

Wine Tourism & Gastronomy 08

1st. edition

Nº 1 in
alternative
tourism

20 DESIGNATIONS
OF ORIGIN:
SPAIN
FRANCE AND
PORTUGAL

*“A journey for the senses,
new pleasures await discovery”*



Experiences you can only fulfil with us...

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FRANCE AND PORTUGAL

The World of Wine and its Culture



Baccus Wine Hotels follow the seductive trail of wine across a territory with more than 50 distinct wine growing regions, in order to discover the rich blend of ancient traditions and local communities that make up a unique product. Art, history, scenery, folklore, festivals, culture and a dazzling array of natural environments contribute to the attraction of visiting the country's most successful wine regions. Spain proudly maintains its time-honoured traditions, not only for the benefit of future generations but also for the pleasure of those visitors keen to uncover the country's hidden charms. In addition, a rich cultural and natural heritage is highlighted by the high number of UNESCO World Heritage Sites that can be found in the peninsula. The warmth and friendliness of the Spanish people, the diversity of internationally recognized gastronomy and of course the innovation and tradition of the various wine regions also contribute greatly to the country's appeal.

This brochure holds a collection of captivating escapes suitable for mini-breaks and holidays throughout the year. The people who work in the specially selected wineries and carefully chosen hotels look forward to welcoming you as you enjoy a holiday with a difference.

Welcome to





There are four essential factors to consider when producing wine: the soil in the vineyard, the grape variety, the climate and of course, the winemaker.

The soil and the climate

The vine is a plant that grows easily if it has enough light, water and heat. The ideal place for a vineyard is an area with plenty of natural sunlight, which may be on the slope of a hill, in the dip of a valley or on a high plateau of land. In addition, this sunny spot needs a certain freshness and a degree of moisture in the air, for example near a river such as the Ebro or the Duero.

However, it is important to highlight that too much sun can be harmful to the vines as they run the risk of drying out, especially in regions with little water.

The vineyard and the vine

The vine belongs to a large group of plants known as Vitis. All the European varieties of grape descend from Vitis vinifera, or “vine that gives wine.” Although there are around 400 different varieties of grape in total, the average wine enthusiast would probably be able to identify around 20 with confidence.

Red grapes

Cabernet Sauvignon – Grown almost all over the world, this variety gives wines rich in tannins, with plenty of flavour and a distinctive aroma. It is ideal for oak-aging.

Garnacha (the international name of Grenache is used in the brochure) – Well known in France and Spain, this grape gives rise to wines that are potent and vigorous, but also fruity and smooth.

Merlot – Popular in Burgundy, merlot tends to be smoother and more rounded than cabernet sauvignon, and contains noticeably less tannin.

Tempranillo – The excellent wines of La Rioja, Navarra and the Ribera del Duero owe their success to this versatile grape. Tempranillo grapes ripen early and the young wines they yield can be drunk straight away. Equally suited to oak-aging, the more mature wines take on flavours of aromatic herbs with hints of vanilla and tobacco.

(Please note that the Spanish red grape variety of Cariñena is referred to as the international name of Carignan in the brochure)

White Grapes

Albariño – Very popular in the north of Portugal (known as vinho verde) and in Galicia, this grape produces a pleasant aromatic wine.

Chardonnay – A well-known grape that is widely grown across the world. The young wines are fresh and easy-drinking, whilst those that have been given over to barrel-ageing are transformed into buttery wines with a distinctive aroma and flavour.

Macabeo (Viura) – These grapes produce light wines that are fresh and fruity and suited to early drinking. Macabeo alone does not stand up well to oak-ageing, but is often blended with chardonnay with excellent results.

Malvasia – An ancient Mediterranean variety, this famous grape has been used as the base of many legendary sweet wines over the centuries.

Palomino – This grape is perfect for the production of dry, fresh sherry and affords it great subtlety and elegance.

Types of Wine and the Spanish Designations of Origin



TYPES OF WINE RELATING TO AGEING AND PRODUCTION REQUIREMENTS

Classification according to ageing characteristics.-

Young wine.- Also known as “wines of the year”. They are usually fresh and fruity and do not benefit from oak-ageing as they would lose much of their fruitiness. These are the most widely-consumed wines and easily the most economic.

Crianza.- Spanish oak-aged wines currently enjoy well-deserved admiration from wine connoisseurs and lovers of quality wine across the world. To qualify as crianza, the wine must be left to age in oak barrels (usually American or French oak due to the porous qualities of the wood) for a minimum of six months, and must age a further 18 months in the bottle before being released. Rosé and white crianzas must have been aged in oak barrels for at least six months. The specific parameters of these general regulations are monitored and controlled by each of the regulating councils of the different Designations of Origin. (D.O.s)

Reserva.- These wines must be aged for at least three years before release, at least one of which must be spent in oak barrels.
Gran reserva.- The magnificent wines are only produced from optimum harvests during the very best years and they cannot be released for sale until their sixth year. They require a minimum of 2 years in oak barrels and a further 3 years to mature in the bottle.

As a wine consumer, a general guideline is that the less time that a wine has spent in the barrel, the less time it can be kept. A young wine should be drunk within two years of being bottled, a crianza will last well up to 5 years, a reserva up to 6 or 7 years and finally a gran reserva up to 10 or 15 years. If the wine is left longer it will weaken and lose character.

Classification according to production requirements.-

Designations of Origin.-

The regulating councils of the Designations of Origin (D.O.s) can trace their history back to the first council of 1925, which was established in the region of La Rioja. There are currently 52 regional D.O.s and one more for the traditional production of cava and sparkling wines. In 1991 the new status of Designation of Origin Calificada (D.O.Ca) was created for exclusive use by the regions of La Rioja and Priorat, wine-growing regions with a proven track record of constant quality.

These governing bodies are responsible for the control, support and regulation of the D.O. and D.O.Ca regions and they serve to provide a guarantee of quality of their grapes and wines. The quality control systems they establish in the vineyard and in the wineries ensure that the methods of viticulture and production follow the regulations and traditional methods stipulated by law.

To achieve a D.O. status, the wines of a particular region must meet the following requirements:

- Be produced in the region and be made from grapes grown within the region's boundaries.
- Achieve their quality and characteristics as a result of the geographical environment, including natural and man-made factors.
- Have held the status of “Quality Wine Produced in Specific Regions” (QWPSR) for at least five years.

The expressive Pago wines

This is the highest category that a wine can achieve in Spain and strict geographical criteria are observed, centering on individual single-estates with an international reputation. These prestigious wines reflect the carefully monitored characteristics of soil, climate and the specific composition of the estate or vineyard where the grapes are grown. The production process follows a strictly controlled structure, which at the very least must comply with the regulations laid down by the Designation of Origin Calificada. In addition, the wine must be produced and bottled in the winery belonging to the Pago vineyard or within its municipal district.

QUALITY OF THE VINTAGES										
VINTAGES	96	97	98	99	00	01	02	03	04	05
Abona	VG	G	G	G	G	VG	VG	G	G	G
Alella	VG	E	E	VG	E	E	VG	-	-	E
Alicante	G	G	VG	VG	VG	VG	G	G	VG	VG
Almansa	VG	G	VG	G	G	VG	-	VG	-	VG
Ampurdán-C. Brava	VG	R	E	VG	VG	VG	G	VG	-	E
Bierzo	VG	G	G	G	VG	VG	VG	VG	VG	E
Binissalem	G	VG	E	VG	VG	VG	-	VG	E	-
Bullas	G	VG	E	VG	VG	VG	G	G	VG	VG
Calatayud	VG	R	G	G	VG	VG	G	VG	VG	-
Campo de Borja	G	G	-	G	E	VG	G	G	G	E
Cariñena	VG	R	E	G	VG	E	VG	G	E	-
Cava	VG	G	VG	VG	E	VG	VG	G	G	-
Chacolí de Guetaria	G	G	G	G	VG	VG	-	-	-	-
Chacolí de Vizcaya	G	G	G	VG	G	VG	VG	-	VG	-
Cigales	G	G	VG	VG	VG	VG	VG	E	VG	VG
Conca de Barberà	VG	G	VG	G	VG	G	VG	VG	VG	V
Condado de Huelva	G	G	G	VG	E	VG	G	G	VG	VG
Costers del Segre	VG	VG	VG	VG	VG	VG	-	-	E	-
El Hierro	-	-	G	VG	VG	G	-	G	VG	-
Jumilla	VG	G	E	VG	VG	VG	G	VG	E	VG
La Mancha	VG	VG	E	VG	VG	VG	VG	VG	E	VG
La Palma	G	G	G	G	G	G	VG	E	-	-
Lanzarote	VG	VG	VG	E	VG	VG	E	E	VG	VG
Málaga	-	-	G	-	B	VG	G	VG	VG	-
Méntrida	G	G	G	VG	VG	VG	G	G	G	G
Mondéjar	G	G	G	G	E	VG	VG	VG	VG	-
Monterrey	-	E	E	VG	VG	E	VG	VG	E	-
Montilla-Moriles	G	G	E	E	E	G	G	VG	VG	-
Montsant	-	-	-	-	-	-	VG	VG	E	VG
Navarra	VG	G	VG	VG	VG	E	VG	G	VG	E
Penedès	VG	VG	E	VG	VG	VG	G	VG	G	VG
Plà de Bagès	-	VG	E	VG	E	VG	-	-	-	-
Priorato	E	G	E	VG	G	E	G	VG	-	E
Rias baixas	VG	VG	G	G	G	G	G	-	-	E
Ribera Sacra	G	VG	VG	VG	E	-	VG	-	-	VG
Ribeiro	G	G	VG	VG	E	VG	-	-	-	-
Ribera del Duero	E	G	VG	E	VG	E	VG	VG	E	VG
Ribera del Guadiana	-	-	G	VG	VG	VG	VG	G	G	-
Rioja	VG	G	VG	G	G	E	G	G	E	E
Rueda	VG	VG	VG	VG	G	G	G	VG	VG	VG
Somontano	VG	G	E	VG	G	E	VG	VG	VG	E
Tacoronte-Acentejo	G	VG	VG	R	VG	VG	G	VG	G	-
Tarragona	VG	G	VG	VG	VG	VG	G	VG	-	VG
Terra Alta	E	VG	E	VG	E	E	G	VG	VG	G
Toro	VG	G	VG	E	VG	E	VG	E	E	E
Utiel-Requena	VG	G	VG	VG	VG	E	VG	G	G	E
Valdeorras	G	E	G	VG	VG	G	G	VG	-	VG
Valdepeñas	VG	G	VG	G	VG	VG	VG	VG	E	VG
València	VG	G	VG	VG	E	VG	G	VG	VG	E
Valle de Guimar	-	G	G	G	G	G	G	G	G	-
Valle de la Orotava	VG	VG	G	G	G	G	G	G	R	-
Vinos de Madrid	G	G	VG	VG	VG	E	G	VG	VG	-
Ycodem-Daute-Isora	G	G	G	VG	G	G	G	G	VG	G
Yecla	VG	G	VG	VG	E	VG	G	VG	VG	-

E: excellent / VG: very good / G: good / R: regular

An Introduction to the Pleasures of Wine Tasting



The quality of a wine is a subjective matter; however a structured wine tasting permits a sensory analysis through which an evaluation of a wine can be made. A good disposition, an open mind and the ability to make useful comments to share with other tasters are all important. It can be useful to discuss the distinct aromas and flavours that reveal themselves as well as individual interpretations of the sensations experienced during the tasting of each wine. The techniques used to taste a wine can help us to know and understand wine better as we learn to identify the many distinct factors that make up the final product. It is only through experience that these techniques become a natural part of enjoying wine.

Key aspects of wine

Wine contains hundreds of different substances which, despite their small concentration, are responsible for the shades of colour and the subtle aromas and flavours distinguishable in any given wine.

- Colour, cleanliness, shine and transparency

The substances that give wine its colour are found in the grape skins and appear as the grape ripens on the vine. The grape skin becomes more delicate as it matures, which permits an easier extraction of these colouring substances.

The key issue to colour is that of time, as wines that are left to age change as they mature and acquire an extensive range of colours. Upon first sight in the bottle, many reds, whites and rosés look so similar in colour that it is hard to believe that they represent many different grape varieties; careful inspection in the glass highlights the subtle differences.

During the tasting, a visual inspection of a wine is as important as the information we get from our other senses. Cleanliness, shine and transparency and three important attributes in white wines and rosés, and although transparency is not always a feature in a red wine, cleanliness and shine are positive traits.

- Aromas.

The aromatic substances appear in three phases of production and give rise to the following:

- **Primary aromas:** originate in the grape and depend on the varietal, the cultivation zone, the climate and the moment chosen for the harvest. Primary aromas are usually referred to as floral, fruity or vegetal.

- **Secondary aromas:** originate during the fermentation process and dominate the primary aromas once the wine is in the glass. The higher the concentration of sugar in the grapes, the higher the concentration of secondary aromas produced. They are reminiscent of the smell of the yeast used in bread making, and are also associated with banana and caramel, and lactic acid aromas such as butter, yoghurt and cheese.

- **Tertiary aromas:** are generated during the ageing process and are often described as the bouquet of the wine. They are characteristic of wines that are aged in oak barrels and then left to mature in the bottle. Aromas include; wood (resin and oak,) spices (clove, cinnamon and vanilla,) toasted smells (coffee, tobacco and caramel) and mature fruit (raisins and plums) to name but a few.

- Taste

We can distinguish four distinct tastes; sweetness, acidity, saltiness, and bitterness.

- Stages of wine tasting

- Hold the glass by the stem to avoid influencing the temperature of the wine or perceptions of its colour, brightness and transparency.
- Smell the wine unhurriedly to highlight the different aromas.
- Next, hold the glass to the light (natural light is the best) in order to appreciate the transparency.
- Then hold the glass at waist level against a white background (a tablecloth or napkin) to assess the colour.
- Swirl the wine vigorously in the glass and smell it for a second time – fresh aromas are released at this stage.
- Look for evidence of “legs” or “tears” on the sides of the glass. A wine with a higher concentration of glycerol (alcohol) will have “good legs” and leave syrupy marks on the glass that take time to disappear.
- Take a small sip of the wine. Hold it in the mouth to allow the wine to reach all parts of the tongue and give the taste buds time to detect each distinct taste. Inhale through the mouth (this can be quite noisy!) and breath out through the nose to experience “retronasal” perceptions - aromas that are detected in the nose but that originate in the mouth.

It is important to remember that a wine tasting is subjective; therefore the aromas, flavours and sensations that are revealed are difficult to qualify with numbers.



Gastronomy; “Food and Wine Pairing”



Spanish food is known around the world thanks to the imagination shown in quality dishes prepared at a regional and national level. The fresh produce of the country is reflected in the country’s cuisine with each region adding a unique twist to local specialities, adding richness to the gastronomic offer. This is not only evident in the professional setting of the quality restaurants across the country, but also in small, family-run establishments that offer home made fare in a friendly and welcoming atmosphere.

With the number of diets and food fads currently in fashion, it is also important to point out that **the Mediterranean diet** of the Iberian Peninsula focuses on fresh and healthy food as part of a well-balanced diet. In these days of fast food, it is reassuring to know that lovingly-prepared, traditional food is available - and good for you too!

Food tourism as a product is currently enjoying a boom in Spain, which is understandable given the relation it has with the country’s culture and history, and the pleasure a good meal in new surroundings can add to a holiday.

The success of the meal is assured once a glass or two of excellent Spanish wine is included; a Riojan red, a rosé from Navarra, a white Albariño from Galicia, a dry sherry from Jerez, an oak-aged red from Valdepeñas or a glass of cava – the choice is infinite.

However, choosing the right wine can often depend very much on the meal itself. The way in which the qualities and aromas of a particular wine are matched with the specific ingredients of a meal is known as “pairing” or is interestingly known as “marriage” in Spanish. This food and wine pairing can be lasting and remarkable or fleeting and lacklustre, depending upon the knowledge of the person choosing the wine.

As taste is subjective and pairing is not an exact science, we have suggested a few simple guidelines, which are shown in the table. However, remember that relaxing and enjoying the experience as a whole is what’s important. Good company, pleasant conversation, a warm atmosphere and an enjoyable meal are all as important as the choice of wine.

Experts would argue that red wine should accompany red meat, spicy food, hearty stews and heavily-seasoned dishes. Meat that has been seasoned with herbs or spices goes particularly well with a good Syrah.

Rosé wine is usually young and fruity and complements cold meats and light desserts well; Pinot Noir is a good example.

Meals that focus on the enjoyment of fish and shellfish are best suited to a fine white wine, and these also go well with white meat such as chicken.

Lovers of cheese are spoilt for choice; creamy cheese tastes wonderful with a chardonnay based cava or champagne, whilst

goat’s cheese is best enjoyed with a Grenache or Sancerre. Blue cheese and strong cheddar needs the strength of a Sauterne or port wine and parmesan and manchego go well with full-bodied reds.

Finally, foie-gras is popular in Spain and needs the light sweetness of a Moscatel, Malvasia or Sauterne wine to offset the heaviness of this rich pate.

The table gives suggestions on the type of wines that accompany typical Spanish dishes well.

Young reds Serve at between 14-19°C	Roast lamb, glutinous meat (trotters) roast meats (chicken, beef) beef stews, oily fish, white fish, medium and long cured cheese.	Vinos de Rioja, Ribera del Duero, Jumilla, Valdepeñas, La Mancha, Alicante.
Mature reds Serve at between 14-19°C	Red meats, roast and barbequed meats, game (venison, boar, woodcock, wood pigeon) meat stews, rich sauces and cured cheese.	Vinos de Rioja, Navarra, Ribera del Duero, Penedès, Priorato, Somontano.
Rosés Serve at between 6-10°C	Oily fish (sardines, tuna, mackerel) paella and rice dishes, pasta, vegetables, pork and chicken, cold meats and cured sausages.	Vinos de Navarra, Valencia, Rioja, Ribera del Duero.
Light whites Serve at between 6-10°C	Cooked shellfish, grilled or barbequed white fish, and cold meats.	Vinos de Penedès, Rioja, Txakolí, La Mancha, Valdepeñas.
Fuller-bodied whites Serve at between 6-10°C	Shellfish cooked on the hotplate, oysters, clams, mussels, and strongly-flavoured fish.	Vinos de Rueda, Rias Baixas, Aella and Costers del Segre.
Oak-aged whites Serve at between 6-10°	Fish and shellfish, marinated fish dishes, chicken and beef cooked over wood or charcoals and smoked foods.	Vinos de Penedès, Somontano, Rioja, Navarra and Costers del Segre.
Sweet whites Serve at between 6-10°C	Fruit, foie-gras, blue cheese (Roquefort, Cabrales)	Vinos de Rioja, Navarra, Alicante, Toro, Valencia, Pedro Ximénez.
Sparkling wines Serve at between 6-10°C	Appetizers, and canapés, fish and shellfish, desserts.	Cava and Champagne.
Sherry and manzanilla Serve at between 17-19°C	Fried fish, cooked prawns and langostines, salted or pickled fish.	Vinos de Jerez, Montilla-Moriles.

We hope that these guidelines will be of use to you on your next trip. Liberate your senses as you discover the Baccus experience.

BON APPÉTIT !!!

TECHNICAL VOCABULARY – BACCUS WINE HOTELS

ACIDITY

This is the result of various acidic organisms. Malic acid gives freshness to a wine whilst tartaric acid is harsher and more astringent. Both originate in the grape. Lactic acid appears during fermentation and gives a wine smoothness. Acetic acid causes wine to turn to vinegar.

AMONTADILLO

A dry, amber-coloured sherry from Jerez, with a sharp aroma. 16-18° alcohol content.

ASTRINGENT

Wine with too much tannin, which is noted as bitterness at the back of the tongue.

ATTACK

The first sensation that is noted as the wine enters the mouth.

BARREL

Usually made from French or American oak, barrels are used to age wine and contribute certain qualities as the wines age.

BLANC DE BLANCS

Sparkling white wine made from white grapes.

BODY

Level of oiliness and overall structure of a wine

BOUQUET

Combination of tertiary aromas produced by a good wine.

BRUT

Dry sparkling wine, with a miniscule presence of sugar.

BUD

Name for the first showing of new growth on the vine.

CARBONIC MACERATION

Carbonic maceration is a wine-making technique often referred to as “pumping over” which aerates the juice and skins to extract good fruit and character without imparting too many dry tannins to the wine..

CLASSICO

Sparkling Italian wine made using the champagne method.

COMPLEX

A well-made wine that presents a range of sensory characteristics

CORKED

Wine that has deteriorated, often due to a small imperfection inside the bottle or on the cork.

COUPAGE

French word for the mixture of wines or musts

CRIADERAS

Unique system of interconnecting oak barrels to blend sherry vintages. The criadera with the oldest sherry is known as the solera.

CRIANZA

Controlled aging of a wine, in the barrel and the bottle. To be called a crianza the wine must have been aged for at least two years.

CRU

French name given to a quality wine from a specific vineyard, similar to Pago wines.

D.O.

Designation of Origen, also know as the A.O.C. or appellation d'origine contrôlée in French – refers to a wine growing region of Spain that is controlled and regulated by a council.

DECANT

To pour the wine from the bottle into another recipient to let it breathe.

DE-STALK

To remove the stalks and stems from the grapes – this takes place in the winery.

DOMAINE

French word that describes a winemaker's estate.

DRY

A wine that has been left to complete a full fermentation, resulting in all of its sugar turning to alcohol.

FINO

A type of sherry from Jerez; pale in colour, light, dry and low in acidity. 15-17° alcohol content.

FRUITY

A wine that presents fruity aromas.

FULL BODIED

Also called meaty wines – usually used to describe reds at their peak.

GRAN RESERVA

Wines made from excellent harvests in exceptional years and aged in barrel and bottle. Each D.O. specifies the time a gran reserva must be aged, but the minimum is 2 years in the barrel and 3 in the bottle.

GRAPE STALK

Refers to the “skeleton” of the bunch once all the grapes have been removed.

GRAPPA

A distilled spirit made from the residue of crushed grapes.

IMPERIAL

A wine bottle capable of holding 6 litres.

MAGNUM

Wine bottle with a capacity of 1.5 litres.

MANZANILLA

Sherry from Jerez, pale in colour with a sharp aroma and a touch of acidity on the palate. 15.5-17° alcohol content.

MARC

A French word for the residue that is left once the grapes have been crushed.

MEDIUM-DRY

A wine that is moderately sweet.

MEDIUM-SWEET

A wine that is more than moderately sweet.

MILLÉSIME

French word for vintage.

VARIETAL

Name given to a wine that is made from only one grape variety.

MUST

Natural juice from the grape before it is subjected to fermentation.

NATURALLY SPARKLING

Refers to the natural presence of gas in certain wines.

OLOROSO

A type of sherry from Jerez, a dark golden colour, dry and very aromatic. 18-20° alcohol content.

ORUJO

A Spanish word for the residue that is left once the grapes have been crushed. Used as fertilizer or can be distilled to make a spirit.

OXIDIZATION

Process that wine suffers once it is exposed to oxygen.

PHYLLOXERA

A plague caused by insects, which attacks the vines starting at the leaves and finishing at the roots.

PIP

Small seed inside the grape.

RANCID

Wine that has deteriorated or been aged too long.

RESERVA

Name given to wines that have been aged for at least one year in barrel and two in the bottle before release. Each D.O. is responsible for the exact length of time their reservas should age.

ROUNDED

A wine with a good balance, especially between the aroma from the barrel and the reduction in the bottle.

SHERRY

General term used to describe a range of wines made in the Jerez D.O.

SHOOT

Young leaf as it first appears on the vine.

SKIN

The skin of the grape.

STRUCTURED

Wine that presents a good balance between the individual components of tannins, acids, alcohol etc.

SWEETEN

To add sugar to a wine – not done to quality wines.



SYRUPY

Used to describe a wine naturally rich in sugar and high in alcohol.

TANNIN

A substance contained in the skin and the pips of the grape, which afford a certain astringency to the wine.

VELVETY

A silky, smooth sensation and often used to describe red wines.

VINE

The important plant where the grapes grow. Each part of the vine has its own name.

VINTAGE

The year in which the grapes were harvested.

WINE PRESS

Used to extract the juice from the grapes - old versions of these have now been replaced by cutting edge technology.

YEAST

Single-cell fungus that transforms the sugar of the must into alcohol

YOUNG

Wine that has not been aged and that is released in its first or second year. Characterised by fruitiness and freshness.

THE NEW CONCEPT OF MINI-BREAKS AND HOLIDAYS

BACCUS WINE HOTELS is the division of **Grupo Natura** that specialises in **Wine Tourism and Gastronomy** in the Iberian Peninsula, and presents a new concept of mini-breaks and holidays whose central theme is a **stimulation of the senses**.

Wine stimulates the senses of sight, smell and taste.

Gastronomy presents a range of aromas, flavours and textures which multiply when the food is paired with a good wine. The better the combination, the more intense are the sensations experienced. **Good company** is also important; the person we share these new experiences with increases our pleasure.

If we add to all this an opportunity to enjoy a relaxing session in a hotel pool or spa, in natural thermal springs or in a specialist “Wine Therapy” centre of excellence, then the pleasure is increased further. 70% of the hotels in this brochure offer a facility of this nature and in the majority of the programmes, a daily session in the hotel spa area is included. The awakening of feelings of well-being and relaxation will contribute greatly to your holiday.

A new aspect of the programmes is that the majority are based on a 2–3 night stay in one particular area, with the option of adding extra nights. This means that you can combine a number of programmes in different wine destinations and design your very own tailor-made Wine Route. The choice is yours; the wines, gastronomy cultural and historical heritage, landscapes and people of each area all have their own appeal, as do the various spa and golf facilities of the hotels, even to be combined with city breaks. **Great choice and an endless combination of routes, resulting in total flexibility and freedom to create a holiday that suits your needs.**

Please do not hesitate to consult your travel agent for assistance in putting together your bespoke holiday. In this way you can be sure to obtain all of the relevant information about the wine regions and hotels and maximise your Baccus holiday. Your agent will also be able to tell you of possible combinations with other products such as the Good Life Hotels, all of which have spas, thalassotherapy treatments or Wellness Centres, and which are located close to the Designations of Origen across Spain.

(For more information, please see www.grupo-natura.com)

TAILOR-MADE RESERVATION SERVICE

For small groups or big events, our team of experts is at your disposal

BACCUS WINE HOTELS have a team of experts at your disposal to help with the organization of events, routes and holidays of any kind in the 20 Designations of Origen presented in the brochure.

From a group of friends and family to a team of work colleagues; from an association of sports clubs to a corporate event; we offer the organization of tailor-made routes and events to meet your every need.

- Vehicle hire – different capacities, with or without driver, from point of arrival or at the destination.
- Oenologists, sommeliers and gastronomic experts are available to carry out specific functions such as that of guide or driver/guide (only in vehicles of up to 6 people,) tutored wine-tastings for beginners or professionals and cookery courses.
- Organization of exclusive visits to wineries in the different D.O.s, meals (prepared by the winery or brought in by outside caterers), exhibitions, conferences and meetings etc.
- The selection and reservation of accommodation in a range of charming hotels, winery-hotels and châteaux for private group use (from 10-12 rooms to large capacity.) A service to find suitable conference rooms and halls for meetings and presentations, and the reservation of restaurants of various capacities are also available.
- Active programmes such as golf tournaments, team-building activities, vineyard scavenger hunts, participative wine tastings, and any other activities that would contribute to the success of your event.
- Technical assistance and co-ordination of the event “in situ” if required, offering a totally integrated service.
- Transfers from a number of Spanish airports and official guided cultural visits authorized by the various autonomous communities.

LET US TAILOR-MAKE YOUR PERFECT EVENT.

Experiences you can only fulfil with us...

Events throughout the Year



natura
GRUPO

INCENTIVE TRIPS • CONFERENCES • CONVENTIONS



MULTIADVENTURE • NATURE • SKI • WINE TOURISM AND GASTRONOMY • GOLF •
• SPA RESORTS • NATIONAL PARKS • MOUNTAIN PARKS • RIVER TOURISM •
• BEACH SPAS • GOLF & SPA • THALASSOTHERAPY • WELLNESS SPAS •
• HEALTH AND WELLBEING • WINTER MULTIADVENTURE • SKI AND WELLBEING •



Designation of Origin Calificada (D.O.Ca)

RIOJA

The wine producing region of Rioja is situated in the **Ebro valley** and nestles between the **Sierra de Cantabria mountain range to the north, and the Sierra de la Demanda range to the south**. These natural borders create a perfectly defined region where altitudes vary between 280 and 480 metres and where two climatic influences converge; the Atlantic climate of Rioja Alta and Rioja Alavesa and the Mediterranean climate found in the remaining areas.

Administratively, the territory takes in the north of Navarra (10%), the south of the province of Álava, known as Rioja Alavesa and making up almost 25% of the total area, and the autonomous region of La Rioja.

Historical notes

The harvesting of wine has an ancient lineage that dates back to the **Phoenicians** and settlers from an even earlier period - **the Berones and the Pelendones** - are known to have drunk and traded with a wine that was produced in the region. Around the year 530 B.C. the vine was already a well known crop in the Ebro Valley; accounts of vines appear in the cartularies of the famous Monasteries of San Millán de la Cogolla.

Much later, in the year 1560, the winegrowers of Rioja used a form of logo to brand the goatskin wine containers for export as a mark of the quality of the wine with in. This is considered to be the first historical record of what would today be recognised as the quality mark of a D.O.

In 1926 the first D.O. Regulatory Council was established, and in 1991 Rioja achieved the highly prestigious status of 'Calificada' (D.O.Ca).

Grape varieties authorized by the D.O.Ca council

Red grapes: Tempranillo – an indigenous variety that occupies over 65% of the grape growing area. Grenache, Mazuelo or Carignan and Graciano.

White grapes: Viura or Macabeo, White Grenache, Malvasia Riojana and Tempranillo Peludo.

Ageing criteria regulated by the D.O.Ca Council

Crianza: Ageing for a minimum of two years, at least one of which must be in barrel. For whites and rosés, the minimum time in barrel is six months.

Reservas: Ageing for a minimum of three years, with at least one in barrel.

Grandes Reservas: Ageing for a minimum of five years, with at least three years in barrel.

Qualification of the harvests

1995: E - 1996: VG - 1997: G - 1998: VG - 1999: G - 2000: G
2001: E - 2002: G - 2003: G - 2004: E - 2005: E

Gastronomy

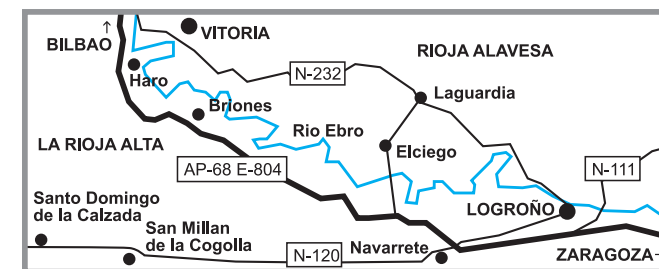
Potatoes with chorizo (spicy sausage), Riojan black pudding, sausage and cured products, caparrones (local red beans), lamb chops, excellent beef and game, as well as asparagus, tomatoes, peppers and a range of vegetables from the Ebro plains.



RUTA
DEL
VINO
RIOJA · ALAVESA

Places to visit

The impressive porch of Santa María de los Reyes is a highlight of a visit to Laguardia, the capital of Rioja Alavesa. The monasteries of Suso and Yuso in San Millán de la Cogolla are highly recommended; they have been declared World Heritage sites and are recognised as the origin of both the Castilian and Basque languages. The town of Santo Domingo de la Calzada and the capital cities of Logroño and Vitoria-Gasteiz are other interesting destinations.





BACCUS HOTEL PALACIO DE SAMANIEGO

C/. Constitución, 12 - SAMANIEGO (Álava)



I: 42° 34' 05,76" N
L: 02° 40' 50,39" W



Rooms: 11



Set against the incomparable backdrop of the locality that bears its name, and surrounded by spectacular countryside with swathes of vineyards, the refurbished Palacio de Samaniego has recaptured the splendour of its glory years. It offers guests relaxation, a pleasant climate and a chance to savour the delicious dishes of Jon Ugalde in the hotel's renowned restaurant. Guests are made to feel welcome in a friendly, family-run establishment that boasts personalised customer service and exquisite gastronomic surprises. The hotel's eleven bedrooms are tastefully decorated and are equipped with every convenience to assure an enjoyable stay.

LIKE A KING IN HIS CASTLE – 3 days/2 nights



2 nights bed and breakfast accommodation



1 welcome dinner served with young wine



1 typical dinner of the area served with wine produced using carbonic maceration.



Guests will be invited to visit a family-run winery at a prearranged time to enjoy a guided tour with descriptions of the winemaking and aging process of its excellent wines; the visit will conclude with a tasting of three wines (young red, crianza and white) accompanied by an appetizer and visitors will be presented with a gift box containing a bottle of each of the wines sampled. The rest of the day is free to explore the area, with the option of visiting the nearby medieval towns of Laguardia or Labastida.

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE/TRIPLE (midweek) from 141,30 €



INTRODUCTORY WINE TASTING COURSES



Every Saturday in La Rioja
- Villa Lucia in Laguardia
- Vivanco Museum in Briones
- Bodegas Corral in Navarrete

Please enquire about times and reserve your place when booking your accommodation: places are strictly limited.

Includes: all wines to be tasted; tasting manual or accredited certificate of participation; the use of a reception room or tasting class room; the presence of a professional oenologist or sommelier, experts in their field.

VINEYARD EXPERIENCE - ALL YEAR.

OPTIONAL ACTIVITY EVERY SUNDAY MORNING. For groups of six or more, visits can be arranged on alternative days leaving from the Hotel Villa in Laguardia. EXPERIENCE THE VINEYARD AND THE MAKING OF PATXARAN (November)

"The secrets of Rioja"

These hands-on activities in the fields can be observed between 11.00 and 13.00. No transport is included. Comfortable clothing and sturdy footwear is recommended. The vineyard activities commence in an experimental vineyard in Laguardia and conclude with a wine tasting, appetizers and visit to a cave-bodega founded in 1844 in the town of Samaniego, 9km from Laguardia. The calendar below shows the work carried out in the fields throughout the year. (approximate.)

May: trimming of the trunks

June: removal of lateral shoots

July: thinning and selection of greenery

August: defoliation and thinning

September: sample taking and thinning

October: harvest

November: the making of patxaran (*)

December: pruning

January: pruning

February: pruning

March: pruning

April: collection of vine cuttings and tidying of fields

(*) In November "The secrets of Patxaran"

A unique opportunity to visit the only sloe plantation in Spain. Cesar Saenz of Samaniego describes the harvesting process of this ancestral fruit in detail and visitors even get a chance to take part in the production of the exclusive "Aupa" patxaran. Cesar takes the harvested fruit to his own home to make his very own liqueur. End the morning's activities by trying local wines and, of course, a sip or two of patxaran.



FEEL FREE TO STIMULATE YOUR IMAGINATION. TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES. OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.



BACCUS HOTEL VILLA DE LAGUARDIA ****
Paseo de San Raimundo, 15 - LAGUARDIA (Rioja Alavesa)



I: 42° 32' 55,49" N
L: 02° 34' 47,98" W



Located in a pedestrian quarter of the medieval town of Laguardia and surrounded by rolling vineyards, this exquisite new hotel incorporates all of the elements associated with a high-quality establishment: quality, comfort, charm, harmony and excellent service. It is, without doubt, a hotel designed with rest and relaxation in mind. The Hotel Villa de Laguardia has been constructed from the finest materials and incorporates quality textiles and furniture, all of which are reflected in the tasteful colour scheme and elegant decoration. The seductive power of the hotel adds to the distinctive beauty of the town that shares its name. An added bonus is the hotel's location next to the "Villa Lucia" Wine Visitor Centre.



"VILLA LUCIA" WINE VISITOR CENTRE, LAGUARDIA

Located at the very heart of Rioja Alavesa, the Villa Lucia Wine Visitor Centre provides the perfect setting to discover the intricacies of wine culture. Situated on a 10,000 m2 estate next to the Hotel Villa de Laguardia, the centre is surrounded by vineyards and a spectacular botanical garden with more than 200 different species of trees and plants. One of the highlights of Villa Lucia is its bodega-museum where an interactive tour reveals the secrets of wine making. The museum offers a unique virtual wine tasting allowing visitors to discern different colours, aromas and flavours of wine. In addition, a number of interactive panels, informative models, machinery and antique instruments that were once used in traditional wine making, enhance the learning experience. The centre offers quality wine tasting courses for visitors as well as initiatives relating to conferences and business for the professional sector.



DISCOVER THE FLAVOURS OF RIOJA ALAVESA – 3 days/2 nights

- 2 nights accommodation with buffet breakfast
- 1 typical Riojan dinner (2 courses plus dessert) including wine of the current year. Served in the "Medoc Alaves" restaurant.
- A guided tour of the atmospheric Wine Visitor Centre of "Villa Lucia" situated next to the hotel. Interactive visit explaining the different types of wine and the various methods of production and incorporating a virtual wine tasting, which highlights the variety of colours, aromas and flavours of wine. The exact time of the visit will be shown in reception. No visits on Mondays.
- This interesting introduction to the sensory world of wine is followed by a visit to a local bodega certified by the "Ruta del Vino". The guided tour takes in the production process of the winery and features the maturing methods used for its wines; a tasting rounds off the visit. The rest of the day is free to discover the beauty of the surrounding area and the charm of the local villages and their people.
- The following day is dedicated to the discovery of the walled medieval town of Laguardia, with a stroll through the meandering pedestrian streets. A highlight is a guided visit to the impressive porch of the church of Santa María de los Reyes, an artistic delight that has retained its beauty throughout the centuries.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE/TRIPLE from 138,30 €

TRADITION AND INNOVATION IN THE WINERIES OF RIOJA ALAVESA – 3 days/2 nights

- 2 nights bed and breakfast accommodation
- 1 typical Riojan dinner (2 courses plus dessert) including wine of the current year. Served in the "Medoc Alaves" restaurant.
- Guests are requested to arrive at the City of Wine, El Ciego (5km from Laguardia) at 9.55 on Saturday morning to visit the well-known winery of Marqués de Riscal. The bodega is home to the award-winning hotel designed by Frank O. Gehry, and access to the grounds allows visitors to admire the extraordinary shapes and colours of the titanium sheets used in the construction of the hotel. Visitors will also be shown around the winery itself and given detailed explanations of the wine making and maturing process, which is unique to the bodega. No visit would be complete without a tasting – a red reserva and a white verdejo from the bodegas of D.O. Rueda are on offer at the end of the tour.
- After the visit, why not stroll through the streets of El Ciego or return to Laguardia to take part in an Introductory Wine Tasting Course? Places are limited and strictly by prior arrangement, with courses at Villa Lucia between 11.30 and 13.30 (approx.) or from 16.45 in Brión (Rioja Alta). The rest of the day is your own to discover the region, its vineyards and the many medieval villages dotted throughout.
- Sunday is the perfect day to meander along the pedestrian streets of Laguardia and soak up the atmosphere of the walled medieval town (time to be confirmed in the hotel reception). Highlights include a visit to a family-run winery and a guided visit to the impressive porch of the church of Santa María de los Reyes, an artistic delight that has retained its beauty throughout the centuries.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE/TRIPLE from 155,70 €

FEEL FREE TO STIMULATE YOUR IMAGINATION. TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES. OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.

BACCUS HOTEL MARQUÉS DE RISCAL *****GL

C/. Torrea, 1 - ELCIEGO (Rioja Alavesa)



I: 42° 30' 52,2" N
L: 02° 36' 57,2" W



Rooms 43

Located in the impressive grounds of the Marqués de Riscal winery, this dramatic creation has rapidly become an internationally recognised icon of enotourism. Designed by the renowned architect, Frank O. Gehry, the structure boasts waves of titanium and steel sheets, which are cleverly off-set by the symmetry of the paved floors and walls. The hotel has been constructed using cutting-edge technology, whilst retaining the deeply rooted traditions of this long established wine-growing region. The key to discovering the magic of this location is to "disconnect" in order to experience a combination of sensations, aromas and flavours, which are unique to the hotel. Savour original and traditional dishes, prepared in the celebrated Basque-Riojan style, in the gastronomic restaurant and try local wines in the informal wine bar. Later, read a good book or take part in a wine tasting in the comfortable wine library with spectacular views of the grounds, or enjoy beauty treatments and "wine therapy" in the luxury spa that uses prestigious Caudalié products from Bordeaux.

DISCOVER THE WORLD FAMOUS ICON OF WINE TOURISM IN RIOJA ALAVESA – 2 days/ 1 night

1 night stay with buffet breakfast at the jewel of "The Luxury Collection" hotel group. This spectacular building was designed by the famous architect Frank O. Gehry (creator of the Guggenheim Museum in Bilbao) and features titanium and steel sheets that reflect the beauty of the surrounding wine growing area. The hotel proudly stands in El Ciego at the very heart of the Rioja Alavesa region, renowned for its excellent wine and gastronomy.

During the stay, visitors will be invited to visit the esteemed winery of Marqués de Riscal, founded in 1858.

The hotel's luxury spa is available to guests. It offers treatments and products from the prestigious French brand of Vinotherapie® Caudalié. This pioneering company first offered its products in the spa of Château Smith Haut Lafitte, now the luxury hotel of Les Sources de Caudalié.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE from 277,00 €



RELAXATION AND "WINE THERAPY" IN THE CITY OF WINE – 3 days/2 nights

2 nights bed and breakfast accommodation in a fully equipped Super Deluxe room in the spa wing.

1 visit to the well-established winery where the famous Marqués de Riscal wines are created. Wine tasting included.

Unlimited access to the hotel's luxury "wine therapy" spa with treatments from the world leading Vinotherapie® Caudalié brand. The programme includes a half day Discovery Package including 4 treatments per person; a bath in an oak barrel with either red vine sap or wine liquor; a wrap in honey and wine or merlot or an energizing wrap; 1 sparkling shower or peach skin shower; 1 power shower. In order to organise a suitable treatment programme, please make all spa reservations at least 20 days in advance.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE (midweek) from 820,00 €
IN DOUBLE (weekend) from 890,00 €

RIOJA ALAVESA AND SAN SEBASTIÁN "The Perfect Combination" – 4 days/3 nights

1 night stay in a luxury room at the state-of-the-art Marqués de Riscal hotel, including buffet breakfast.

1 guided visit to their winery with wine tasting.

Free use of the recreational spa, which specialises in wine therapy treatments.

2 nights accommodation in a deluxe room with garden view at the María Cristina hotel in San Sebastián, including buffet breakfast.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE from 459,00 €

INTRODUCTORY WINE TASTING COURSES

Every Saturday in La Rioja

- Villa Lucia in Laguardia
- Vivanco Museum in Briones
- Bodegas Corral in Navarrete

Please ask about times and reserve your place when booking your accommodation: places are strictly limited.

Includes: all wines to be tasted; tasting manual or accredited certificate of participation; the use of a reception room or tasting class room; the presence of a professional oenologist or sommelier, experts in their field.



BACCUS HOTEL CIUDAD DE HARO ****

Avda. Logroño, s/n. - HARO (La Rioja)



I: 42° 34' 12" N
L: 02° 50' 36" W



Haro, the capital town of La Rioja Alta, is home to 19 well-known and highly prestigious bodegas, all of which are less than 1.5km from the town centre. This recently refurbished hotel is ideally located for exploring the cultural and wine-related attractions of the area, which is internationally recognised as a place of importance in the world of Spanish wine. The hotel offers a pool, a pleasant garden and ample parking in addition to both a cafeteria and a highly acclaimed restaurant. These facilities, together with attractive lounges and comfortable, well-equipped rooms, go towards creating a special atmosphere, making it ideal for a short break.

LA RIOJA ALTA: CULTURE AND WINE – 3 days/2 nights.

- 2 nights accommodation with buffet breakfast.
- Reception with bottle of wine and chocolates.
- Guests are requested to arrive the City of Wine, El Ciego (5km from Laguardia) at 9.55 on Saturday morning to visit the well-known winery of Marqués de Riscal. The bodega is home to the award-winning hotel designed by Frank O. Gehry, and access to the grounds allows visitors to admire the extraordinary shapes and colours of the titanium sheets used in the construction of the hotel. Visitors will also be shown around the winery itself and given detailed explanations of the wine making and maturing process, which are unique to the bodega. No visit would be complete without a tasting – a red reserva and a white Verdejo from the bodegas of D.O. Rueda are on offer at the end of the tour.
- Following the visit, guests are directed to San Millán de la Cogolla, birthplace of both the Castilian and Basque languages, for a fascinating guided tour of the Yuso monastery. The afternoon presents an opportunity to visit a century-old winery in the capital of wine, or as an optional extra, the chance to attend a 2-hour introductory wine tasting course in Brión. (16.45) In the evening, a visit to the many small tapas bars of Haro is highly recommended. Sunday is given over to the discovery of the medieval village of Laguardia, home to a rich cultural heritage.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE from 145,00 €



BACCUS HOTEL F&G LOGROÑO ***

Avda. de Viana con Marqués de San Nicolás - LOGROÑO (La Rioja)

NEW



I: 42° 28' 06,30" N
L: 02° 26' 33,60" W



The F&G Hotel is located in the old town of Logroño and just a short distance from the Congress Centre and the legendary "Road to Santiago". The newly built hotel has been designed to blend harmoniously with the architectural styles of historical buildings in the vicinity. The majority of the rooms are double and offer the following facilities: fully equipped en-suite bathroom, hairdryer, mini-bar, satellite T.V., air conditioning, central heating, telephone, broadband WiFi internet connection, wardrobe, safety deposit box (with capacity for laptops) and room service. In addition, the hotel boasts a panoramic lift overlooking an impressive atrium, an excellent restaurant, a wine cellar, spa, saunas, gymnasium and various function and meeting rooms.

CAPITAL OF LA RIOJA ALTA – 3 days/2 nights

- 2 nights accommodation with buffet breakfast.
- Guests are invited to arrive at a well known winery (at approx. 10.30) in the district of Navarrete, which is just 8km from Logroño. Upon arrival, visitors will be introduced to the winery through an informative audiovisual presentation, followed by a guided tour of the facilities. The intricacies of the wine production process and ageing methods are described and the visit concludes with a wine tasting where each guest will be presented with a bottle of crianza. An optional extra is to take part in an Introductory Wine Tasting Course – please see page 12 for more details.
- Free time to visit the famous tapas area of the capital city, locally known as the "Senda de los Elefantes" or Elephant Way!
- Free time to visit the hotel's mini-spa with jacuzzi, sauna and gymnasium.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE from 125,00 €

FEEL FREE TO STIMULATE YOUR IMAGINATION. TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES. OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.

Designation of Origin (D.O.)

BORDEAUX

Bordeaux, a name synonymous with viticulture, thanks to the well-deserved fame of its wine. 124,000 hectares of vineyards, 57 different Designations of Origin with the region and more than 14,000 chateaux; these are just some of the staggering figures that endorse the success of the area. Dotted around the city of Bordeaux in the south-west of France, the best vineyards flourish near the Garonne and Dordogne rivers and the Gironde estuary. The landscape is completely flat and bordered by the natural barrier of the Atlantic Ocean to the west, which together with the richness of the soil, contributes to the exceptional quality of the grapes. Due to the different characteristics of the land, it is possible to divide the D.O. Bordeaux into three distinct zones; Medoc to the north, Graves to the south and Saint Emilion/Pomerol to the east. Curiously, many of the 57 designations of the region (the same number to be found in the whole of Spain) are made up entirely of either a single estate or a small group of vineyards, meaning that a Bordeaux D.O. may have been awarded to just one owner or chateau. There are also specific ways to describe the top-quality wines, for example those from Medoc are known as "premier cru" whilst those from Saint Emilion are described as "premier grand cru."

Places to visit

To the east of Bordeaux the towns of Saint Emilion and Libourne are not to be missed. Saint Emilion's historical centre was declared a World Heritage site in 1999, whilst picturesque Libourne was once an important commercial trading post where ships would dock to buy wine. The town's historical past is still evident today; a stroll around the town takes in many striking palaces, a number of attractive religious buildings and a proud architecture that reflects Libourne's former importance.

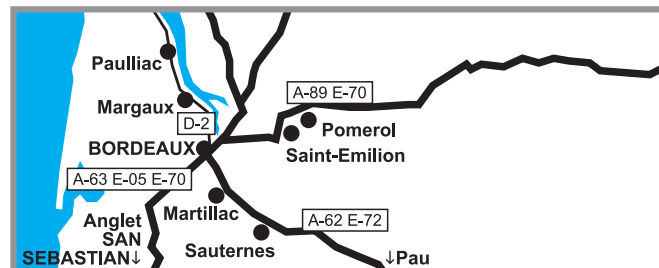
To the north of Bordeaux the attractions have more of a natural theme; thick forests, open meadows, endless beaches, and above all, thriving vineyards. A visit to the Chateau Mouton Rothschild is highly recommended; it houses a private wine and art museum with more than 3,000 objects relating to wine from many different eras, as well as a collection of wine labels signed by famous people.

Grape varieties authorized by the D.O. council

Red grapes: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot.
White grapes: Sémillon, Sauvignon Blanc, Muscadelle, Colombard, White Merlot

Gastronomy

Around the Gironde estuary, cuisine is strongly influenced by the ocean. Typical dishes include white prawns seasoned with a hint of aniseed, and lamprey cooked in red wine. Eel is also popular and eel eggs, in particular a local delicacy, as are oysters from Arcachon. Back on land, other dishes include poultry, duck and goose liver pates, wild mushrooms and pork and for those with a sweeter tooth, locally produced jams and honey are a must. Fresh fruit and vegetables from the area are of excellent quality. One of the tastiest specialities to try whilst in the region is the well-known dish "Coq au Vin," best enjoyed with a glass or two of Bordeaux wine!



BACCUS GRAND BARRAIL CHATEAUX Resort & Spa
Route de Libourne (D243) - SAINT EMILION



Rooms 33
Suites 9

I: 44° 54' 37,65" N
L: 00° 11' 33,36" W

This traditional 19th century chateau, surrounded by extensive vineyards, is a haven of tranquility yet just a short distance from the town of Saint Emilion, declared a World Heritage site by UNESCO. The hotel offers guests the ultimate in taste and elegance with its period rooms and halls, spacious bedrooms, immaculate gardens and pleasant terraces with views across the surrounding vineyards. A refined restaurant is enhanced by a wine cellar with over 450 different wines - a paradise for lovers of fine wine - and the hotel also boasts a relaxing spa. With endless attractions awaiting discovery, Grand Barrail is ideally located to discover the natural, cultural and historical charms of the Bordeaux region.

TOP WINES, CULTURE AND RELAXATION - 3 days/2 nights or 4 days/3 nights

- 2 or 3 nights accommodation (please choose) in superior rooms with buffet breakfast.
- 1 "Discovery Menu" dinner in the gourmet restaurant (wine not included)
- 2 visits with tastings to two different chateaux in the area; 1 visit to the historical monuments of the medieval town of Saint Emilion. (World Heritage Site)
- 1 session in the hotel spa (jacuzzi, hammam, sauna etc.)

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE (2 nights) from	329,00 €
IN DOUBLE (3 nights) from	440,00 €

BACCUS HOTEL LES SOURCES DE CAUDALIE**Luxe**
Chemin de Smith Haut Lafitte - MARTILLAC (Bordeaux)



Rooms 40
Suites 9

I: 44° 33' 930" N
L: 00° 33' 460" W

This magnificent establishment nestles between woods and vineyards on the century-old estate of Château Smith Haut Lafitte, just to the south of the city of Martillac (and actually closer to Bordeaux). The charming hotel is unique in that its rooms have been designed and decorated in different styles - 5 in total - all of which relate to the surrounding area and create an inimitable atmosphere. A high level of customer service and attention to detail also contribute to the appeal of the hotel. There are two dining alternatives: a traditional restaurant with dishes based on fresh local products, and an exclusive gourmet restaurant offering haute-cuisine and a vast wine cellar with over 16,000 bottles. The hotel is internationally recognised as the birthplace of "Wine Therapy" (a range of treatments using beauty products with a grape/vine base) and has its very own spring with mineral-rich waters. The spa offers the ultimate in authentic relaxation and specialises in beauty and anti-ageing treatments; all on offer at the heart of the finest Bordeaux wine-growing region.

THE BIRTHPLACE OF "WINE THERAPY" – 3 days/2 nights

- 2 nights accommodation in a Comfort Room with buffet breakfast
- 2 dinners; a choice of "Gourmand or Lean" menus from one of the two restaurants of the complex. (Please note that on Monday and Tuesday "La Grande Vigne" restaurant is closed.)
- 1 guided visit to Château Smith Haut Lafitte with a tasting, including a red and a white from this fine winery.
- 2 day's treatment; discover the benefits of Caudalie "Wine Therapy." (Choice of 4 daily applications from a wide product range.)

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE (comfort) from	750,00 €
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FEEL FREE TO STIMULATE YOUR IMAGINATION. TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES.

Designation of Origin (D.O.)

NAVARRA

Located in the fertile Ebro basin, the Navarra region produces grapes of exceptional quality thanks to a generous climate and optimum soil conditions for the growing of vines. The knowledge and experience of local winemakers ensures that viticulture in the area is in constant evolution, guaranteeing wines of increasing excellence. Traditionally, Navarra has been associated with rosé wines, however efforts in recent years to improve the quality of the reds have produced outstanding results, and red wine now accounts for 70% of total production. Navarra is currently widely considered to be the Spanish D.O. with the best outlook for the future.

Historical notes

In the middle ages the Kingdom of Navarra enjoyed independent status, and wine production boomed thanks to the regular custom of pilgrims crossing the region on the "Way of St. James". After the phylloxera disaster of the 19th century, American vines were introduced to the region and wine production recuperated well. In the 1980's a strategic decision to end the supply of bulk wine was made and bottling began; a change of great significance.

Places to visit

The epicentre of the wine producing area of Navarra is the town of Olite, which is home to the headquarters of the D.O. Regulatory Council. It is a splendid town of great historic and cultural value and home to a medieval fortress and impressive cathedral. Also worthy of a visit is Pamplona, famous capital of the San Fermin bull runs, as well as many points of reference along the Way of St. James; Sangüesa, Puente la Reina, Estella and Iruja Monastery. In addition, trips to the picturesque villages of Artajona, Ujué and San Martin de Unx are highly recommended, as are visits to the monasteries of Oliva and Tafalla.

Grape varieties authorized by the D.O. council

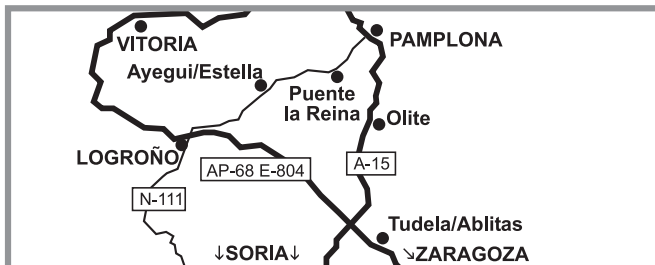
Red grapes: Cabernet Sauvignon, Graciano, Tempranillo, Grenache, Merlot and Mazuelo.
White grapes: Viura, Chardonnay, White Grenache, Malvasia and small seed Moscatel.

Ageing criteria regulated by the D.O.

Crianza: 12 months ageing in barrel.
Reserva: 12 months in barrel and 24 months in bottle.
Gran reserva: 24 months in oak barrel and 36 months in bottle.

Gastronomy

The south of Navarra, bordered by the Ebro river, is famous for the quality of its garden vegetables such as asparagus and artichokes. Restaurateurs therefore, have a range of natural produce to create fresh and interesting dishes to offer visitors. Other specialities include cheeses from Idiazabal and Roncal, high-quality Navarra beef and lamb and spicy peppers from Lodosa.



BACCUS HOTEL CHATEAU PAGO DE CIRSUS *****

Ctra. Ablitas a Ribaforadada, km. 5 - ABLITAS-TUDELA (Navarra)

NEW



Rooms 8
Suites 3

Icons: TV, Internet, Air Conditioning, Parking, Restaurant, Bar, Spa, Segador, Wheelchair Access, Pet-friendly, etc.

Coordinates: I: 41° 58,28' 671" N
L: 01° 38,20' 984" W

CHÂTEAUX CHARM IN THE D.O. NAVARRA - 3 days/2 nights

- 2 nights stay in a superior room with breakfast.
 - 1 classic Navarran dinner with a bottle of Pago de Cirsus Selected Harvest wine.
 - A guided visit to the Pago winery with explanations of the production process of wines that have won no less than six golden medals in a variety of competitions.
 - The visit concludes with a tasting of three of the bodega's wines, including one of the prize-winning wines mentioned.
- PER PERSON PER PROGRAMME (tax included)
IN DOUBLE (superior) from 297,00 €

Proudly standing on the highest point of an imposing 130-hectare estate, this distinctive new hotel makes up part of a complex that incorporates an award-winning bodega and an excellent restaurant, and will appeal to those who appreciate the unique charms of chateau accommodation. Built in the rustic style of a 14th-century fortress of the Kingdom of Navarra and finished with stone ashlar, the hotel occupies a four-storey tower with luxury bedrooms and suites. Each room has been tastefully decorated in rustic style, whilst incorporating subtle modern touches that ensure a comfortable stay. The ground floor of the tower houses a reception area and links the hotel to the other facilities of the complex. A highlight of a stay at the hotel is the abundance of restful views from all over the building, and in particular, from the fourth-floor tasting salon. The superb cuisine merits special attention – a fusion of traditional Navarran dishes and modern twists – and sits well with the bodega's own Pago wines or an international bottle from the top wine-producing regions of the world.



OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.

Designation
of Origin
(D.O.)

PENEDÈS AND CAVA

Explanation of the D.O. Cava

The D.O. Cava was established to support the production of naturally sparkling wine made using the traditional method of natural secondary fermentation in the bottle. The epicentre of cava production is the region of Penedès, and more specifically, the area around Sant Sadurn d'Anoia, which produces 99% of Spanish cava. However, the D.O. Cava also regulates all cava production across the whole of Spain.

Location

The wine producing region of Penedès extends across the south of the province of Barcelona, incorporating just under 50 municipalities, and the Tarragonese region of Baix Penedès, which takes in a further 15 municipalities. The Mediterranean climate presents warm summers and mild winters, although there are also many pockets of land with their own micro-climates due to the extent of the area (28,000 hectares of vineyards) and to the differing heights of the various estates.

Grape varieties authorized by the D.O. council

D.O. Penedès

White grapes: Macabeo, Xarel-lo, Parellada, Subirat Parent, Chardonnay, Chenin Blanc, Moscatel de Alejandria, Muscat de Frontignan, Riesling, Sauvignon Blanc, Gewürtztraminer and Viognier.

Red grapes: Tempranillo, Cabernet Sauvignon, Grenache, Carignan, Monastrell (Mouvèdre) Samsó, Merlot, Cabernet Franc, Pinot Noir and Syrah.

D.O. Cava

White grapes: Macabeo, Xarel-lo, Subirat Parent and Chardonnay.

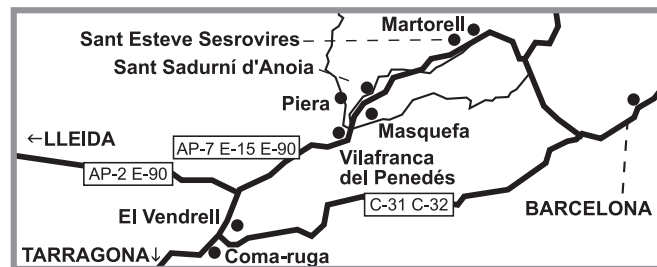
Red grapes: Grenache and Monastrell (Mouvèdre) for the production of rosé cava; Pinot Noir and Trepas are also permitted.

Gastronomy

Poultry is a main feature of many dishes originating from Penedès, with free-range chicken and duck in particular giving a natural richness to a number of local specialities. Being close to the sea means that fish and shellfish are also very popular; the majority of produce originates from the boats of Lonja de Vilanova, one of the most important fishing ports in the northern Mediterranean.

Places to visit

An array of picturesque villages peppers the landscape between sea and mountain, many of which show signs of their rich cultural and historical heritage.



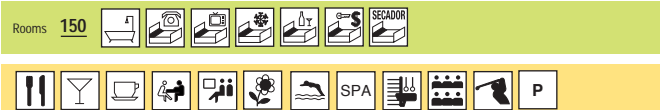
BACCUS SPA MONTSERRAT GOLF ****

Ctra. Martorell - Capellades, km. 19,5 - SANT ESTEVE DE SESROVIRES (Barcelona)



I: 41° 29' 34,1" N


L: 01° 52' 15,4" E



Located in natural surroundings between the Mediterranean sea and the mountains of Montserrat, this recently built hotel reflects the modernist style typical of the Penedès region. Although the hotel is just 20 minutes from Barcelona and only 15 minutes from the airport, it stands in a beautiful natural environment at the edge of a magnificent golf course, and is highly recommended for couples and families. Thanks to a number of spacious salons and conference rooms the hotel is also ideal for all kinds of meetings and conventions, and the perfect location for incentive trips. The friendly staff prides itself on a high level of customer service, ensuring a pleasant stay for even the most demanding hotel guests. The health and beauty centre offers a comprehensive range of treatments, fitness classes and massages, delivered by a highly-qualified team.



WINES AND CAVA OF PENEDÈS WITH SPA – 3 days/2 nights

-  2 nights bed and breakfast accommodation in modern rooms; bathrobes included.
-  1 table d'hôte dinner in the hotel restaurant including a wine from D.O. Penedès
-  A guided visit to the nearby winery of Masia Bach with detailed explanations of the wine production and maturing methods that take place onsite. Visit concludes with a wine tasting.
-  Relaxing session in the soothing hotel spa with invigorating pools. (Closed on Mondays). Option of pre-booking a variety of treatments related to beauty, stress-relief and well-being.

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE/TRIPLE from 136,00 €



OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.



A new hotel that reflects the style of a French chateau, the resort is the result of a complete and sympathetic refurbishment of a 16th century country estate; one that has been dedicated to the growing of vines since the year 1548. More recently, specially selected grapes have been used to make a number of top-shelf author's wines in the resort's very own winery, all under the guidance and control of the D.O. Penedés. Sitting atop a small knoll and surrounded by rolling vineyards and idyllic countryside, the hotel offers guests unforgettable views of the Montserrat mountain range from comfortable lounges, sunny terraces, a luxury spa and several of the hotel's distinctive bedrooms. The 5-star spa and relaxation area is home to state-of-the-art amenities and a highly-qualified staff. A range of treatments are available to ensure guest satisfaction, including original "Wine Therapy" treatments. The atmospheric restaurant offers signature cuisine that combines traditional Mediterranean cooking with a modern touch, and which is perfectly matched by the excellent house wines. The select bedrooms have been individually decorated and present visitors with all the necessary comforts to ensure a tranquil and enjoyable stay. Lovers of good food, fine wine and relaxation need look no further than the Can Bonastre Resort, knowing that they are only a short distance from the hustle and bustle of Barcelona.

Rooms 10
Suites 2







DISCOVER THE DELIGHTS OF CAN BONASTRE WINE RESORT – 2 days/1 night

-  1 night stay with buffet breakfast in rooms with bathrobes. A VIP welcome with a bottle of wine and chocolates in the hotel room and free use of the mini-bar.
-  **Midweek:** 1 table d'hôte lunch in the resort's gastronomic restaurant. **Weekend:** 1 classic dinner matched with Can Bonastre wines.
-  A guided visit to the resort's own winery located on the estate, with detailed descriptions of the wine production and maturing methods of the excellent Can Bonastre red and white wines. The visit concludes with a wine tasting.
-  Free access - during the hours of 09.00 and 21.00 - to the exclusive hotel spa with its magnificent views over the mountains of Montserrat.




PER PERSON PER PROGRAMME (tax included)
IN DOUBLE (midweek) from 135,00 €
IN DOUBLE (weekend) from 200,00 €

WINES AND CAVA OF PENEDEÉS; RELAXATION OF THE MIND – 3 days/2 nights

-  2 nights accommodation with buffet breakfast in rooms equipped with bathrobes. VIP Welcome with bottle of wine and chocolates in hotel room and free use of the mini-bar.
-  Guided visit to the resort's own winery located on the estate, with detailed descriptions of the wine production and maturing process of the excellent Can Bonastre red and white wines. Visit concludes with a wine tasting.
-  Guests are invited to visit a well-known traditional bodega (at a pre-arranged time) where a knowledgeable guide will explain the fascinating secrets of cava production, which follow the time honoured champagne-making methods. Approximately 90% of Spain's cava production originates in this part of Penedés.
-  Free access - from 09.00 to 21.00 - to the exclusive hotel spa with its magnificent views over the mountains of Montserrat.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE (midweek) from 225,00 €
IN DOUBLE (weekend) from 277,00 €

WINES, "WINE THERAPY" AND RELAXATION AT CAN BONASTRE – 3 days/2 nights

-  2 nights accommodation with buffet breakfast in rooms equipped with bathrobes. VIP Welcome with bottle of wine and chocolates in hotel room and free use of the mini-bar.
-  Guided visit to the resort's own winery located on the estate. Detailed explanations of the wine production and "crianza" maturing methods of the excellent Can Bonastre red and white wines, many of which are limited to a 5,000/6,000 bottle production each year. Visit concludes with a wine tasting.
-  Can Bonastre "Wine Therapy" treatment lasting two hours, which includes face and body therapies and a therapeutic bath. Free access to the exclusive hotel spa during your stay, with its magnificent views over the mountains of Montserrat.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE (midweek) from 371,00 €
IN DOUBLE (weekend) from 425,00 €

"THE WORLD OF WINE" 3 HOUR COURSE; VITICULTURE, OENOLOGY AND TASTING

This informative course takes place on a family-run estate with its own bodega. The level of care and attention at every stage of wine making - from the vine to the bottle - results in a very limited and select production. The wines in question are; a rosé (sauvignon); a blanc de blancs; a red (semi-crianza) with 3 months barrel ageing; and a reserva from 1998. Starting at around 11am, the course is delivered by a technician of viticulture and oenology.

VITICULTURE

- 11 a.m. – the course gets underway with a hands-on visit to the vineyards.
- The origins of wine.
 - The elements necessary to achieve quality wine.
 - The importance of climate and soil and the situation of the vines.
 - Planting and harvesting methods.
 - Biological cycle of the vine.


OENOLOGY

- Following the visit, the wine making process is detailed within the bodega.
- The reception of the grapes.
 - The transformation of must into wine.
 - The different production methods of whites, reds and rosés.
 - The progression from the maturing (crianza) process to consumption.

TASTING

- During the third and final part of the course, visitors are immersed in the world of wine tasting. Guests are encouraged to try as many wines as they wish, at the invitation of the bodega.
- The tasting is accompanied by appetisers from the local area. During this time, visitors may discuss their opinions about any wine-related subject with the oenologist.
- Explanation of how to taste a wine in the correct manner.
 - Protocol related to the service of wine.
 - Food and wine matching.
 - Comprehensive catalogue of the bodega and tasting notes of each wine sampled.

BALNEARIO DE COMA-RUGA HOTEL **NEW**
Avda. del Balneario, 4-6 - COMA-RUGA (Tarragona)

 I: 41° 11' 3,15" N
L: 01° 31' 39,4" E







Rooms **120** 




Within easy reach of the wine producing region of Penedés, this new hotel is home to one of the few spas in Europe that offer medicinal mineral-rich waters whilst being close to both the beach and the town. These facts make it the ideal location for relaxation, well-being and wine tasting. Located nearby the beach of Coma-ruga, the hotel presents a range of beauty and relaxation themed thermal treatments and lavish spa facilities including an invigorating thermo-active pool, Roman baths, and spaventure.

WINES, CAVA AND RELAXING WATERS – 3 days/2 nights

-  2 nights accommodation with buffet breakfast in rooms equipped with bathrobes and free mini-bar.
-  1 lunch or dinner in the hotel restaurant; semi-buffet style.
-  Guests are invited to visit two bodegas in Alto Penedés– please note these must be organised in advance and take place at a specified time. The first winery produces a wine that bears the Penedés name, whilst the other reveals the secrets of traditional methods of cava production that follow champagne-making techniques. Both visits take place with a professional guide who will explain the intricacies of the wine making and ageing methods of both wine and cava. No visit would be complete without a tasting; following which each person will receive a pack with 2 top wines (Chardonnay and Cabernet Sauvignon). The rest of the day is free to discover the delights of the capital of cava – Sant Sadurn de Anoya - or the attractive town of Vilafranca del Penedés.
-  1 thermo-active pool session with; water jets, jacuzzi and flow pool. Session concludes with a 25-minute massage.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE (midweek) from 174,00 €
IN DOUBLE (weekend) from 230,00 €

BACCUS LE MÉRIDIEN RA Beach Hotel & Spa*****
Playa de Sant Salvador - Avda. Sanatori, 1 - EL VENDRELL (Tarragona)

 I: 41° 11' 13" N
L: 01° 33' 45" E






Deluxe Room **156**
Suites **28** 



Overlooking the San Salvador beach and only a short distance from Penedés wine region, this classic seafront building was constructed at the beginning of the last century and was converted and extended in 2004 to create a luxury hotel of the very highest quality. Surrounded by a magnificent natural beauty, the hotel is the perfect venue to enjoy a relaxing stay dedicated to health and well-being, and to sample the excellent Catalan-Mediterranean gastronomy. The Thalasso Wellness Centre is, without a doubt, one of the most spectacular centres of its kind in the whole of Europe, with impressive facilities that extend across an area of more than 5,000m2. The serenity and elegance of the centre ensure that guests are able to relax to the full, while the peace and tranquillity of the surroundings dispel stress and tension and restore equilibrium to both body and mind.

WINES, CAVA AND THALASSO RELAXATION– 3 days/2 nights

-  2 nights accommodation in a standard sea-view room (with bathrobe and slippers) and including buffet breakfast.
-  Guests are invited to visit two bodegas in Alto Penedés– please note these must be organised in advance and take place at a specified time. The first winery produces a wine that bears the Penedés name, whilst the other reveals the secrets of traditional methods of cava production that follow champagne-making techniques. Both visits take place with a professional guide who will explain the intricacies of the wine making and ageing methods of both wine and cava. No visit would be complete without a tasting; following which each person will receive a pack with 2 top wines (Chardonnay and Cabernet Sauvignon). The rest of the day is free to discover the delights of the capital of cava – Sant Sadurn de Anoya - or the attractive town of Vilafranca del Penedés.
-  2 day's access to the "Sea Area" of the Ra Wellness Centre (09.00 to 21.00) – one of the best of its kind in Europe.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE (standard) from 230,00 €

FEEL FREE TO STIMULATE YOUR IMAGINATION. TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES. OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.

BACCUS HOTEL SPA MAS PASSAMANER *****
Camí de la Serra, 52 - LA SELVA DEL CAMP (Tarragona)



I: 41° 11' 09,1" N
L: 01° 0,9' 35,60" E



Rooms **26**



Close to the Priorat-Montsant region, visitors choosing this charming and distinctive hotel will be rewarded with luxury and indulgence as well as an interesting and enlightening insight into Modernist architecture. The hotel restaurant "La Gigantea" overseen by the chef Joachim Koerper, is worthy of a special mention as it holds 2 coveted Michelin stars. A harmonic blend of flavours, aromas and textures are achieved from local products of the area including vegetables, game, suckling lamb, pork products, rice dishes and fresh fish. Classic Mediterranean cuisine is constantly reinvented with modern twists and pleasant surprises. A Wellness Spa dedicated to well being and relaxation is a further feature of this peaceful hideaway, where the benefits of attention to detail ensure the best possible personal service.

THE BEST OF RELAXATION AND RECREATION PRIORAT STYLE
3 days/2 nights

- 2 night stay including buffet breakfast.
- Guests are invited to arrive at one of the leading wineries in the D.O. Priorat at 11am for an interesting guided visit with explanations of the wine making process. Visit concludes with a wine tasting accompanied by appetizers, and each visitor will be presented with a bottle of crianza. (6 months in barrel)
- An afternoon at leisure to discover the delights of the surrounding area; the Scala Dei monastery and the picturesque town and reservoir of Siurana.
- Free access to the exclusive hotel spa during the stay.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE/TRIPLE from **225,00 €**

Optional visit to BODEGAS DE CAPÇANES (D.O. Montsant)
Makers of WORLD FAMOUS KOSHER WINE

With a long tradition passed down from fathers to sons, the co-operative of wineries was first formed in 1933. 1991 saw the start of the production of oak-aged wines and in 1995, at the request of the Jewish community of Barcelona, Kosher wines were first produced using the "Lo Mebushal" methods. Under strict rabbi control, small batches of grapes were selected to make "Flor de Primavera" one of the best kosher wines in the world. Today, kosher wine represents 2% of total production; the remaining 98% of wines are produced to the high standards of the D.O. Montsant. This optional visit can be added to any programme, simply add the cost to the price of your chosen hotel package. The visit will be restricted to a maximum of 6 people and includes:

Arrival at the bodega at 11 a.m. for a tour of the vineyards in 4x4 vehicles. The different grapes and the various tasks that take place in the field throughout the year will be explained along the way. A guided visit of the bodega follows with a detailed explanation of the wine making process and special attention given to kosher wine production. The visit concludes with a tasting of 3 wines and appetizers in a minimalist tasting room with an imposing view of more than 3,000 oak barrels resting in the impressive bodega.

Due to the limited capacity of these visits, **reservations must be made in advance.**

Designation of Origin (D.O.)

CONCA de BARBERA

Located in the north of the Tarragona province, this scenic wine-growing region is protected by majestic mountains and owes its formation to the erosive flow of the Francolí and Anguera rivers over millions of years.

Places to visit

Considered to be an essential element of a stay in this area is the Ruta del Císter, which incorporates three Cistercian monasteries of particular beauty; Poblet, Santes Creus and Vallbona de les Monges. Also worthy of a visit is the regional capital of Montblanc, a fortified town with one of the best preserved walls in the whole of Spain. The interesting route of the 6 modernist bodegas – otherwise known as Cathedrals of Wine – that were built at the beginning of the 20th century is also recommended; many of these architectural masterpieces are open to visitors without prior arrangement.

Gastronomy

Traditional longaniza and butifarra – both types of pork sausages - and pastry products such as sweet and savoury pies, all reflect the quality of local produce. The early months of the year are dedicated to the famous "calçotada" which involves the roasting of young, sweet scallions over an open fire. These are then eaten with the fingers and dunked in a rich almond-based sauce. Delicious!

BACCUS HOTEL/RESTAURANT DEL SENGLAR **
Montserrat Canals, 1 - L'ESPLUGA DE FRANCOLI (Tarragona)



I: 41° 23' 41,191" N
L: 01° 05' 52,954" E



Rooms **40**



With a worthy reputation for exquisite cuisine featuring the finest local produce, this pleasant hotel lies at the heart of the wine-growing region and on the Route of the Cistercians. The excellent facilities include an outdoor pool, tennis courts, gardens and comfortable lounges, making this hotel an ideal destination for families. Typical catalan cuisine.

THE WINES OF CONCA DE BARBERA AND THE MODERNIST ROUTE OF THE "CATHEDRALS OF WINE"
– 3 days/2 nights

- 2 nights bed and breakfast accommodation.
- 1 dinner in the acclaimed hotel restaurant with wine, water and coffee included.
- Guests are asked to arrive at a leading winery of the D.O. Conca de Barbera, located in the medieval village of Montblanc. An informative guided visit highlighting the wine making process will conclude with a wine tasting and appetizers.
- Lunch at 13.30 in a restaurant specialising in Catalan dishes, including wine of the area. The next day is free day to discover the delights of the modernist bodegas belonging to the Route of the Cathedrals.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE/TRIPLE from **145,00 €**

FEEL FREE TO STIMULATE YOUR IMAGINATION. TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES. OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.

ALELLA

Situated to the north of Barcelona in the picturesque Maresme province, Alella is one of the smallest D.O. regions in Spain. It currently occupies just one third of the original area it covered when created in 1956, despite having been extended to spread up the slopes of the coastal mountains in 1989. The range of altitudes governs the grape varieties that can be grown and consequently the kinds of wine that are produced.

Places to visit

Overlooking the Mediterranean are a number of attractive villages including Vilassa de Mar, Premia and El Masnou, with its impressive sporting marina full of small restaurants. Being so close to the Catalan capital, a trip to the thriving city of Barcelona is not to be missed. Towards the north the famous rugged coastline of the Costa Brava awaits discovery.

Gastronomy

Predominant in the cuisine of the area are fresh products from the sea and the land; strawberries, cherries, tomatoes, peas, beans and wild mushrooms are particularly good, not to mention the prawns, squid, clams and a wide range of fish. This exceptional produce forms the basis of a range of Mediterranean dishes, which complement the well-known fruity whites of the D.O. Alella.



PLA de BAGES

The region of Bages is situated inland on wide Catalan plains that have been formed by the River Llobregat over the passage of time. The wines have a distinct personality due to the severity of the climate, the scarcity of rainfall and the undulating ground; facts that result in vines that yield little in terms of quantity but a lot in terms of quality.

Places to visit

The most visited attraction of the area is Montserrat with its emblematic monastery and distinctive mountains, which make up one of the best recognised landscapes in Spain. Another place of natural beauty worth visiting is the National Park of Sant Llorenç del Munt. The village and castle of Cardona are popular attractions, as are the Romanesque monasteries of San Benet de Bages and Santa María de l'Estany and the castle of Balsareny. The regional capital of Manresa is a thriving commercial city with an impressive gothic cathedral and a historical centre of importance.

Gastronomy

The local cuisine reflects traditional methods of preparing classic ingredients from the land such as beans from Castellfollit de Boix, pig's trotters, Cardener trout, wild mushrooms, typical pork sausages and a hearty dish of potatoes and black sausages cooked over the fire.

BACCUS HOTEL COLON TERMAL & THALASSO ****


Pl. de les Barques, s/n. - CALDES D'ESTRAC (Barcelona)






I: 41° 34' 04" N
L: 02° 31' 37" E






THE WINES AND GASTRONOMY OF ALELLA AND RELAXATION MARESME STYLE - 3 days/2 nights

 2 nights accommodation with breakfast in standard park-view rooms with bathrobes.

 1 buffet dinner in the accredited "La Hacienda" restaurant accompanied by a young wine from D.O. Alella.

  Guests are invited to arrive at a family-run winery, characteristic of the D.O., at 11am for an interesting guided visit. The wine-making and ageing methods are explained and the tour will conclude with a wine tasting that includes a white, a red and a cava, accompanied by appetizers. Having worked up an appetite, guests will be escorted to the winery's cosy restaurant for a typical Catalan lunch. This consists of a selection of regional hors d'oeuvres to start, a choice of succulent cod or steak for the main course and fruit salad or pastries for dessert. The meal is accompanied by typical tomato-smothered bread and a discretionary amount of wine and cava, and includes water and coffee. To round off the visit, each person will be presented with a bottle of the bodega's wine.

   2 sessions in the Club Thalasso, a comprehensive area combining the benefits of sea and thermal waters, complete with heated indoor pool; designed and equipped with relaxation in mind.

 2 sessions in the Club Thalasso, a comprehensive area combining the benefits of sea and thermal waters, complete with heated indoor pool; designed and equipped with relaxation in mind.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE/TRIPLE from 275,00 €

Rooms 84                                               

Designation of
Origin (D.O.)

RIBERA del DUERO

As its name suggests, the wine producing region of Ribera del Duero follows the winding path of the Duero river, with San Esteban de Gormaz marking the eastern border and the towns of Olivares de Duero and Quintanilla de Onésimo marking the western limits. Located on a plateau with altitudes of between 690 and 800 metres, the area has a moderate continental climate with Atlantic influences, resulting in a low rainfall throughout the year.

Historical notes

The region's viticultural roots date back to 1846 when the town of Valbuena first introduced the Bordelaise methods in order to produce wine. The old bodega of Lecanda – which became known as Vega Sicilia from 1890 onwards – can claim to be the original source of wine making in the area and can be credited with the worldwide fame that the wines of this D.O. now enjoy.

Grape varieties authorized by the D.O. council.

Red grapes: Tempranillo; locally known as "tinto fino" and accounting for over 85% of vine plantings. Grenache, Merlot, Malbec and Cabernet Sauvignon.

White grapes: Albillo; used for the production of rosé wines as the D.O. council does not regulate or control the production of white wines.

Ageing criteria regulated by the D.O. Council

Crianza: Ageing for a **minimum of two years**, at least one of which must be in barrel

Reservas: Ageing for a **minimum of three years**, with at least one in barrel.

Grandes Reservas: Ageing for a **minimum of five years**, with at least two years in barrel.

Gastronomy

The area is famous for "lechazo" (suckling lamb) roasted in a wood oven, lamb chops roasted over smouldering vine shoots, garlic soup, fresh vegetables and cheese.

Places to visit

These include the castle and old town of Peñafiel and Sotillo de la Ribera; important in terms of vineyards and history. The monasteries of San Pedro de Aguilera and La Vid are also recommended. Visits to the unique town centres of Peñaranda and Lerma and the Roman city of Clunia are essential to identify with the region of Ribera, and finally, Aranda de Duero on the Burgos border should not be missed.



BACCUS HOTEL SPA CONVENTO LAS CLARAS ****

Plaza de los Comuneros, 1 - PEÑAFIEL (Valladolid)

NEW



Rooms 64



I: 41° 35' 48,30" N
L: 04° 07' 21,27" W

This recently opened hotel stands at the foot of the emblematic castle that is now home to the Ribera del Duero Museum of Wine, located in the centre of the town of Peñafiel. An important and painstaking restoration of the cloisters and rooms of an old convent has resulted in a hotel that boasts a rustic charm and a unique atmosphere. The comfortable and spacious hotel bedrooms are fully equipped to provide every comfort. In addition to the aesthetic attraction of the hotel, an added advantage is the superb quality of the restaurant's excellent cuisine as well as the welcoming spa area and a large garden area with pool.

LA RIBERA WINE, GASTRONOMY AND RELAXATION- 3 days/2 nights

2 nights bed and breakfast accommodation with a welcome bottle of wine in the bedroom.

1 table d'hôte dinner in the hotel's "Conde Lucanor" restaurant. (Please confirm time upon arrival at the hotel.)

At a pre-arranged time, guests are invited to visit one of the most prestigious wineries in the D.O., located in Quintanilla de Onésimo. The surrounding estates produce grapes destined for the famous Vega Sicilia wines. Here, a guided visit of the facilities will highlight the production methods from the vine to the bottle. The intricacies of "crianza" are explained and the visit concludes with a tasting of two chosen wines with appetizers.

From here guests are accompanied to the winery's restaurant to enjoy the following gastronomic lunch menu: Goose liver pâté vol-au-vents with acorn-fed Iberian ham; Leek pie covered with foie gras and a fig and raisin sauce; typical dish of suckling lamb roasted over vine shoots and served with a local garden salad; tulip of home-made ice-cream; all accompanied by Arzuaga Crianza red wine and finished off with coffee and liqueur.

1 session in the thermal-relaxation hotel spa "Sólo Sentidos" (Please reserve upon arrival at the hotel.)

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE (standard) from 200,00 €
IN DOUBLE (superior) from 225,00 €

THE GOLDEN TRIANGLE OF THE WINES OF LA RIBERA - 4 days/3 nights

3 nights bed and breakfast accommodation with welcome gift.

1 table d'hôte dinner in the hotel's "Conde Lucanor" restaurant. (Time to be confirmed upon arrival at the hotel.)

2 pre-arranged visits to wineries; one in the Peñafiel area and the second in Quintanilla de Onésimo. In both cases a qualified guide will explain the production methods of the bodegas and the visits will conclude with a tasting. In Peñafiel there will also be a visit to the Casa de la Ribera (subject to availability) or the Radio Museum, as well as a guided visit to the castle and entry into the castle's own Museum of Wine. In Valbuena de Duero, entrance to the Monastery of Santa María is included, headquarters of the foundation for the "Ages of Man." (Please note that it is closed on Mondays.)

A visit to the new Emina Wine Visitor Centre in San Bernardo, close to Valbuena, which allows visitors to appreciate the past, present and future of the celebrated wines of Ribera del Duero.

2 lunches characteristic of the area; one in the restaurant of the winery in Quintanilla de Onésimo and the other in the restaurant belonging to the Emina Wine Visitor Centre.

A pack containing three bottles to be presented at the Visitor Centre; 1 Emina red, 1 Verdejo de Rueda white and a 5l litre bottle of Emina produced olive oil.

1 session in the thermal-relaxation hotel spa "Sólo Sentidos" (Please reserve upon arrival at the hotel.)

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE (midweek) from 350,00 €
IN DOUBLE (weekend) from 375,00 €

FEEL FREE TO STIMULATE YOUR IMAGINATION. TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES.
OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.



Rooms **43**



Set amid the rolling vineyards of Ribera del Duero, the Hotel Arzuaga is surrounded by a spectacular natural environment; dense forests of holm oaks, junipers and pines shelter wildlife such as deer, boar and wild sheep. In addition, the hotel exists in perfect harmony with its winery, and both reflect a passion for wine and all its culture entails. Future wines lie undisturbed in an atmospheric bodega, surrounded by the natural materials of the area - stone and wood – yet the simple architecture of the building belies the warm and friendly welcome that awaits visitors. Guests are invited to explore the world of wine whilst enjoying the immaculate facilities of a welcoming 5-star hotel and the beauty of its dramatic surroundings.



FLAVOURS OF LA RIBERA DEL DUERO – 3 days/2 nights

- 2 nights accommodation with à la carte breakfast. Baccus Welcome basket of fruit, bottle of wine and "Sweet Dreams" chocolates in room. Mini-bar included.
- Welcome dinner featuring local produce. (See gastronomic menu in "A taste of la Ribera del Duero.")
- At a pre-arranged time, guests are invited to take part in a comprehensive "World of Wine" tour lasting approximately 3 hours. The day starts with a tour of "La Planta" estate during which guests can appreciate the vast expanse of land that belongs to the owner; 10% of which is dedicated to well-established vineyards with the rest given over to a hunting reserve where deer, boar and wild sheep roam freely. After this invigorating open-air experience, the hotel's bodega is the next destination. An interesting guided tour of the winery, with explanations of how the top-quality wines are made, is followed by a tasting of the winery's most popular wines- Arzuaga La Planta red and Arzuaga Crianza red – accompanied by a seasonal culinary treat. As a climax to a stay at the hotel, guests will be presented with a magnum of Arzuaga Crianza to share with family and friends back home; a pleasant way to evoke memories of this splendid day.
-
-

Reception staff will provide tickets and timetables so that guests are able to visit the most important attractions of the area. The first is the 12th century Cistercian Monastery of Santa Maria de Valbuena, home to the Benedictine monks of Ribera del Duero. These insightful men were the first people to introduce the wine-making techniques to the area, having brought the know-how with them from Burgundy. The second is the emblematic castle and wine museum complex, located on a knoll in the town of Peñafiel, just 10 minutes from the hotel. A guided visit of this unique castle is included, as is the entrance to the museum. (Please note that both are closed on Mondays.)

PER PERSON PER PROGRAMME (tax included)
 IN DOUBLE/TRIPLE from **245,00 €**



BACCUS POSADA REAL SITIO DE VENTOSILLA

Ctra. Aranda-Palencia, km. 12 - GUMIEL DE MERCADO (Burgos)



Rooms  18



I: 38° 02' 51,09" N
L: 04° 10' 40,62" W

This hotel is housed in a striking 17th century palace that nestles between vineyard and mountain on the Ventosilla estate; a 3,000 hectare area that has been dedicated to agriculture for many centuries. Crops thrive in the fertile fields thanks to the rich properties of the Gromejón and Duero rivers, as do dense forests, which provide excellent game hunting. The palace has passed from one noble owner to the next over the centuries. The famous queen, Isabel the Catholic, once bought it from the Count de Cabra for her husband Fernando, where he spent many relaxing periods towards the end of his eventful life. In the present day, the palace boasts much of its original architecture, with the main façade of the building presenting the most emblematic image. The 17th century style is reflected in the large entrance with its simple mouldings and the stately balcony with classical railings that display the Duke's coat of arms.

BACCUS HOTEL EL PRADO DE LAS MERINAS ***

C/. Valdearde, s/n. - CALERUEGA (Burgos)



Rooms  17





I: 41° 49' 35,59" N
L: 03° 29' 17,99" W

Recently opened, this welcoming hotel is located just 200 metres from the town centre of Caleruega in the Burgos province. The pleasant building stands in the centre of beautiful gardens with a fountain and pond, all of which contribute to the overall tranquility of the surroundings. Interestingly, the gardens stand on the very spot where shepherds once stopped to graze and rest their herds of sheep on their journey along the Cañada Real or "royal track". Caleruega (situated on the road that runs between Aranda del Duero and Santo Domingo de Silos) was the birthplace of Domingo de Guzmán, founder of the Order of Preachers and also patron of the province. Ideally located in the higher stretches of the Ribera del Duero, the hotel is the perfect place from which to explore the attractions of this wine-growing region. Noteworthy of particular mention is the hotel's atmospheric restaurant, which offers clear views over the gardens and town and a cuisine with subtle French hints, based on the fresh, seasonal produce of the area.

ESCAPE TO LA RIBERA, BURGOS PROVINCE – 2 days/1 night

 1 night stay in the ancient Royal Palace, breakfast included.

 At a pre-arranged time, guests are invited to visit one of the best known wineries in the D.O. Here, a guided visit of the facilities will highlight production methods from the vine to the bottle. The intricacies of "crianza" are explained and the visit concludes with a tasting. The rest of the day is free to discover the delights of San Bernardo, which lies within the magical "Golden Triangle" and close to Valbuena del Duero. The latter is the home of the first oak-aged wines of Vega Sicilia, who were the pioneering winemakers of the area and producers of world-famous wines.

 Entry is included to the new Emina Wine Visitor Centre, for a visit that uncovers the secrets of the past, present and future of the celebrated wines of Ribera del Duero. After sampling a couple of wines, each guest will be presented with a pack containing three bottles; 1 Emina red, 1 Verdejo de Rueda white and a 5l litre bottle of Emina produced olive oil. A lunch with wine in the Visitor Centre's restaurant included.

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE/TRIPLE from 100,00 €

SPECIAL WEEKEND OFFER
3 days/2 nights
(Excluding 1/7 to 31/8, Easter and holidays)

includes:

- 2 nights half board accommodation (2 dinners with Pradoray Roble wine included).
- 1 guided visit to the Pradorey winery with tasting.

Per person per programme	2007	2008
Double/triple room	109,90	115,50
Single occupancy supplement	+10,20	+10,80



Winery


WINE WEEKEND IN ALTO DUERO – 3 days/2 nights


 2 nights bed and breakfast accommodation.

 Lunch using typical Spanish ingredients; starters, roast lamb with salad and home-made desserts.

 Gastronomic dinner served with Ribera wines.

 Guided visit of the Casa de la Ribera in Peñafiel; a medieval city protected by an impressive castle. The guides "Mariano and Tomasa" enact everyday 19th century life as they show off their premises.

 Visit to a local winery, where a knowledgeable guide will provide interesting insights into the production methods of their wines. A tasting will round off the visit.

 Before leaving the town, a guided visit of Caleruega is included. The rest of the day free to visit the nearby historic town of Peñaranda del Duero, one of the most picturesque towns in the province of Burgos (Please consult timetables for details of optional guided visits).

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE/TRIPLE from 200,00 €



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Designation
of Origin
(D.O.)

RUEDA



This D.O. enjoys great fame due to the excellence of its white wines, in particular those made from the indigenous verdejo grapes. It is situated on the northern reaches of Spain's central plateau and to the south of the Valladolid province, close to the city of Rueda from which the D.O. takes its name. The low-fertility of the soil together with the dry, continental climate, results in a low yield but fruit of exceptional quality.

Places to visit

The principal places of historic and cultural importance are to be found in Medina de Campo and Tordesillas. The former is known throughout Spain for being the place where Queen Isabel the Catholic died and also for its Renaissance buildings, in particular the Mota castle. The latter is where the "Treaty of Tordesillas" was signed by Spain (then Castilla) and Portugal, dividing the newly-discovered lands into "two worlds". The Plaza Mayor, the Santa Cruz Monastery and the Santa Clara convent are all worth a visit.

Grape varieties authorized by the D.O. council.

White grapes: Verdejo, Sauvignon, Viura and Palomino.

Red grapes: Tempranillo, Cabernet Sauvignon, Merlot and Grenache.

Gastronomy

The province of Castilla y Leon is renowned for its succulent roasts; roasted suckling pig, kid and suckling lamb being specialities. In addition, each region within the province claims its own stew or recipe to be the best, from rich meat and vegetable dishes to the pan-fried breadcrumbs once popular with shepherds. Cod and trout feature on many menus, and there is an abundance of fresh beef due to the province having the largest herds of cows in Spain.

BACCUS HOTEL BALNEARIO VILLA DE OLMEDO ****

Pago de Sancti Spiritus, s/n. - OLMEDO (Valladolid)



I: 41° 17' 12" N
L: 04° 40' 52" W



Rooms 82



This characterful spa-hotel is located to the south of the Valladolid province, just 30 minutes from the capital and a short distance from Rueda, the undisputable capital of the wine making region. Built on the ruins of a 12th century convent and outside the ancient walls of Olmedo, the hotel has successfully combined the benefits of new technology with the splendour of the old buildings. The spa in particular is equipped with ultra-modern facilities such as the **Thermal Cloister** with its thermal pools, water jets, hydro-massage beds and Jacuzzis and the **Patio Mudéjar** with its soothing combination of mudéjar art and relaxing heat treatments.

RUEDA WINES AND RELAXATION – 3 days/2 nights

- 2 nights accommodation in rooms with bathrobes, shower cap and slippers. Includes buffet breakfast and daily newspaper (Spanish.)
- A visit to a well-known Rueda winery for an intriguing presentation relating to the particulars of wine production in the area. This is followed by an opportunity to visit the wine museum of "El Hilo de Ariadna" to hear about the fascinating legend of the Minotaur. This part of the visit takes us to the depths of an authentic wine cellar to discover the secrets of "crianza" and concludes with a tasting of two wines, accompanied by appetizers.

Each person will receive a pack containing a bottle of red crianza and a Verdejo white, both typical of the D.O.

Free time during the break to discover the pleasures of the Thermal Cloister spa of the hotel; a magnificent, modern area dedicated to relaxation. Also free time to visit the walled town of Olmedo.

PER PERSON PER PROGRAMME (tax included)	
IN DOUBLE (midweek) from	230,00 €
IN DOUBLE (weekend) from	250,00 €

Designation
of Origin
(D.O.)

RIBEIRA SACRA

This wine growing area occupies a stunning natural environment that nestles in a triangle formed by the converging of two mighty rivers - the Miño and the Sil. The D.O. incorporates 19 boroughs in total, belonging to the Galician provinces of Lugo and Ourense. Incredibly, most of the work in the vineyards is done by hand as the majority of the vines are scattered across steep, craggy slopes, prohibiting access by tractors or other vehicles. This can be difficult and time-consuming; in fact it is often easier for workers to take the harvested grapes down to the river to transport them to the bodegas by boat, than to take them up and over the cliffs by horse.

Places to visit

Cerca de Pantón marks the breathtaking spot where the vertical walls of the River Sil canyon rise to their highest point. A relaxing cruise along the river provides an opportunity to observe the flora and fauna of the canyon's microclimate and take in the overall beauty of this unexplored destination. Escairón is the home of the "Pazo de Cortes" house, remains of an old Roman road and the spectacular "A Cova" viewpoint, which looks out over the majestic Miño river and the vineyards that cover its terraced banks.

Grape varieties authorized by the D.O. council.

White grapes: Loureira, Treixadura, Godello, Doña Blanca, Albariño and Torrontes.

Red grapes: Mencia, Brancellao, Merenzao y Caiño tinta.

Gastronomy

Galicia is all about sea and mountains; the seafood, in particular, is said to be the best in Spain and is lauded across the country. The mountain fare of kid also enjoys relative fame, but it is the pork products in particular that are widely eaten across the province in a number of guises. Handmade sausages and black puddings and local "botillos," "androllos" and "ceboleiros" are all diverse products derived from the pig.

BACCUS HOTEL BALNEARIO AUGAS SANTAS ****

Os Baños, s/n. (acceso Golf) - PANTÓN (Lugo)



I: 42° 30' 36" N
L: 07° 38' 32" W

NEW



Rooms 105



This modern, purpose built hotel stands alongside the ruins of an old spa known as "Fontes de Augas Santas" and is ideally situated at the hub of the captivating region of Ribeira Sacra. The recently opened complex incorporates a magnificent spa covering 2.200 m², equipped with the most up to date technology available, and a rolling 18-hole golf course with first-rate facilities. All of this exists in a unique environment surrounded by mountains and vineyards, and just a short distance from Pantón and the River Sil, where vines cling to the cliffs with an apparent determination to create excellent wines. With the added attraction of thermal pools and water jets, massaging water fountains, saunas and Turkish baths, this resort is a true paradise for recreation and relaxation.

RIVER SIL CANYON DISCOVERY AND SPA RELAXATION – 3 days /2 nights

- 2 nights bed and breakfast accommodation with bathrobes provided.
- 2 dinners in the acclaimed restaurant, which boasts views of the vineyards and golf course surrounding the hotel.
- A fascinating visit to one of the best known wineries in the D.O. Ribeira Sacra, where the difficult and complex harvest methods that take place in this beautiful yet unusual region are explained. The wine producing methods are also highlighted and guests are given the opportunity to taste wines at the end of the visit.
- The rest of the day is free to discover the panoramic views of the river from above, or for the more adventurous, to take a trip by catamaran to appreciate the sheer size and beauty of the canyon walls from the water.
- Access to the spa during the entire break; active indoor pool/outdoor pool and the latest equipment and facilities for guaranteed relaxation.

PER PERSON PER PROGRAMME (tax included)	
IN DOUBLE (midweek) from	150,00 €
IN DOUBLE (weekend) from	170,00 €

FEEL FREE TO STIMULATE YOUR IMAGINATION. TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES. OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.

Designation
of Origin
(D.O.)

DOURO Y PORTO

The historical city of Porto, which stands at the mouth of the River Douro on the shores of the Atlantic Ocean, is the most important city in the north of Portugal and the second biggest in the whole of the country. The famous, sweet, fortified Porto wines are made in the neighbouring city of Vila Nova de Gaia. These distinctive wines are obtained by adding distilled grape spirits during the fermentation of the must; this stops the fermentation process, resulting in a sweeter wine with a higher alcoholic content. The curiosity of these bodegas is that they number so few in the world, and that they stand in the middle of such a large city. However, the formula works as the boundless success of the wine speaks for itself.

Places to visit

The vineyards in the highest part of the Douro have been declared a World Heritage site by UNESCO, as has the city centre, guaranteeing a destination of great interest to the visitor; historic buildings and monuments, a beautiful natural environment and wine-related attractions to boot. The protected area roughly corresponds with the ancient arable lands of the medieval cities of Porto and Vila Nova de Gaia (the walls date back to the 14th century). The latter city is home to the few bodegas that produce the famous Porto wine, growing their grapes on the terraced slopes of the surrounding hills.

Types of port wine

White: Young or aged and ranging from very dry to very sweet.

Red: The most popular is Ruby; young and fruity, the name makes reference to its colour.

Tawny: Refers to the wine's brown colour due to prolonged contact with the wood of the barrel.

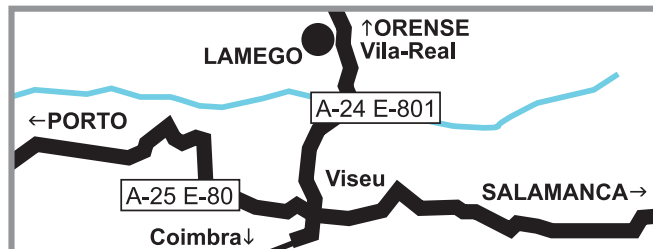
Colheita: Meaning "harvest" in Portuguese. It is also a tawny but is made from the grapes of a particular year's harvest rather than a blend.

LBV: Late Bottled Vintage. Wines bottled after spending between 4 and 6 years in the barrel, which are strong and dark in colour.

Vintage: This is the king of Porto. Superior quality, only made from grapes picked at optimum ripeness during the best harvests. The wine spends between 2 and 3 years in barrel. It is not filtered and is left to mature in the bottle for 15 years.

Gastronomy

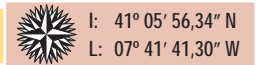
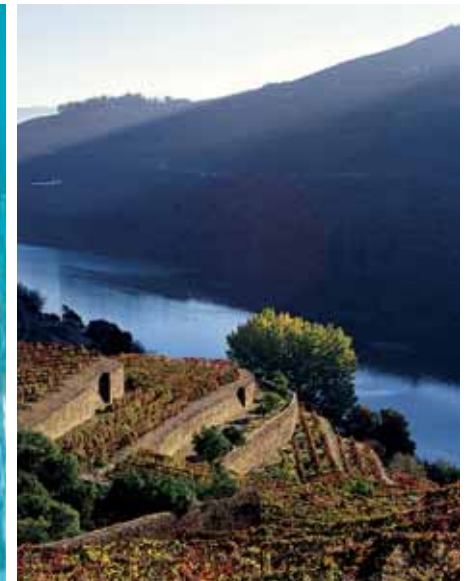
The Porto region is the birthplace of Portuguese patriotism and this is reflected in the availability of many traditional, national dishes such as "Tripas al Oporto" - or tripe in port. The star ingredient however, is cod, which is prepared in many imaginative dishes, and other fish such as sardines are also popular. A mixture of produce and recipes from Portugal and its colonies include roast kid, Cod à la Gomes de Sá and a "Francesinha" which is a type of sandwich with meat and cheese, covered in sauce. Whatever your tastes, it is said that to dine out Porto style is to eat both quantity and quality.



BACCUS AQUAPURA DOURO VALLEY HOTEL & VILLA SPA LUXE




Quinta do Vale Abraão - LAMEGO (Portugal)

NEW



The Aquapura Douro Valley is a secluded hideaway, set amid the World Heritage vineyards of the southern banks of the Douro River. The luxury hotel is the result of the renovation and transformation of "Vale Abraão," a historical property that has been associated with the production of quality wines for centuries. It offers different themed rooms within the main building and a choice of modern or traditional villas with a pool and private terrace facing the river. The public areas of the hotel are spacious and comfortable and diffuse a sense of peace and tranquility throughout the building. In the restaurant, a clever combination of local ingredients and international styles results in a gastronomic experience that fulfils the needs of every sense. The sophisticated spa (2,200 m2) reveals a fusion between Asian philosophies and European culture, creating an inimitable atmosphere. Various treatments and therapies have been designed to allow guests to simply close their eyes and relax; panoramic saunas, heated pool, water jets and 10 treatment rooms with natural light where the international brands of Karin Herzog and Ytsara are used with confidence. This hotel provides the perfect escape from the hustle and bustle of modern day life.




WINES AND WORLD HERITAGE VINEYARDS – 3 days/2 nights

-  2 nights accommodation in "Valle" rooms with beautiful views over the vineyards. Buffet breakfast and bathrobes are included.
-  At a pre-arranged time (approx. 14.00) guests will be asked to arrive at Quinta da Pachecha, which is an estate belonging to the vineyards surrounding the hotel. Here, a guided visit will take place with detailed explanations on how their wines are made including a description of the important crianza methods. A wine tasting of 3 wines rounds off the visit. From here, guests move onto Quinta de Casa Amarela for a walk through the vineyards and a taste of wines that will one day evolve into excellent port wines.
-  SPA

During the stay, guests are invited to a daily session in the magnificent fully-equipped spa of the resort.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE "Valle" from 450,00 €

THE BEST OF THE DOURO VALLEY WINES – 3 days/2 nights

-  2 nights accommodation in "Valle" rooms (42m2) with beautiful views over the vineyards. Buffet breakfast and bathrobes are included.
-  At a pre-arranged time (approx. 13.00) guests will be invited to one of the exclusive wineries where wines of limited production (less than 5,000 bottles a year) and of supreme quality are made. A wine tasting provides an opportunity to sample 4 of the famous "author's wines" of the house – the best wines of the Douro region – with helpful comments from a well known oenologist. A traditional lunch will be served using local produce and ingredients. A walk around the vineyards after lunch provides an opportunity to see the origins of the quality wines.
-  SPA

During the stay, guests are invited to a daily session in the magnificent fully-equipped spa of the resort.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE "Valle" from 750,00 €

FEEL FREE TO STIMULATE YOUR IMAGINATION. TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES.
OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.

Designation
of Origin
(D.O.)

RIBERA del GUADIANA

Extremadura's first D.O. takes its name from the river that runs east to west through its vineyards, and is divided into six sub-zones. The Ribera del Guadiana is one of the newest D.O.s in Spain and this prestigious title is a reflection of centuries of wine growing tradition in the area. Local winemakers and family wineries take great pride in their art and the wines they produce are the result of the knowledge passed down from generation to generation, together with the clever use of new technologies. These factors have contributed to an exceptional improvement in both the red and white wines made in the region, and its image as a producer of wines with a high alcohol content and little structure is changing. Today, the emphasis is on greater fruitiness in the young wines and good wood blending in its aged wines.

Places to visit

Extremadura is one of the lesser known regions outside Spain, yet it possesses a natural landscape of great beauty and diversity. Visitors also have a wide range of important historical attractions to choose from, such as those in the World Heritage site of Cáceres and the town of Trujillos, both home to noble stately homes built in the heady days of the discovery of America. The narrow, meandering streets of Guadalupe evoke memories of times gone by, as do its incomparable monastery from the late 16th century. In the southern part of the region, a stop in the Roman city of Mérida, the ancient capital of Lusitania, is highly recommended, as it has a number of impressive Roman buildings still intact, such as a theatre, amphitheatre, temples and a number of houses.

Grape varieties authorized by the D.O. council

Red grapes: Grenache, Tempranillo, Bobal, Cabernet Sauvignon, Graciano, Mazuela, Merlot, Monastrell, Syrah, Jaén and Pinot Noir.

White grapes: Pardina, Macabeo, Cayetana Blanca, Alarije, Borba, Chardonnay, Chelva Beva de los Santos, Viura, Chelva, Malvar, Parellada, Pedro Ximénez, Verdejo, Cigüente, Alejandria Moscatel, small seed Moscatel, Perruno and Sauvignon Blanc.

Gastronomy

Extremadura is renowned for its excellent food and the region has always been characterised for the excellence of its produce. This has resulted in many "designations" being awarded to food products of the area as well as to its wine. Probably the most famous product is "jamón" or cured ham from the D.O. Dehesa de Extremadura, and the following are also well known; cheese from La Serena and Iborea, Extremadura lamb, honey from Villuercas-Iborea, olive oil from Monterrubio, paprika from Vera and cherries from Jerte. With a dazzling array of top-quality produce, it is easy to see why the local cuisine has achieved its fame. Try dishes such as "callos" (tripe), fresh trout, tomato soup, local stews, "gazpacho" (cold soup made from cucumber and tomatoes) and "flamenquines" a type of croquette.



BACCUS HOSPEDERÍA DE LLERENA ****

C/. Aurora, 7 - LLERENA (Badajoz)

NEW





Rooms 25



I: 38° 14' 19,784" N
L: 06° 00' 47,912" W

This beautiful stately home, once known as the "Casa de Doña Maria", has been tastefully converted into a classic hotel, offering visitors a chance to step back in time. The hotel proudly occupies a prime location in the centre of historical Llerena, adjacent to the main square of the town and a number of emblematic buildings. In addition to the beauty of the hotel's surroundings, the Hospedería de Llerena offers a range of exceptional services and welcoming rooms, all of which have been designed from lovingly-restored original materials. In the reception area, light gently filters through brightly-coloured stain glass windows and highlights the beauty of the original iron fretwork of the lobby. This elegance and charm of the last century enhances the comforts of the modern facilities to provide guests with the ideal place to unwind and relax. The restaurant offers innovative signature dishes that incorporate the best local produce and reflect the authentic tastes of Extremadura, and which sit well with excellent wines of the region.

DISCOVER THE WINES, CULTURE AND GASTRONOMY OF EXTREMADURA – 3 days/2 nights

-  2 nights bed and breakfast accommodation.
-  Guests are invited to take part in a guided visit of a well-established and traditional winery dating back to 1931, located between the towns of Puebla de Sancho de Perez and Zafra (known as "Little Seville"). The visit incorporates a tour of the production areas with an explanation of the wine making and maturing methods. After sampling a few of the wines, each guest will be presented with a gift pack of three wines – a crianza, a rosé and a young white.

The rest of the day is free to discover the cultural and historical heritage of the south of Extremadura, as well as the excellent local cuisine and the famous "jamón" of the region.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE/TRIPLE from 140,00 €

BACCUS HOTEL BALNEARIO AQUALANGE ****

C/. Baños, 58 - ALANGE (Badajoz)

NEW






Rooms 80



I: 38° 47' 09" N
L: 06° 15' 06" W

Newly-opened in 2006, the hotel Balneario Aqualange manages to evoke an authentic 19th century ambience. The central patio is dressed with marble imported from Portugal and is crowned with a spectacular skylight that bathes the interior with natural light. The attractive terrace leads to impressive gardens with an outdoor pool and a Kneipp circuit, and from here guests can enjoy one of the most important spas in the country. The spa has been declared a World Heritage site due to its historical importance; the building houses two original Roman baths, and pools that date back to 1812 that were originally constructed from a lagoon formed by natural springs. Marble columns and two large covered patios create a warm and pleasant welcome, and contribute to a truly relaxing experience.

LA RIBERA WINES AND RELAXING WATERS – 3 days/2 nights

-  2 nights bed and breakfast accommodation in rooms with bathrobes and slippers.
-  1 dinner in the hotel's restaurant, highlight the natural produce of the area.
-  Guests are invited to take part in a guided visit of a well-established and traditional winery dating back to 1931, located between the towns of Puebla de Sancho de Perez and Zafra (known as "Little Seville"). The visit incorporates a tour of the production areas with an explanation of the wine making and maturing methods. After sampling a few of the wines, each guest will be presented with a gift pack of three wines – a crianza, a rosé and a young white.

The rest of the day is free to discover the cultural and historical heritage of the south of Extremadura, as well as the excellent local cuisine and the famous "jamón" of the region.

-  Free access to the relaxing thermal pool during the stay.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE/TRIPLE from 175,00 €

TO BE COMBINED WITH GOLF, SPA OR CITY EXPERIENCES. OUR EXPERTS WILL MAKE THEIR BEST TO FULFIL YOUR NEEDS.

Designation
of Origin
(D.O.)

LA MANCHA & VALDEPEÑAS

Many superlatives can be applied to these well-known D.O.s; Valdepeñas is one of the oldest and best known wine areas in Spain, whilst La Mancha is home to the largest concentration of vineyards in the world – 37,700 km². Despite being almost totally surrounded by La Mancha, Valdepeñas has been awarded its own D.O. status thanks to the distinctive wine production methods and its long history of viticulture. There is currently a great deal of interest in the Valdepeñas oak-aged reds, which are ideal for laying down to allow them come to full maturity in the bottle.

Places to visit

Thanks to the thriving wine industry, a well-to-do class of winery owners sprang into existence over the last century, and many historic and majestic houses can be seen on estates across the region. Attractive religious buildings and typical Spanish architecture contribute to a number of routes that meander across the Iberian landscape. Away from Valdepeñas, visit Villanueva de los Infantes, famous as the original home of Don Quijote, or the ruins of the ancient castle of Calatrava la Nueva.

Grape varieties authorized by the D.O. council

Red grapes:

D.O. La Mancha: Cencibel (Tempranillo), Cabernet Sauvignon, Grenache, Merlot and Syrah.
D.O. Valdepeñas: Cencibel (Tempranillo), Cabernet Sauvignon and Grenache

White grapes:

Both D.O. s: Airén, Macabeo

Ageing criteria regulated by the D.O. Council

D.O. La Mancha

Crianza: 4 months in barrel.

Reserva: 6 months in barrel.

Gran reserva: 12 months in barrel and 24 in bottle.

Roble: 18 months in barrel and 42 in bottle

D.O Valdepeñas

Crianza: 6 months in barrel.

Reserva: 12 months in barrel and 24 in bottle

Gran reserva: 18 months in barrel and 42 in bottle.

Gastronomy

Through his famous novel "Don Quijote," Cervantes made many references to the "fireplaces of La Mancha" and immortalized the hearty food of the area. This quality and diversity of products has carried through to the present day, and visitors to the region can enjoy many tasty and succulent dishes. In Valdepeñas, be sure to try the "migas" (breadcrumbs cooked in animal fat) a Manchego version of ratatouille, oatmeal porridge, the aubergines from Almagro and roast meats of all kinds.



BACCUS H. INTUR ALCAZAR DE S. JUAN ****

Avda. Herencia, s/n. - ALCAZAR DE SAN JUAN (Ciudad Real)



Rooms 72 I: 39° 23' 15,01" N
L: 03° 13' 37,81" W

SPA

Just 1km from the city centre, this new hotel is situated in peaceful and quiet surroundings next to the greenery of Alces Park. The design and clever use of materials in the hotel is worthy of a mention, as they increase the overall sense of tranquillity in the spacious lounges and hotel bedrooms. A health centre fully equipped with pool, jacuzzi, sauna and fitness area is available for guest use, and a restaurant that specializes in local cuisine and a high level of customer service, exceeds all expectations. The hotel is ideally located for discovering the nearby wine growing areas, the rich cultural and historic heritage of La Mancha and the wonderful architecture of the Gran Prior Palace. Nature lovers are also catered for as a complex lagoon of over 1,000 hectares can be found nearby, which has been declared a national park, a protected animal environment, a special protection area for birds and a UNECO biosphere reserve.

THE ORGANIC WINES OF LA MANCHA – 3 days/2 nights

- 2 nights accommodation with buffet breakfast.
- 1 typical Manchego dinner made up of: traditional "migas" (breadcrumbs), "duelos y quebrantos" (a dish made famous by Don Quijote consisting of egg and meat) a main course of game and a typical Alcazar sponge for dessert. Accompanied by wines from the D.O.
- At approximately 11.00, guests will be invited to arrive at a family-run winery that has been built into an ancient manor house near the hotel. The winery is certified and controlled under EU regulations to produce organic wine. Guests will be taken on a tour of the ultra-modern facilities with detailed explanations of the viticultural process and the aging methods both in American oak barrels and in the bottle; a tasting will conclude the visit. The rest of the day is free to discover the rich cultural and historical heritage of the town or to visit the Cerro de San Anton known as the "View of la Mancha" with the 4 ancient windmills of Don Quijote fame still intact.
- SPA

Free access to the hotel spa area with pool, jacuzzi, sauna and gymnasium. (Open 09.00 to 21.00)

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE (midweek) from 155,00 €
IN DOUBLE (weekend) from 145,00 €

BACCUS HOTEL BALNEARIO CERVANTES ***

Camino de los Molinos, km. 2 - SANTA CRUZ DE MUDELA (Ciudad Real)



Rooms 32 I: 38° 38' 59" N
L: 03° 28' 15" W

Bungalows 53 I: 38° 38' 59" N
L: 03° 28' 15" W

SPA

Totally refurbished in the distinctive Mozarabic-Mudéjar style, this hotel is known to have existed as a spa as far back as the 17th century. Totally surrounded by beautiful gardens, the hotel is a haven of peace and tranquillity and offers a range of options for the visitor. A number of interesting excursions can be made from Ciudad Real allowing guests to discover the historical, cultural and artistic attractions of the surrounding area, not forgetting the splendour of the natural parks. The wine and food of the region also hold great appeal, and the hotel restaurants offer genuine and exquisite samples of both.

WINES OF VALDEPEÑAS AND MANCHEGO CUISINE – 3 days/2 nights

- 2 nights bed and breakfast accommodation; bathrobes provided in the hotel bedroom.
- 1 table d'hôte dinner in the spa hotel restaurant.
- At a pre-arranged time (around 11.30) guests are asked to arrive at one of the best known wineries of D.O. Valdepeñas to start a guided tour of the facilities. The wine production methods are described in detail and an audiovisual presentation rounds off the tour. In the wine tasting room, 3 wines will be made available for sampling – a young white, a young red and a red crianza – all accompanied by typical appetizers of the region.
- Each guest will be presented with a gift pack containing a bottle of one of the wines sampled.

A typical lunch in La Viña restaurant is included, complete with local wines. The afternoon is free to visit the city with its wine museum and historical centre, or to make the short journey to Villanueva de los Infantes, famous as being the birthplace of the legendary Don Quijote.

PER PERSON PER PROGRAMME (tax included)
IN DOUBLE (midweek) from 210,00 €
IN DOUBLE (weekend) from 220,00 €

JEREZ (sherry) & MANZANILLA de SANLUCAR

Jerez and Manzanilla are both located in the Andalusian province of Cádiz, and whilst they each assert their individual identities with their own D.O. status, they share the same regulating council founded in 1933, as well as many vineyards. They also share similar styles of production dating back hundreds of years, whereby wine is made based on the dynamic system of "soleras y criaderas." This is a unique system of interconnecting oak barrels set up to carefully blend a number of vintages and to allow the young sherry to take on some of the characteristics of the older sherry.

Places to Visit

In addition to the splendid and historic wineries, Jerez de la Frontera also boasts a marvellous city centre with its cathedral, ancient walls, the Alcázar (citadel) and the Royal Andalusian School of Equestrian Art. Cádiz is another magnificent city worth seeing, founded by the Phoenicians in 3,000 BC and said to be the oldest city in Europe. With a maze of narrow, winding streets and tall buildings, Cádiz encourages visitors to stroll around at ease and to rest a while in the many squares and gardens.

Gastronomy

The flavours and sensations produced by eating fresh shellfish with a dry sherry are incomparable. As well as the seafood, try the many pork products on offer such as "jamón", cured sausage, black pudding and "chorizo" which go well with oloroso, amontillado and palo cortado sherries. Cakes and pastries are also popular and local specialities include "milhojas" (cream puffs) "torrijas" (sweet bread soaked in wine) and "tocino de cielo" (flan) and well-known products from local convents such as "peñiños" (a type of biscuit) and "huesos de santos" (made from marzipan.)

HOTEL MONASTERIO SAN MIGUEL ****

C/. Virgen de los Milagros, 27 - EL PUERTO DE SANTA MARÍA (Cádiz)



I: 36° 36' 07,49" N
L: 06° 13' 20,29" W



Rooms 157



Situated in the centre of the city, this renovated 17th century monastery was opened as a luxury hotel in 1989. It stands near to the famous tapas area known as the Ribera de Los Mariscos, and is close to all major attractions; 2 km to the nearest beach, 10 km to Jerez, 20 minutes to Cadiz and half an hour to Sanlucar. The hotel has preserved a number of spacious monastic features such as the cloisters, the auditorium and the old church, which in the present day is still used for large events and gatherings. The hotel has an attractive pool with sunbathing terrace, a pleasant garden area and a magnificent restaurant called "La Boveda" and offers endless opportunities for excursions and recreation. This hotel is, without doubt, an excellent choice for a weekend escape or holiday throughout the whole of the year.

DISCOVER THE WINES OF JEREZ – 3 days/2nights



2 nights standard accommodation with buffet breakfast.



1 table d'hôte dinner in the hotel restaurant with wine included.



At a pre-arranged time, guests will be invited to Jerez de la Frontera to start a guided tour of a famous bodega that produces quality wine, sherry and brandy. The guide will explain the intricacies of the process that takes place and visitors will be treated to an impressive audiovisual display. A tasting concludes the visit and includes a young wine, a dry sherry and a sweet, rich sherry as well as a Jerez brandy.



Please note: this particular winery is open to visitors on Sundays, however if your stay falls at the weekend it is advisable to plan a visit for Saturday, to include a visit to the Sanlucar de Barrameda area with its manzanilla sherries. (Prebooking necessary)

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE/TRIPLE from 190,00 €

HOTEL DUQUES DE MEDINACELI *****

Plaza de los Jazmines, 2 - EL PUERTO DE SANTA MARÍA (Cádiz)



I: 36° 36' 18,81" N
L: 06° 13' 13,97" W



Rooms 32



The hotel is the stunning result of the tasteful refurbishment of one of the most beautiful palatial homes of the 18th century, with an immense botanical garden of over 5,000 m2. It is situated just 2km from the nearest beach, half an hour from Sanlucar and 15 minutes from Jerez de la Frontera, making it the perfect base for exploring the sherry region. The hotel offers all of the services that relate to its superior 5-star rating including the "Reina Isabel" restaurant, where the flavours and essence of Mediterranean and international cuisine can be enjoyed. Due to the limited number of rooms, guests are guaranteed a relaxing and peaceful stay, not only to discover the attractions of sherry but to enjoy a wide range of leisure options within the vicinity; golf, the route of the white villages, 4x4 excursions, the equestrian art centre and boat trips in the bay to name but a few.

DISCOVER THE AUTHENTIC MANZANILLA OF SANLUCAR - 3 days/2 nights



2 nights accommodation with buffet breakfast.



Guests are invited to arrive at a prestigious Sanlucar winery at 10.30. The tour kicks off with an excursion into the extensive vineyards (visitor's own vehicles), during which the features of the land and the vines are explained. The tour then continues by following the whole process of production and finishes with a comprehensive tasting back at the bodega. A total of 7 products are available for tasting and are accompanied by a range of local appetizers. To round off the visit, each guest will be presented with a bottle of well-known manzanilla sherry. The afternoon is free to discover the charming village of Sanlucar de Barrameda.



Please note: Only available to small groups, please book well in advance.

PER PERSON PER PROGRAMME (tax included)

IN DOUBLE/TRIPLE from 205,00 €



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