

BARCELONA & CAPTIVATING CATALONIA, SPAIN

*delicious, one-of-a-kind
journey in the heart of Spain*

DATES: October 13-19, 2025

PRICE: \$6950.00 US PP*

Questions?

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WHERE YOU WILL STAY

Our home for the week is a private estate in a breathtaking setting on the outskirts of Barcelona in Sant Joan de Mediona. Each detail has been thoughtfully designed to provide luxurious comfort while embracing its natural surroundings.

This luxurious property is environmentally and eco-friendly with chic splendor and accented with wooden beams and local stone. Each en-suite bedroom has a story, whether it's an expansive balcony, spectacular views of the Montserrat mountains, or the lush gardens and verdant forests. There are also spacious gathering rooms for reading, relaxing, and enjoying.

During your free time, you can meditate or practice asanas in the yoga room, dip in the saltwater infinity pool, or stroll through the property, which is surrounded by nature and beauty. And we even have our own organic kitchen garden, which we will use as inspiration in the kitchen.



DAY TRIPS & EXCURSIONS

Prepare to immerse yourself in the region recently named the World Region of Gastronomy!

Start in the scenic Penedès wine region, where you'll discover vineyards nurturing the area's ancient vines and producing extraordinary wines. Not to spoil the surprises, but getting there will be half of the fun! Tour and taste, enjoy a leisurely picnic, and on our way back home, visit one of Europe's most prestigious chocolate factories for a tour and tasting.



Next, take a walking tour in Sitges, known as the "Cradle of Modernism." Sitges (pronounced "SIT-chuhs" and rhymes with beaches!) features a lively coastline and famous sites like the iconic Baroque Parroquia de Sant Bartolomé and Raco de la Calma ("the quiet corner"). Enjoy lunch at a spot that's a bit off the beaten path, but a favorite with locals!

Then, visit a charming fisherman's village on the Costa Brava. Sip a drink before enjoying a family-run restaurant offering traditional Catalan-Mediterranean dishes, including the unique Arròs Negre amb Allioli, a dish featuring a distinct contrast of color and sumptuous flavor. With garlicky mayonnaise melted on top, it's truly indulgent!

Lastly, explore Barcelona's hidden culinary gems, such as the iconic Boqueria Market with a local expert. It's brimming with the finest produce, charcuterie, olives, bread and pastries. We'll talk with local producers and culinary artisans as we sample their delicious offerings.

COOKING CLASSES

Get ready to be inspired by the incredible quality of ingredients from the Ebro River region in Spain! Known for its legendary fertility, this area produces world-class wine, smoky piquillo peppers, fresh tomatoes, and delightful fruits like figs and melons.

It's the peak of harvest season, so we'll head into the kitchen and prepare a regional favorite: Pa amb tomàquet, made with country bread, red, ripe juicy tomatoes, and the finest virgin olive oil. Next, we'll create Escalivada, a dish featuring red peppers, eggplant, and onions, roasted over hot embers.

No visit to Catalonia is complete without trying their national dish of sausages and white beans, or a seafood paella. And to finish, we'll enjoy the quintessential dessert, Crema Catalana. Savor these creations with fabulous local wines and take home recipes that are sure to impress.





TRIP DETAILS

The price for this tour is \$6950.00 US per person*, based on double occupancy. A deposit of \$2000.00 US per person is required to register for this tour. Limited single-occupancy rooms are available, and a single supplement charge of \$1500.00 US applies for solo travelers. Please read the [Tour Terms and Conditions](#) for details.

We strongly recommend trip insurance. Policies vary, so be sure to review the details and make sure that it suits your needs.

Included:

- Limited group size and thoughtfully curated itinerary
- Meals- breakfast, lunch, and dinner (one exception) with wine
- Accommodations for 6 nights
- Hands-on and demonstration cooking classes and tastings
- Excursions and day trips with knowledgeable and friendly multilingual guides
- Private coach transportation during the tour
- Group transfer from [H10 Casa Mimosa](#) hotel in central Barcelona to our home for the week at approximately 4:00pm on day one.
- Group transfer to Barcelona Airport on the morning of the final day



****SAMPLE ITINERARY****

DAY 1: Welcome to Catalonia

Group transfer to the property followed by a welcome reception and Catalan-style dinner prepared for you by a local chef.

DAY 2: Discover the region's wine and delicious specialties

Fuel up with a breakfast buffet at home and get ready for an introduction to the outstanding wines of the Penedès region. Discover vineyards nurturing the area's ancient vines and stunning landscapes. Not to spoil the surprises, but getting there will be half of the fun! We'll tour and taste and enjoy a leisurely picnic. Then it's off to a chocolate museum! Return in time to assemble supper together and toast with a glass or two at sunset.

DAY 3: Spectacular views and history in Sitges

Start with breakfast before an excursion to the stunning seaside! A scenic drive to Sitges for a walking tour to sites such as Parroquia de Sant Bartolomé and Raco de la Calma ("the quiet corner"). Lunch at a local favorite, and return home in time for a hands-on lesson in Catalan cooking and dinner.

DAY 4: A day at home

Enjoy a leisurely breakfast and maybe a stroll before learning about Spain's outstanding olive oil. Then head into the kitchen for a cooking class and savor lunch al fresco. Take time to unwind before heading out to a local gem for an optional dinner.

DAY 5: Flavors of Barcelona!

After breakfast, it's off to Barcelona for a culinary immersion. Our charming and knowledgeable guide will lead the way through the La Boqueria Market for a taste of Catalan tapas. Stroll through the sites of the city to the Gothic Quarter's Dali Museum. Savor lunch tastings at Santa Catarina Market and find delicious souvenirs. Return home and relax before a buffet style dinner.

DAY 6: Costa Brava and Farewell Celebration

We'll make the most of our last full day in Catalonia with a visit to Costa Brava. Medieval villages, another incredible winery and stunning views await! Have lunch at a cider factory and return home in time to relax and enjoy our estate before a celebratory dinner at home with surprises!

DAY 7: Departure

Enjoy breakfast before the morning group transfer back to Barcelona Airport, concluding your Catalan adventure.

*sample- for planning purposes only.

