour, we will venture out into the countryside to explore the beautiful hills of Montilla (still a very unspoiled wine region south of Córdoba) part of the **Montilla-Moriles D.O.** This tour is designed for curious and adventurous wine-lovers, amateurs and experts alike! Olive oil, gastronomy, and wine are part of Andalusia's popular wisdom and with this tour, you will delve into this fascinating world.





### Morning olive oil experience

Your private driver/tour guide will pick you up from your hotel and will take you to Montilla (aprx. 40 min ride).

Your first stop will be a family-run olive oil mill where you will discover the full process of olive oil making. You will enjoy a tour of the family groves and learn about the different characteristics, culinary uses and health benefits of olive oil. After a visit to the mill and the on-site museum, you will enjoy a very interesting short video about oil production followed by a tasting of two of their delicious varieties along with freshly baked bread made by the very same family!

### Lagar Blanco: Wine tasting and lunch amongst Montilla's hills

The second experience of the day is a visit to Lagar Blanco, a local family-run boutique winery located right in the heart of the Sierra de Montilla, a stunning rural landscape with endless vineyards and rolling hills. Upon arrival, you will be welcomed by a truly passionate viticulturist who will take you to the family vineyards to tell you about the history of this ancestral winery. Next, you will be guided into the wine cellar, a remarkable sacred space where their oldest wines are kept. On this educational tour, you will learn about the unique grape variety that grows exclusively in Montilla, the popular and worldwide known "Pedro Ximenez". You will also learn about the entire process and aging system of these unique dry and sweet wines, a process that is probably the oldest in Spain. The visit will end with a delicious tasting of 5 different varieties (*Tinaja, Fino, Amontillado, Oloroso, PX*) followed by a traditional tapas lunch home made by the winery owners.

**After lunch**, private transfer to your hotel in Ronda (aprx. 1h 50mins)

Did you know that Spain is the largest producer of **olive oil** in the world and that 80% of Spanish production is made in Andalusia? The history of olive oil takes us back to the Phoenician and Greek civilizations settled in the Iberian Peninsula over 3,000 years ago. The importance of olive oil to Spanish culture cannot be overstated; locals actually refer to it as "liquid gold". Spain is also home to an abundance of grape varieties; making it the third-largest wine producers in the world.

Home of the famed "Gran Capitan", Gonzalo Fernández de Córdoba, a Spanish general who fought in the Conquest of Granada and the Italian Wars, **Montilla** is the center of the Designation of Origin wine zone known as Montilla-Moriles. The landscape here is dry and the soil is a blinding white Albariza (white marl composed of clay, calcium and marine fossils). Its excellent moisture retention is very significant as this area is hotter than almost anywhere else in Spain. The wineries of the Montilla-Moriles Wine Route offer the possibility of enjoying a tailored tasting, both for connoisseurs and neophytes, for lovers or simply curious, while showing the peculiarities of the development of these wines where the undisputed star is the Pedro Ximénez grape variety and in which the biological aging (for the Fino wine) and the oxidative aging (for the Amontillados, Olorosos and Pedro Ximénez) take part following the system of criaderas and



### Ronda evening sunset tour

You will first check-in at your hotel where you could leave your luggage and straight after you will go on an introductory walking sunset tour of aprx 2.5 hours which will cover the old town, the cliffs, the New bridge and the bullring.

**Ronda** is a mountaintop city that sits in the heart of the Serrania de Ronda. Set dramatically above a deep gorge and surrounded by lush river valleys, it is a place that is absolutely breathtaking. The gorge, El Tajo, separates the city's 15th-century new town from its Moorish old town. Puente Nuevo, a stone bridge spanning the gorge, has a lookout offering stunning views and the new town's Plaza de Toros, a legendary 18th-century bullring, is one of the city's most recognizable landmarks.

Meals included: Breakfast, olive oil tasting, wine tasting & tapas lunch



## DAY 4: Amongst Ronda's vineyards

### Morning tour of Acinipo

Your private driver will pick you up from your hotel and will take you to the Roman site of Acinipo where you will learn about the region's long wine history.

### Late morning winery tour, wine tasting & lunch at [Bodegas Chinchilla](#)

Then, you will visit a boutique family-run winery close by where you will have a delicious wine tasting lunch. The visit begins with a tour through the vineyards to admire the spectacular views over the Roman settlements of Acinipo.

Then you will continue visiting the different areas where wine is elaborated, bottled and finally aged at the cellar. You will learn directly from the family producers the whole wine-making process, 'from grape to glass'. This will be followed by a tasting of their wines paired with a delicious **tapas lunch homemade and cooked by Gema herself**.

### Afternoon winery tour & wine tasting at [Bodega Descalzos Viejos](#)

After lunch, you'll head to your second winery of the day where you'll enjoy a guided tour of this family-run boutique winery which will include a visit to the cellar and gardens, a tasting of 3 wines paired with cured Iberian meats and cheese .

The bodega features a very special building: a recently restored Trinitary Convent from the XVIc. You have been booked for a wine tasting & snacks tour of approx 1.5hrs to discover the magic of the place and the amazing wines that they produce. The barrel room boasts a restored fresco on the wall. It is indeed one of Ronda's most beautiful wineries in the area thanks to its spectacular location and stunning views over the Tajo gorge.

Once you've visited the winery you will have the rest of the **afternoon & evening** in Ronda free to enjoy at your leisure.

Much of what is known about ancient winemaking in the Ronda region comes from archaeological findings out of the nearby Roman city of **Acinipo**. This relatively undisturbed Roman site located 20km northwest of Ronda is believed to have been founded by retired soldiers more than 2,000 years ago after Caesar's civil war when parcels of land were given to veterans in his legions who in turn settled with their wives and children and became tradespeople, or grew grapes to make wine. In fact, the name *Acinipo* means "**amongst the vineyards**". It was one of the few cities in the Roman Empire that produced wine which was then exported back to Rome. The district at one point in the first century AD was so important that it minted its own coins for a brief few years. This led to the construction of an amphitheatre capable of seating 2,000 people (still in use today). This wonderfully wild site offers fantastic views of the surrounding vineyards once cultivated by the Romans, Phoenicians and Moors and which still line the countryside to this day with over 28 wineries in the area. Ronda's proximity to the Mediterranean Sea, its unique micro-climate, and geological diversity give wines of the region very distinct aromas and flavours. Locally produced wines are bottled under the DOs, or Designations of Origin, of Málaga and Sierras de Málaga.

**Bodegas Chinchilla** is a family run business founded by Gema Alonso and her husband Jose Maria Losantos. Their wine production nowadays combines traditional methods with the most cutting-edge oenological technologies and the most experienced professionals.

The bodega known today as **Descalzos Viejos** dates back to the sixteenth century when it was originally built as a Trinitarian monastery. The Retamero and Salesi families purchased the property in 1998, restoring it from an almost abandoned state. The project resulted in the recovery of the convent and its beautiful gardens, orchards, ponds, and fountains. Most remarkably, the original frescos on the high altar were discovered under layers of limestone by chance, miraculously having survived despite the humidity. Today the glowing frescos shine overtop of the tall metallic tanks of wine, merging the old and the new. The name Descalzos Viejos also holds significance: the Trinitarian viejos, elders, would cultivate their lands *descalzos*, barefoot, and from this historical detail the winery was named.

Meals included: Breakfast, wine tastings & wine pairing tapas lunch





## DAY 5: A fresh glass of Jerez, Xeres, Sherry...

### Morning transfer to Jerez & orientation walk

Your private driver will pick you up from your hotel and will take you to Jerez (aprx. 1h 40mins). You'll have some time to check in and leave your suitcases before going for an introductory orientation walk of this fascinating city.

### Sherry and art at [Bodegas Tradición](#)

After your orientation walk, it's time to visit [Bodegas Tradición](#) a winery dedicated to combining two art forms: the elaboration and ageing of Sherry wines and Spanish paintings. On this exceptional and unique tour, your expert guide will help you discover the winery and its private art gallery. Not only will you learn about Sherry and how it is produced and aged, but you'll also get to know the bodega's history followed by a tour of the bodega's art gallery. The art collection here includes some of Spain's finest works from masters such as Goya, Zurbarán, Velázquez, Murillo and El Greco, among others.

This exciting experience will end with a tasting of 3 of this bodegas best wines: *VORS*, *VOS Tradición* and *Fino Tradición*.

### Wine pairing lunch at [La Carboná](#)

From the winery, you will head to La Carboná a fabulous restaurant located in an old sherry bodega, now renovated. Here, you'll enjoy a wonderful wine pairing lunch.

The rest of the **afternoon & evening** will be free for you to enjoy at your leisure.

**Jerez** is the capital of Andalusian horse culture, being the home of the Royal Andalusian School of Equestrian Art and its famous dancing horses. It is equally famous for its Sherry as well as its Flamenco style. Jerez is also a vibrant, chic modern Andalusian city, where fashion brands live in old palaces and stylishly outfitted business people sit down to distinctly contemporary cuisine.

Founded in 1998 by a descendant of one of Jerez's oldest sherry dynasties, **Bodegas Tradición** produces sherries and wines in their purest state, *oren rama* (without any filtering or tampering). It also houses one of Spain's most important private art collections, which contains works by Goya and Velázquez, amongst others.

**La Carboná** is a restaurant located in an old wine cellar, built in 1898. This cellar has been declared a historical building and is part of the city's cultural heritage. Serving dishes based on local fresh products: fish from the Atlantic, Cantabrian golden meats and aromatic herbs and vegetables from local gardens. Javier Muñoz, the Sherry-Chef, gets his inspiration from this wine, which is a very important component in his cuisine. He has a passion for international ingredients and, of course, Sherry wine. In fact, fourteen of the twenty-seven specialities on the menu are based on Jerez wines. In addition, they also serve two tasting menus which include Jerez wines, since the restaurant is also part of the Wine and Brandy route contest which takes place every year.

Meals included: Breakfast, wine tastings & wine-pairing lunch



## DAY 6: Wine, nature and Flamenco

### Morning tour of [Bodegas Hidalgo la Gitana](#) in Salúcar

Your private driver will take you to [Bodegas Hidalgo la Gitana](#) in Salúcar (aprx. 30 mins) where you will visit in the vineyards, patios and winery.

Then, it's time for a tasting which will feature 5 of the bodegas' wines: *Pagollano Blanco*, *Las 30 del Cuadrado*, *Manzanilla La Gitana en Rama*, *Amontillado Napoleón* and *Oloroso Pharaoh* accompanied by some snacks of course!

**Lunch** at The bodega's fantastic restaurant, [Entre Botas](#). Using only fresh and local ingredients from Doñana and the Guadalquivir river, the food here is both healthy and delicious.

### Afternoon in the Doñana National Park (aprx. 2.5h)

After lunch, you'll be taken to the beach of *Bajo de Guía* in Sanlúcar where you will meet your guide for a lovely afternoon in the Doñana National Park; a remarkable corner of the country known for its wetlands, migratory birds, pine forests and shifting coastal dunes. The visit starts with a transfer to Doñana in one of the traditional barges that cross the Guadalquivir River.

There, you'll get into a four-wheel drive vehicle with which you will visit Doñana's various ecosystems including its vast beach, the famous moving dunes of white sands, the lush pine forests, and the "vera", which marks the border between the forest and the marsh and where most of the park's fauna is located; and finally you'll find the seemingly endless plains of the Marsh, a place that plays host to thousands of migrating water birds from Central and Northern Europe in the winter.

The jeep tour ends in "La Plancha", a village of huts where the Doñana's inhabitants used to live. You'll board a boat which will take you to the last landscape of the day and one of great importance-the Guadalquivir River-Doñana's life source. During the boat trip, of aprx. 30 minutes you'll learn about the importance of the river as well as all there is to know about its banks, its origins, and its fauna. The tour ends back at the departure point, the beach of Bajo de Guía, in Sanlúcar de Barrameda.

### Special final night with Tabanco & flamenco experience.

Tonight, you'll live an experience truly unique to Jerez, an evening at a tabanco; an old Sherry store where great tasting wine is enjoyed directly from the barrel while listening to authentic Flamenco rhythms.

On this last evening, we invite you to sit back and enjoy this truly singular & unforgettable night.

**Bodegas Hidalgo La Gitana** was founded in 1792 and has been passed down through generations staying in the same family over the years to this day making it one of the few wine-making organisations owned & run by the founder's direct descendants. *Don José Pantaleón Hidalgo*, founder of Bodega Hidalgo, bought a small warehouse from Don Roque Vejarano and it wasn't until the 19th century when the company would grow to become one of the most important Manzanilla producers in the world. The name of the bodega alludes to its star product, «Manzanilla LA GITANA», backed by several relevant international awards, it is the most popular Manzanilla in both the national and international market. The winery uses the grapes from its own vineyards, located in *Balbaina* and *Miraflores*.

**The Doñana National Park** occupies the right bank of the Guadalquivir river at its estuary on the Atlantic Ocean. It is notable for the great diversity of its biotopes, especially lagoons, marshlands, fixed and mobile dunes, scrub woodland and maquis. Not only is it home to five threatened bird species and one of the largest heronries in the Mediterranean region, it is also the wintering site for more than 500,000 water fowl each year.

The tradition of the **Tabancos** dates back to the 17th century, a period when sherry production started booming in Jerez. Regardless of the climate changes and the influx of tourists in Jerez year after year, tabancos still maintained its old traditions. Tabancos started off as places where items controlled by the states were sold including tobacco and alcohol. But as years went by, they became increasingly popular as a place where older men would socialize and have a drink and when the mood took them, started singing melancholic songs. Today tabancos offer guitar performances alongside wine, flamenco and delectable local food while both the young and old, including women, now enjoy their traditionally made wine to the sound of flamenco, irrespective of their background or age.

Meals included: Breakfast, wine tastings, snacks, lunch & dinner





## DAY 7: A last taste of Jerez & departure

### Late morning equestrian show

Today, you'll discover Jerez's third passion: Horses.

After a leisurely morning in Jerez, you will enjoy the Royal Equestrian School's well-known horse show "How the Andalusian horse dances", an equestrian ballet with Spanish music and 18th-century style costumes.

The performance showcases everything from Doma Vaquera (Spanish farmhand reining) to low rein work (where the horseman or woman controls the horse from the ground) and Quadrilles, where horses and riders dance in synchronized movements.

When it comes to Andalusian horses and dressage, **the Royal Andalusian School of Equestrian Art** is one of the most important sites in Spain. The school is located in the Recreo de Las Cadenas, designed by French architect Charles Garnier who also designed the Paris Opera and the Monte Carlo Casino.



After the show, you will be transferred to Sevilla (airport or train station - aprx. 1h 15mins).

Unfortunately all good things must come to an end.... We hope you enjoyed this small group tour with us.

Hasta Pronto!



### *Want to explore some more?*

*Don't forget, besides Andalusia we also cover the whole of Spain and Portugal so if you would like to extend your stay with us, we will be more than happy to create a customised itinerary for the remainder of your holiday. Just let us know!*