



EXAMPLE ITINERARY

CULINARY TOUR OF ANDALUCÍA:

Take a bite out of Andalucía

It's no secret that Spanish cuisine is amongst the best in the world. **The richness and flavour** of its dishes are only matched by their incredible variety. As you travel across the country, what stands out is how greatly ingredients & preparations vary; every region has its local products, preferred spices, and signature dishes. The commonality? An emphasis on freshness and quality as well as a heavy helping of passion and care. This tailor-made gastronomic journey invites you to **take a bite out of Andalucía**, a region whose cuisine has been influenced and shaped by its wealth of history and the many cultures that inhabited these lands. Heavily inspired by the Moorish tradition, Andalusian cuisine has something for everyone—whether you're a fish fan, a meat lover, or a vegetarian!

You'll taste **local delicacies** like the incomparable Jamón Ibérico, melt-in-your-mouth Bluefin red tuna, artisanal goat cheese, and the most exquisite Spanish caviar—yes... Spanish caviar!

Along the way, you'll **meet local producers, visit traditional markets, specialty shops, and family-run farms**, learn about the production process behind each product, whilst also enjoying the beautiful countryside and the signature relaxed Spanish lifestyle.

This experience is designed especially **for food and wine lovers** looking to indulge their senses in this unforgettable experience full of flavourful dishes and excellent wines, while discovering the incomparable beauty of one of Spain's most fascinating regions—at your own pace, with the flexibility and comfort of a private journey.

To make your trip even more special, we've **hand-picked a collection of exclusive, charming boutique hotels** for your stay, each offering an **authentic and memorable Andalusian experience**.

| SUMMARY (11 days) | What's Included? | What's not Included? |
|---------------------------|---|---|
| Start & End Point: Malaga | • All private transfers | • International Air Flights |
| 3 N Córdoba | • Hotels (4-star) | • Medical/Travel Insurance |
| 2 N Sevilla | • Breakfasts & all meals mentioned in the itinerary | • Meals & Drinks, other than those mentioned in the itinerary |
| 2 N Vejer | • Fluent English speaking Tour Leader | • Tips & Gratuities |
| 2 N Ronda | • Fluent English speaking art historian guides | |
| 1 N Málaga | • Skip the line access | |

This is an example itinerary which can always be adjusted to meet your individual requirements and budget.



ITINERARY

DAY 1: A delectable Andalusian welcome

Morning: Transfer to Riofrío + Caviar experience

Upon arrival in Málaga, your private driver will transfer you to Riofrío (about 45 minutes), where you'll enjoy a fascinating visit to a sustainable sturgeon farm—the birthplace of the world's first organic caviar.

This pioneering farm, located just 60 km west of Granada, has been operating since 1963 and is now considered one of the leading sturgeon farms in the world. It's also the only one certified for organic sturgeon caviar production.

During this special and educational visit, you'll learn about the life cycle of the sturgeon and the ecological approach used on the farm. The fish are raised in natural pools and only begin to produce caviar at around 18 years of age. The pools are fed by pristine mountain spring water from a nearby nature reserve—just 300 meters from the farm—which ensures the perfect conditions for organic fish farming.

After exploring the pools and discovering the secrets behind caviar production, you'll head to the tasting area to sample five different types of this extraordinary delicacy—paired with two glasses of cava (Spanish sparkling wine) and a shot of vodka, as tradition dictates. Yes, you're still in southern Spain!

Includes: Private guided visit to the farm and pools, 5 caviar tastings paired with cava and vodka.

To round off the morning, enjoy a delicious lunch at a nearby restaurant before continuing on to Córdoba (approximately a 1.5-hour drive).

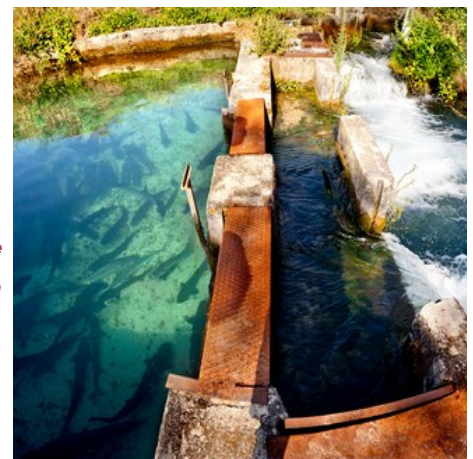
*Founded in 1963, Caviar de Riofrío is today a world leader in luxury and high cuisine. It is one of Europe's leading sturgeon fish farmers, the most important of the *Acipenser naccarii* variety, and the first to be organically certified for caviar. Its sturgeons are grown in the best waters in Spain and at a constant temperature of between 13 and 15° C, naturally reproducing the wild environment. Because of its freshness and variety of nuances, the Riofrío Caviar is recognised as one of the best in the world. Since 2019, the company has been operating under the name Riofrío 1963, maintaining the same structure, location and spirit of its origins. Riofrío (means: cold river)*

Free evening in Cordoba

After checking into your hotel and settling in, enjoy your first evening in Córdoba at your own pace. You might choose to take a leisurely stroll along the Guadalquivir riverbank, where you can enjoy scenic views and get a feel for the city's relaxed rhythm. The nearby historic centre is full of charming little plazas, narrow streets, and inviting cafés—perfect for wandering and soaking in the local atmosphere.

For dinner, you'll find plenty of traditional restaurants within walking distance of your hotel. Whether you're in the mood for classic Cordoban dishes like salmorejo and oxtail stew or prefer lighter tapas and a glass of local Montilla-Moriles wine, you're sure to find something that suits your taste.

Meals included: Caviar tasting & lunch



DAY 2: Cordoba's cultural & culinary treasures

Morning: Guided tour of the Mosque & Cathedral (1hr)

This morning, you'll meet your private, art historian guide at your hotel for a walking tour to discover the Mosque-Cathedral (La Mezquita)—one of the most iconic and culturally rich monuments in all of Spain.

This extraordinary building encapsulates Córdoba's identity like few others, with layers of history visibly woven into its architecture. As you explore, you'll uncover the fascinating story of how this sacred space evolved over centuries, reflecting the diverse cultures and civilizations that have shaped the city—from its Islamic origins to its transformation into a Catholic cathedral.

Your guide will provide expert insight into the art, architecture, and cultural context behind this UNESCO World Heritage site, making this a truly enriching experience.

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 (Córdoba 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).

Late morning: Montilla olive oil & wine experience

Today, you'll head into the countryside to explore the beautiful hills of Montilla—an authentic and still largely undiscovered wine region just south of Córdoba. This day is designed for curious and adventurous wine lovers, whether you're just starting to explore or already consider yourself a connoisseur. In this region, olive oil, gastronomy, and wine are more than just products—they're part of the cultural fabric of Andalusian life.

Your private driver will pick you up from your hotel and take you to Montilla (approx. 40-minute drive).

Your first stop will be a family-run olive oil mill, where you'll get a close-up look at the full process of olive oil production. You'll visit the groves, learn about the different olive varieties, their culinary uses, and the health benefits of high-quality extra virgin olive oil. After a tour of the on-site museum and a short educational video, you'll enjoy a guided tasting of two delicious oils—served with freshly baked bread made by the family themselves.

Next, you'll visit a local, family-owned boutique winery located in the heart of the Sierra de Montilla, a landscape of rolling hills and vineyards as far as the eye can see. You'll be welcomed by a passionate viticulturist who will guide you through the family's vineyards, share the story of their ancestral winery, and take you into their atmospheric wine cellar where their oldest wines are aged.

On this enriching visit, you'll learn about the Pedro Ximénez grape—unique to this region—and the traditional aging process used to create Montilla's distinctive dry and sweet wines, a method considered one of the oldest in Spain. The tour concludes with a tasting of five wines, followed by a traditional tapas lunch prepared by the winery owners themselves.

After lunch, your private driver will take you back to Córdoba, where you'll have the rest of the afternoon and evening free to relax or explore at your own pace.

Did you know that Spain is the largest producer of olive oil in the world—and that around 80% of it comes from Andalusia? The history of olive oil in Spain dates back over 3,000 years, to the time of the Phoenician and Greek civilizations that first settled on the Iberian Peninsula. Olive oil is deeply woven into Spanish culture; locals even refer to it as "liquid gold."

Spain is also home to a remarkable diversity of grape varieties, making it the third-largest wine producer in the world.

Montilla, the birthplace of the famed Spanish general Gonzalo Fernández de Córdoba—known as the "Gran Capitán"—is at the heart of the Montilla-Moriles Designation of Origin wine zone. The landscape here is dry, with striking white Albariza soil known for its excellent moisture retention, a crucial feature in one of the hottest regions in Spain.

The Montilla-Moriles Wine Route offers unique tasting experiences tailored to all levels—from wine enthusiasts to the simply curious. Visitors can discover the distinctive winemaking traditions of the region, where the star is the Pedro Ximénez grape. Here, wines are crafted using both biological aging (for Finos) and oxidative aging (for Amontillados, Olorosos, and Pedro Ximénez), following the traditional criaderas and soleras system.

Meals included: Breakfast, olive oil tasting & lunch



DAY 3: The quintessential Spanish delicacy

Full day Ibérico ham experience (aprx. 8h)

This unique experience offers a truly enjoyable day outdoors in one of the most beautiful and lesser-known natural areas of Andalusia.

Your private driver will pick you up from your hotel in Córdoba and take you to the Los Pedroches Natural Reserve (approx. 1-hour drive), where you'll visit a family-run Iberian pig farm.

The day begins with a guided tour of the property, set within the striking landscape of the Spanish Dehesa—a vast, oak-dotted pastureland that provides the ideal environment for raising the region's native black Iberian pigs. These pigs roam freely, feeding on fallen acorns from November through February, a crucial part of what makes the resulting Jamón Ibérico so prized.

After exploring the grounds and learning about the traditional farming methods, you'll be welcomed to the family's country house for a ham-slicing workshop led by a master jamonero, followed by a guided tasting of this exceptional cured meat.

The experience continues with a delicious homemade lunch prepared by your hosts, featuring grilled vegetables, local beef and pork, a fresh tomato salad, and a traditional dessert.

In the afternoon, your driver will take you back to Córdoba, where you'll have the evening free to relax or continue exploring the city at your own pace.

*The name **Pedroches** derives from the Spanish word for stone (Piedra), referring in this case to the granite that is abundant in the subsoil and which has traditionally been used by masons in the area to build churches, late-Gothic chapels, and houses with elaborate arches. The Los Pedroches Natural reserve is located in the Sierra Morena area at the northern end of the province of Córdoba. There, you will discover the unique landscape of the Spanish "Dehesa" habitat where the black pigs are released and bred in complete freedom from November through February.*

Meals included: Breakfast, ham tasting & lunch



DAY 4: Carmona & Flamenco sensations

This morning, on your way to Seville, you'll stop in the charming town of Carmona for a guided tour. Rich in history and perched on a hilltop, Carmona offers breathtaking views and a peaceful atmosphere that invites you to slow down and soak it all in.

After the tour, you'll have free time to enjoy **lunch** at your leisure. We highly recommend the restaurant at the Parador Hotel—set in a stunning 14th-century Arab fortress, it boasts panoramic views over the Guadalquivir Valley and the surrounding patchwork of farmland. The setting is just as memorable as the cuisine.

After lunch, it's off to Sevilla, which is just 30 min away.



Carmona, known as the "shining star of Andalucía" is a hidden gem sited on a low hill overlooking a fertile plain planted with fields of barley, wheat and sunflowers. Carmona is a small picturesque town that has burst beyond its ancient walls. Founded by the Carthaginians in III-century BC probably on the site of a Turdiani Iberian settlement, they named it Kar-Hammon (City of Ball-Hammon) after their great deity—the origin, via the Roman "Carmo", of its present name. A major Roman town (from which era it preserves a fascinating subterranean necropolis), it was also an important taifa state in Moorish times. Following the Reconquista, Pedro the Cruel built a palace within its walls, which he used as a provincial royal residence (now hosting the well known Parador of Carmona). The majority of Carmona's monuments and churches lie inside the ancient walls, except for the remarkable Necropolis which is located on the west side of town, a 10 min walk from the old quarter.

Evening Flamenco & tapas tour (aprx. 4h)

Immerse yourself in the soul of Seville on this unforgettable evening of Andalusian culture, where gastronomy and flamenco come together in the most authentic way. This gastronomic and folkloric tour is more than just dinner and a show—it's a deep dive into two of the city's most treasured traditions: tapas and flamenco.

Too many visitors leave Seville without truly understanding how locals enjoy tapas or where to find the most memorable bites. Others attend a flamenco show without grasping the roots or meaning of this captivating art form. This tour changes that. With an expert local guide leading the way, you'll gain a richer perspective—and a full stomach—as you discover why Seville is considered the true home of tapas and the beating heart of flamenco.

Your evening begins in the buzzing backstreets of the historic center, where you'll visit two beloved family-run taverns. There, your guide—fluent in English and passionate about Seville's culture—will treat you to local specialties and drinks while teaching you the essentials of tapeo (the art of eating tapas like a local). You'll learn not only what to order, but how Sevillanos approach the ritual of sharing small plates with friends and family.

As you sip local wines and savor slices of melt-in-your-mouth jamón ibérico de bellota (acorn-fed Iberian ham), your guide will introduce you to the fascinating world of flamenco—its mysterious origins, its evolution through the centuries, and its deep connection to Andalusia and Seville. By the time you arrive at the show, you won't just be watching—you'll be feeling flamenco on a whole new level.

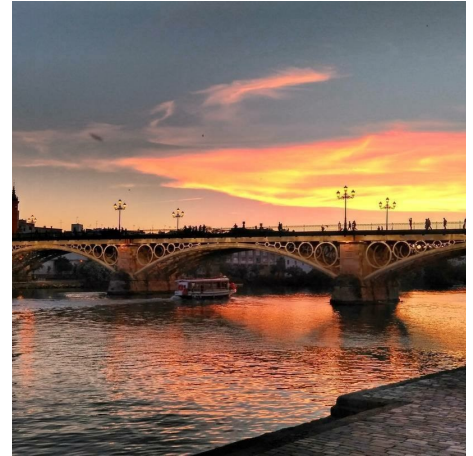
Set in a stunning 15th-century venue tucked away in the atmospheric Santa Cruz neighborhood, the performance is a feast for the senses. You'll witness the raw emotion and electrifying energy of baile (dance), cante (song), and toque (guitar) come together in a display that is as powerful as it is intimate. With your newfound context, each rhythm, movement, and cry will resonate more deeply.

After the show, the evening continues at a hidden gem of a local tavern—another family-run favorite known for its warm hospitality and mouthwatering dishes. Over a leisurely dinner of freshly cooked tapas, regional wines, and a sweet treat to end the night, you'll reflect on your experience and leave with a true taste of Seville's spirit.

Flamenco is far more than entertainment—it's a centuries-old form of expression born from the fusion of diverse cultures. It weaves together poetry, singing (cante), guitar playing (toque), dance (baile), rhythmic clapping (palmas), and finger snapping (pitos). It is intense, soulful, and deeply human. Recognized by UNESCO in 2010 as a Masterpiece of the Oral and Intangible Heritage of Humanity, flamenco continues to captivate hearts across the globe.

Tonight, you won't just witness this tradition—you'll connect with it, while savoring the culinary soul of Seville along the way.

Meals included: Breakfast, lunch, tapas dinner



DAY 5: The flavours of Sevilla

Morning market tour and hands-on cooking class in the Triana neighbourhood (aprx. 4h)

Start your day with a culinary adventure in Seville's vibrant Triana neighborhood, renowned for its food market and rich culinary heritage. This experience takes you directly into the heart of one of the city's most famous markets, where you'll discover an array of fresh, seasonal produce and artisanal products.

Begin your visit with a guided tour of the Triana Market, a bustling hub where you can explore the local ingredients that make Andalusian cuisine so unique. As you wander through the market's vibrant stalls, you'll learn about the variety of locally grown products—such as rich olive oils, delicious cured hams, fresh fish, seafood, cheeses, fruits, and vegetables—and how they play a role in the regional cooking tradition. Along the way, you'll have the chance to engage with the passionate market vendors, some of whom have been running their stalls for generations, offering you an insider's perspective on Seville's culinary culture.

After the market tour, head to Taller Andaluz de Cocina, a charming cooking school located right within the market itself. Here, you'll join a hands-on cooking class where you'll learn to prepare some classic Andalusian dishes. Led by an experienced chef who speaks English, the class caters to all skill levels—whether you're a beginner or an experienced cook, you'll walk away with new techniques and insights. You'll be encouraged to participate in every step of the process, from ingredient preparation to cooking, making it a truly immersive and fun experience.

The menu varies depending on the day and the season, but typically includes some of these classic dishes:

- Salmorejo, Gazpacho, or Ajoblanco (refreshing cold soups)
- Spinach with chickpeas, Spanish potato omelette, or Cod fritters
- Paella (usually a delicious chicken paella)
- Dessert, such as a light lemon sorbet or seasonal sweet treat

Throughout the class, you'll enjoy complimentary sangria, table olives, and local beverages, which add to the fun and relaxed atmosphere. At the end of the class, you'll sit down to savor the dishes you've helped prepare, accompanied by soft drinks, Spanish wine, or local beer.

Before you leave, you'll receive a collection of written recipes and helpful tips, so you can recreate the flavors of Seville at home, along with any adaptations for specific dietary needs.



Afternoon: Guided tour of Sevilla (aprx. 2h)

Your art historian guide will meet you at the Triana Market for an **introductory walking tour** to discover the **main historic sites in Sevilla**, including a guided visit to the magnificent Royal Alcazar/ Palace (*), a beautiful example of Mudéjar architecture in the Iberian Peninsula and a stroll through the Santa Cruz old Jewish quarter, a labyrinth of narrow streets and alleys designed to provide protection from the oppressive sun of the Sevillian summer are scattered with lovely green and lively plazas.

** Subject to availability: Being an active residence of the Royal Family, the Alcazar Palace is occasionally closed to the public. For security reasons, the information is never provided ahead of time.*

After the guided tour, you will have the rest of the **evening free** time to relax at your hotel or visit some other areas of the city at your own leisure.



Some cities blast you away, others slowly win you over. Sevilla disarms and seduces you. The irresistible city of Sevilla, Andalusia's capital, is located on the shores of the River Guadalquivir. Its population of about 1.5 million makes it the fourth-largest city in Spain. Its historic center, the third-largest in Europe with an area of 4 km², contains three UNESCO World Heritage Sites: the fabulous Mudéjar Alcázar palace, the Gothic Cathedral and the General Archive of the Indies. Lorded over by a colossal Gothic cathedral, the old town is an intoxicating mix of resplendent Mudéjar palaces, baroque churches and winding medieval lanes. Flamenco clubs keep the intimacy and intensity of this centuries-old tradition alive whilst aristocratic mansions recall the city's past as a showcase Moorish capital and, later, a 16th-century metropolis rich on the back of New World trade. But what is captivating about the city, as much as the monuments and works of art, is its essential romantic quality, the greatest city of Carmen, Don Juan and Figaro...

Meals included: Breakfast & Lunch

DAY 6: You say Sherry, we say Jerez

Discover & enjoy the beauty, wine, and gastronomy of Jerez

This city takes pride in being the home of Sherry wine, but also in an invaluable historical legacy, ever-present in its culture and cuisine.

Your private driver and tour guide will pick you up from your hotel and will drive you to Jerez de la Frontera (aprx. 1h)

Start your visit with a short introductory walking stroll through the winding streets of the old town and enjoy their quiet testimony of past and present. To get a better feel for the town, you'll join the locals at Calle Larga, their favourite meeting point, for some quick shopping or maybe even a tapa.

Speaking of which, how about some Sherry? After your walk, it's time to uncover the secrets of these unique wines and their many varieties. You'll visit one of the finest bodegas in town, where you'll enjoy a tasting. Founded in 1750, this winery is one of the oldest in the Jerez Denomination of Origin. With a young and rejuvenated team, this bodega seeks to distinguish their with the limited production of Jerez' most representative wines: Oloroso, Palo Cortado, Amontillado, Medium Sweet and Brandy.

And last but not least, your tastiest stop yet will be for **lunch** where Sherry wines will share the table with outstanding seafood, premium quality meats, charcuterie, olives and olive oil. You'll enjoy these authentic flavours at what was once a beautiful wine cellar, now converted into a lovely traditional restaurant serving the best of local cuisine.

Your menu will be made of a variety of home-style dishes, paired with fine Sherry wines, all curated by your travel designers at just explore to perfectly cater to your personal preferences.

After lunch, sit back, relax, and enjoy the short ride to your charming hotel in the beautiful village of Vejer. The perfect chance to discover the benefits of a siesta!

Jerez is the home of Sherry wines, the cradle of flamenco art and the famous Andalusian "dancing" horses, but also boasts centuries of history and tradition, and the perfect climate and geographical location, providing the best of both land and sea. The city shares the noble air of its aristocratic palaces, gardens and grand avenues with the popular flavour of its historical city centre.



Evening hands-on cooking class (aprx. 3.5h)

The best way to appreciate the culture of any area is through its food and its wine and nowhere is that truer than of Southern Spain.

After a couple of hours of rest at your hotel, head to a nearby local house in the village where you will enjoy an extraordinary **hands-on cooking experience**.

Depending on the season, the dishes which you will help prepare and get to savor are likely to include *gambas al ajillo* (garlic shrimp), tuna & red pepper salad, gazpacho (melon & mint, traditional tomato or almond & garlic). Fresh boiled octopus and *boquerones* (anchovies) are also a delicacy of this region as it is close to the sea!

Your **passionate cooking guide** will help you uncover the secrets for the perfect tortilla (Spanish omelet), introduce you to *albondigas* (Spanish meatballs) and treat you to a yummy cake for dessert.

Being in the province of Cadiz, this **culinary experience** would not be complete without sampling the **region's specialties**, which is why you will enjoy a preserved tuna and sherry tasting!

*Based in beautiful Vejer de la Frontera, on the Costa de la Luz in Cadiz Province, Andalucia, **this culinary experience** will give you a unique insight into Spanish food culture. During this creative hands-on class using delicious local ingredients, a hint of exotic Moroccan flavors and more than just a splash of Spanish wine and Sherry, you will create authentic Spanish "slow food". With a relaxed and fun atmosphere, this cooking class is the ideal food experience, even for non-cooks!*

Meals included: Breakfast, Sherry tasting, lunch & dinner



DAY 7: Almadraba, a millennia-old tradition

Full day trip with driver & guide (8hrs)

On this fascinating adventure you'll experience the unique annual 'Almadraba' first-hand; a **traditional fishing method of the Bluefin tuna whose origins can be traced back to over 3000 years!** This exclusive journey includes a **tasting** of the Bluefin tuna, one of Spain's most treasured delicacies.

Your private driver & local guide will pick you up from your hotel in Vejer to take to the port of Barbate (aprx 30 min). The day begins with a **small and intimate 2-hour boat trip*** (maximum 8 people on board) where you'll learn about this unique fishing technique and its history.

***NOTE: Due to weather conditions, season, timings and fishing restrictions the departure of the boat trip may not always be possible. In which case, we have an alternative activity available detailed on the next page.**

In the Spring, you could even get to witness (weather & other conditions permitting) one of the four unique *Almadraba* traps being lifted, a truly **singular & exciting experience**. On this boat trip, you will also pass the Cape of Trafalgar where the famous battle took place between the British and the French navies back in 1805. You'll learn about the history and use of the several watch towers you'll see along the Cadiz coastline and on the way back to the port, you'll get to enjoy the spectacular views of the cliffs and the pristine turquoise waters of las *Breñas* Natural park.

Back on dry land, you'll visit the **fish market of Barbate** which boasts wonderful displays of tuna and other varieties of fish and seafood as well as lots of regional products. Here, you'll also get to meet some of the **local vendors** and be able to chat with them.

For **lunch**, enjoy an unforgettable tasting menu at the tuna temple that is *El Campero*, widely regarded as one of **Spain's top seafood restaurants**; all top chefs and connoisseurs flock here during the *Almadraba* season (April-June).

After this delicious meal, you'll head to the famed **Baelo Claudia archaeological site**, just outside Tarifa, for a healthy helping of history. This Roman city-factory is **amazingly well preserved** and one of the **finest known examples of a Roman town**. From Baelo Claudia, Romans caught Atlantic Bluefin tuna, using a similar technique to the *Almadraba* method used today and exported it to the rest of the Empire. It was also here where they made the traditional *Garum* sauce that was used as a brine and was considered a delicacy in Imperial Rome. The visit includes the museum and the ruins.

You'll then Return in your hotel in Vejer, where you will have the **rest of the evening** free to enjoy at your leisure.

Every spring, **Bluefin tuna** pass through the narrow Strait of Gibraltar migrating from the harsh and cold waters of the Atlantic ocean into the warmer Mediterranean to reproduce. Bluefin is the largest of the tuna family. They owe this to their high build up of blubber as insulation from the freezing waters of the Atlantic and this high fat content is what makes this melt-in-you-mouth, Omega 3 rich delicacy the most sought after and expensive tuna in the world. The traditional fishing method of these fast giants on the Iberian Peninsula is known as **Almadraba** (Arabic word meaning "place to strike/flight") and dates back to Phoenicians times; over 3,000 years ago. Nowadays this ancient and artisanal technique is heavily regulated and quite unique to just a few towns along the Atlantic Coast (Barbate, Conil, Tarifa and Zahara de los Atunes). The fishing season only lasts four to six weeks between the end of April and the middle of June, depending on when quotas are reached. Due to globalisation, the biggest market for it is now Japan which insists on a stress-free end to the Tuna's life, since this results in a tender meat. This is why you will not witness anything messy during the lifting of the tuna traps when out on the boat.

Baelo Claudia is the name of an ancient Roman town, located just outside of Tarifa, close to the village and beautiful beach of Bolonia. This is one of Andalusia's most significant and well-preserved Roman archaeological sites; established in the 2nd century BC, the Roman town was originally a fishing village having a strategic location for trade routes between Europe and North Africa. The town became prosperous thanks to the use of tuna and mackerel to make the fish sauce *garum*, of which Romans were especially fond of. The town reached the peak of its prosperity during the 1st century AD when it was raised to the status of a Municipium by Emperor Claudius; the buildings which remain today date from this period. Although prosperous at the time of Emperor Claudius, Baelo Claudia went into a decline hastened by earthquakes and was eventually abandoned by the 6th century.



NOTE: Due to weather conditions, season, timings and fishing restrictions the departure of the boat trip described on the previous page may not always be possible. In which case, we have the following alternative activity available:

ALTERNATIVE MORNING: A fully guided visit to the Tuna Museum in Barbate (aprx 1.5hrs)

The tour begins with learning how the Bluefin tuna, a true jewel of the sea, is captured. The entire *Almadraba* fishing method will be completely explained with the help of a fantastic **audio-visual display** which will provide you with a real understanding of this ancient technique.

Then you will see a **recreated chanca** (old processing room) in which the fishermen of Barbate, back in the 50s cleaned and prepared their catch.

After that, you will visit a **true-to-life reproduction of a factory of fish preserves**, in which the current techniques are explained, these combine both artisanal processes with the latest technologies. You will also learn the about salted and smoked fish production.

This will be followed by a **live demonstration of tuna cutting**, known as *Ronqueo*, Here, you'll learn about the different parts of the tuna fish which you will be having for lunch later .

The visit ends with a delicious tasting of the different salted, canned and smoked products accompanied with a drink.

The itinerary will then continue on to the fish market of Barbate as mentioned on the previous page...

Meals included: Breakfast, Tuna tasting & lunch



DAY 8: A farm-to-table kind of day*

Full day rural adventure & delightful gastronomic experience (aprx. 8h)

Your private driver will pick you up from Vejer and will take you to a private owned organic farm (aprx. 2h drive) for a truly beautiful day in the countryside!!

Today, we invite to you explore the wilderness of the Natural Park of Grazalema, take in the natural beauty and tranquillity of the **Andalusian countryside** and learn about **organic farming**. This visit will be done aboard an **eco-friendly 4x4 car** which will allow you to have access to all the various areas of the farm.

You'll have the chance to be in **direct contact with animals** such as the beautiful *Lusitano* horses; there will be a **dressage** during which you will get to admire the strength of these noble animals in the farm's arena.

You'll also see cows, sheep and goats in the wild and will even have the opportunity to **collect eggs from the free-range chickens!**

You will visit the **vegetable garden** to learn how they prepare it by using their own compost and applying their **biodynamic techniques**.

There is no better way to end this fabulous morning than by sitting down and getting to taste all the flavours of the surrounding countryside, don't you agree? This **farm-to-table experience** will include a lunch with dishes made using the farm's own olive oil, wine, seasonal and organic drinks & produce harvested in their garden, and homemade bread (yummy and healthy!).

After lunch, You will be driven to your hotel in Ronda (aprx 40 min), where you will have the rest of **afternoon free to relax**.

**NOTE: This experience is available for groups of 8 people or more only. An alternative activity will be offered for smaller groups. Also this activity will normally take place rain or shine, however it may be rescheduled or cancelled if the weather is exceptionally bad...*

La Dehesa Biodinámica is an agro ecological project, with more than 700 hectares of land, that brings people closer to biodynamic agriculture and permaculture with the goal of teaching and re-educating our food consumption habits.



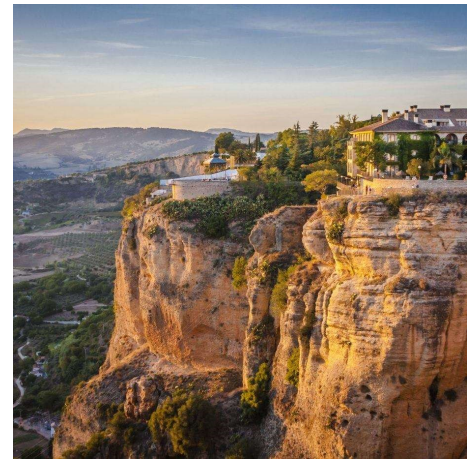
Ronda sunset walking tour (aprx. 2h)

Your historian guide will pick up from your accommodation and will take you for an introductory walking tour which will begin just before sunset time for the best light to explore the main landmarks of this magnificent town: the Old Town, the cliffs, the gorge and the New Bridge.

This guided tour will end at a local bar where you could have a drink or some tapas (cost not included)

***Ronda** is a mountaintop city that sits in the heart of the Serranía 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 & lunch



DAY 9: Around vineyards and mountains

Amazing landscapes, breath-taking views and fantastic wines! This could simply be the answer to the question: why is Ronda in this itinerary? ... We have hand-picked two of our favourite wineries in Ronda to provide the most memorable experience based on two values: soul and essence.

The first bodega is just a short pleasant downhill walk from your hotel. On arrival you will find yourself surrounded by **extraordinary views** of the vineyards and the sprawling El Tajo gorge below.

This is indeed one of the most unique places of this area and is where you will get the chance to indulge in some of the **best wines in Southern Spain**. This winery dates back to the sixteenth century when it was originally built as a Trinitarian monastery. The current owners purchased the property in 1998 and restored it from an almost ruined state. The project resulted in the recovery of the convent, it's beautiful gardens, orchards, ponds, and fountains. Most remarkably, the original frescos on the high altar were discovered under layers of limestone by chance; having miraculously survived despite the humidity. Today the ancient frescos seem to proudly stand guard over of the tall metallic tanks of wine, elegantly bringing together the old and the new. The guided tour of the winery takes around 2h and includes a visit to the cellar, gardens and a tasting of 3 wines paired with cured Iberian meats and artisanal goat cheese.

The second wine experience is in a different location on the other side of town (just a 10 min drive away). You will meet Miguel and Isabel, a lovely Spanish couple who own and run this **small family vineyard**. Here, you will learn all about wine production in Ronda and get to taste **the most delicious tapas dishes**. After a brief tour of the winery and vineyard, you will be seated for **lunch** in either the dining room or the guest house courtyard (depending on the weather). A great selection of **homemade products** including bread, jams, Spanish omelette and of course an amazing paella are some of the dishes you will taste during this generous lunch, all of which will of course be **accompanied by their fantastic wines**. A beautiful setting, passionate and friendly hosts, lovely wines and delicious home cooked food are what are in store for you in this memorable experience!

After lunch, you will be transferred back to your hotel in Ronda where you will spend the rest of the **afternoon & evening** at your leisure.

*A haven for Romantics in the 19th century, the **Ronda** of today holds a special place in the hearts of wine lovers. Incredible countryside views and an abundance of small family-run boutique wineries.*

*The **Serranía de Ronda D.O.** is one of the latest additions to the official wine routes found throughout Spain and its future is looking very promising. With wines from the area being valued with increasing regard both locally and internationally, the region of Ronda is well worth being labelled a first class destination for enotourism.*

*Much of what is known about ancient **winemaking in the Ronda region** comes from archaeological findings out of the nearby Roman city of Acinipo. Aptly named, Acinipo actually translates to 'city of wine', and it was one of the few cities in the Roman Empire that produced wine which was then exported back to Rome. Vineyards once cultivated by the Romans, Phoenicians and Moors 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 flavors.*

Meals included: Breakfast, wine tasting, tapas & lunch



DAY 10: A culinary voyage into rural Andalusia

Full day trip with private driver/guide (8hrs)

This unique and immersive experience led by a local, will introduce you to the authentic lifestyle and customs of a White Village. Experience rural Spain first-hand, breath the fresh country air and bake your own bread!

Your private driver/guide will pick you up from your hotel and take you to the small town of Benalauría, located in the heart of the Genal Valley (aprx 40 min drive). With only 400 inhabitants, this whitewashed hilltop village is certainly **off the beaten path** and preserves the **essence of rural life in Andalusia**. Your host for today will be Pepe, **a friendly local guide**, entrepreneur, cook and wine producer. He will first take you on a **short hike** to various viewpoints around the town from where you will get to admire the spectacular surroundings of this charming town. Once you reach the main square, you will wander through the narrow streets of the village and visit a **family run bakery**, where you will get to **bake your own bread**. Whilst your bread is baking, Pepe will take you to visit his small winery for a delicious **homemade lunch** accompanied by his very own wines (red and white) and or course, the fresh bread you prepared yourselves!

After lunch, you will be transferred to your next and final destination; the great Mediterranean city of Malaga (aprx.2h)

***Benalauría** is a small white village located in the Ronda mountain range (Serranía de Ronda) about 667 metres above sea-level and has less than 500 inhabitants. Its privileged and strategical location offer an impressive view of the surrounding mountains and the Genal River Valley, covered in the green of cork oaks, gall oaks and chestnut trees. Benalauria's name probably comes from the Berber tribe as 'Banu al Auria', who were part of the first expeditions that entered the Iberian Peninsula around the year 711. The town was not reconquered by the Christians until 1570.*



Free afternoon in Malaga

Beyond its port and seafront, Malaga city can pleasantly surprise you. The archaeological remains, as well as its monuments from the Phoenician, Roman, Arabic, and Christian eras, make the historic center of the city an open-air museum, displaying its rich 3,000-year history. Overlooking the town and port, the wonderfully preserved fourteenth-century citadels of the Alcazaba and Gibralfaro bear remarkable witness to the city's Moorish past, while the Roman theatre below predates them by over a millennium. The city also has outstanding art galleries, including the spectacular Museo Picasso, housing a major collection of work by this Malaga-born artist.

Meals included: Breakfast, lunch & dinner

END OF YOUR TRIP

Unfortunately, all good things must come to an end...

We hope you enjoyed your stay with us here in Spain.

Hasta pronto!



PRICE & INCLUSIONS



ACCOMMODATION

At Just Explore we understand one of the biggest worries when booking a holiday is the standard for your hotel. That's why we only use pre-viewed character hotels with great locations to help you relax and enjoy your stay with us.

Your accommodation will be made up of:

4-star hotels with double rooms sharing

Breakfasts included - All centrally located

Air conditioning - En-suite rooms

TRANSPORT (all included)

Luxury AC vehicle

All private transfers from airport/railway station to hotels and vice versa.

All private transfers from town to town mentioned in above Itinerary.

All trains and flights mentioned in the above itinerary.

CULTURAL EXPERIENCES (all entrance fees included)

Cordoba - Guided City tour

Seville - Guided City tour

Jerez - Guided City tour

Ronda - Sunset City tour

GASTRONOMIC EXPERIENCES & MEALS (all included)

Riofrío - Premium Caviar Experience

Montilla - Olive oil + wine experience

Portocarrero - Orange + honey tasting

Sevilla - Flamenco & tapas tour

Sevilla - Market tour + cooking class

Jerez - Sherry tasting + pairing lunch

Vejer - Cooking class

Barbate - Red Tuna experience

Ronda - Organic farm experience

Ronda - 2 wine tasting sessions

Benalauría - bread making workshop + wine tasting

Assistance During Your Trip

Full support & assistance on hand 24/7

As with all our clients we will provide you with maps, a list of recommended places to visit, bars & restaurants etc. to help you enjoy the authentic Spain whilst you're exploring at your leisure.

Insurance

We recommend that all travelers take out their own private travel/medical insurance whilst traveling to avoid any unforeseen expenses.

Please Note:

The above itinerary may change at any time due to circumstances beyond our control. We will duly advise of any such changes as soon as possible.

PRICE* (Per person)

Depends on the number of travelers and dates

Please enquire for further details

* Subject to our standard terms & conditions (full details on separate sheet)



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