

# Northern Green Spain Slow Food, Wine & Camino Walking Tour



★ ★ ★ ★ ★  
2 User Reviews

🕒 14 Days / 13 Nights

📍 Bilbao

💰 Price from: 8450.00 euros

Join our co-founder on a special small group gastronomic journey across Northern Spain. You could call it an active gourmet food tour walking thru some amazing landscapes... mountain trails, coastal paths, wine country roads, etc... We have added in a mix of experiences that will keep your taste buds excited...

## Highlights

- The **best food & wines** of **Northern Green Spain**
- A mix of **walks** on **nature trail, urban city streets**, etc..
- **Casual Tapas, Michelin-starred...** cuisine to **excite your taste buds!**

## General Overview

**Country:** Spain  
**Region:** Basque Country  
**City:** Bilbao  
**Duration:** 14 Days / 13 Nights

**Type:** Multi-Day Small Group Tour  
**Theme:** Culinary and Cooking Holidays  
**Group Size:** 4 to 14 People  
**Price from:** 8450 €

## Introduction

**Join our co-founder** on a **special gastronomic journey** across **Northern Spain**. You could call it an **active gourmet food tour** walking thru some **amazing landscapes... mountain trails, coastal paths, wine country roads**, etc... We have added in a mix of experiences that will keep your **taste buds excited**, starting off with the famed **Basque cuisine** our welcome dinner in **Bilbao** will be a **hands-on pintxo cooking class** with our local chef. What better way to get to know each other in our small group! Art will be tied into the trip as well with a detailed visit of the **Guggenheim Museum**. Our stay in Bilbao would not be complete without dining at one of the **Michelin-starred restaurants** in the city.

We will take a side trip to the most famous wine region in Spain **D.O.Ca. Rioja**, stopping in **Haro** for a tasting at a distinguished winery, then a group lunch in the countryside at another amazing winery surrounding by vineyards! Continuing west across Cantabria stopping in Santillana del Mar, then heading deep into the **Peaks of Europe**. The dramatic mountains dominate the landscape now as we weave thru the road arriving at a small village to learn from the locals how the apple cider and cabrales cheese are made! For a bit of exercise in between all the eating, we have planned a day walking around the peaks of Europe in the **Lakes of Covadonga** with our mountain guide who knows all the spots for the best photo ops that you will definitely want to remember!

On to **Oviedo** the capital of **Asturias** visiting the **Pre-romanesque monuments** on **Monte Naranco**. Take a stroll thru the old part of town and even have lunch at one of the many **sidrerias (cider houses)**.

Now moving west we continue along the picturesque **Asturian coast**, making our way into **Galicia's Mariña Lucense**. Did you know that some of **best faba beans in Spain** come from the **Val do Lourenza** in the Mariña Lucense area of the province of **Lugo, Galicia**? Their neighbors in Asturias have claim to fame as the best (They are good!), but in our opinion after taking a **fabas route tasting tour** in Lourenza we beg to differ! An area **rich in gastronomic traditions** and really **off-the-beaten path**, with **beautiful trails** as the **Camino de Santiago del Norte (Northern Camino Way)** passes thru here. It is still really a hidden gem to be explored! Which we will do following the part of the Camino trail between Ribadeo to Lourenza and learning about the Faba bean production of the area, even tasting them on our **special Show-Cooking faba bean lunch** in a historic fort/tower. No visit to this area is complete without stopping in Mondoñedo to walk the ancient streets and before leaving a taste of the famed **Tarta (Cake) de Mondoñedo**.

In **A Coruña** we climb the stairs to the top of the **tower of Hercules**. The tower is in fact the **oldest Roman lighthouse in the world that's still in use**, and it's originally built in the 1st century during the time of the Emperor Trajano. Over the centuries it has been repeatedly modernized and the lighthouse is in working order. It is the only **Roman lighthouse** in working order and its image appears on the city's coat of arms. The tower has been declared **UNESCO World Heritage Site in 2009**. We will walk along the coastal beach promenade passing by Orzan and Riazor beaches then arriving at **Mercado de la Plaza de Lugo**. A local **fish market** with a wide variety of **fresh fish** and **seafood**. After our morning walk now time for some lunch in the old town where we will stop at a few stops for some tapas and wines.

We will get to taste **red and white Galician wines** at two or three different locations sampling food like **tetilla cheese, traditional Galician Empanada Pie, Zamburiñas (baby scallops), polbo á feira (octopus fair-style)**, etc.. Santiago de Compostela, the end of the ways of St. James and the historic capital of Galicia on the Atlantic **North-western coast of Spain**. Explore the Pilgrimage Cathedral and the old quarter. Savour a **Galician Michelin-starred** lunch after visiting the monumental old town.

Moving away from Santiago today we travel down to a **sacred wine country... D.O. Ribeira Sacra**. The Romans first cultivated the vineyards alongside the banks of the **rivers Sil and Miño**. The monks continued it on, but then the area was abandoned for years. Fortunately, Ribeira Sacra has undergone a renaissance over the last three decades since people been coming back and replanting the terrace and making some of the **best wines in the world**. Such a hard land to cultivate taking years to build and with a steep slope incline of up to 86 degrees! No wonder the area is known as **heroic viticulture**. The most well-known grapes varieties are **Mencia (red)** and **Godello (white)**, but Albariño (white) is also planted here as well as other local indigenous varieties. We will take a wine country walk to a lookout point to admire the views of the river and vines then visit a winery with a VIP tasting including a lunch at the restaurant of the winery. Then down to Sil river to take a boat ride to admire the vines from a different angle.

Our journey continues on to the neighbour wine region **D.O. Ribeiro**. Another day of **walking thru old wine country roads** visiting the **wine museum** to learn the history of the **oldest Appellation of Origin in Galicia**. The heart of the wine country is a quaint town called **Ribadavia** with an interesting **Jewish past** which played a big part in the production of wine and is part of the **Sephardic routes in Spain**. Here we will taste the blended whites and reds as well the mono-varietal of the **Treixadura grape (white)**.

Following the course of the river Miño into the sub-zone of **Condado de Tea (Tea County)** which is part of the **D.O. Rias Baixas**. Down at the river, we will follow along a **beautiful woodland path** coming out where the rapids are and we will see the wall-like construction (Pesqueira) jutting out into the current tides with conical nets hooked to them. They have been used since Roman times to catch the **lamprey eel** a delicacy in the area. People come from all over at the season of the lamprea to taste it. On both sides of the river miño which separates **Galicia** from **Northern Portugal**, they prepared the lamprey eel and they both make wine from the same grape **Albariño/Alvarinho** We will get a taste of the wine made on each side of the river border, we will actually walk right across into **Portugal's D.O.C. Vinho Verde** wine country!

Reaching the **North-western coast of Galicia** we make the **urban coastal city of Vigo** our base for last few days exploring the Rias Baixas. Take a **boat ride** to a **fishing village** for a walk around the market to learn about the different varieties of **fish and seafood** caught locally in the bay. Then a **hands-on Galician Coastal Cooking class** with a chef specializing in traditional seafood dishes of the area.

Ending our **gastronomic journey of Northern Spain** with a farewell dinner in Vigo at a **Michelin-starred restaurant** and a **cocktail at the skyline bar** of our hotel with amazing night views of the bay, a great way to end a **memorable trip**.

For those who will like to **extend their trip**, we have **add-ons** down to **Porto, Lisbon** over to **Seville** and could end up in **Madrid** the capital city of Spain. Let us know and we can suggest the best way to combine the add-on either pre-tour of post-tour just ask one of our tour specialists.



**DAY 1:**  
**BILBAO - ARRIVAL AND WELCOME PINTOS COOKING CLASS DINNER**  
• Make your own arrangements to arrive at the hotel for check in. **(NOTE: See add-ons** for private airport transfer prices in our Driver Services.)  
• Check in hotel, if you arrive before 2pm then you can leave your luggage with reception and check in a bit later.  
• **06:30PM-07:00PM approx.**: In the evening meet up your **food guide** for a great introduction to the **Basque country food scene**...  
• **Evening Welcome Pintos Cooking Class in Bilbao (Duration: 3hrs approx.)**  
• **All the cooking school** will be met by our Basque chef **Alperu Etxebarria** who shows us the secrets of how to make the **best Basque pintos**. A great way to learn about the culture and for the group to have some fun during an **interactive food evening**, a good start to our **food & wine journey in Northern Spain**.  
• Our chef is very proud of his work and wants to express his respect that he feels towards the Basque kitchen, working with seasonal products and precise cooking with modern techniques. He is a member of the prestigious culinary association **enxaretxe** and he is **delighted to be able to transmit his passion through teaching** in all the cities of the world since he **offers his services in countries such as Mexico, China, Spain, Italy, France, Japan and Bolivia**.  
• After our hands-on pintos cooking class we sit down for dinner based on what we have prepared with the local **kakabi** and **reja** wines.  
• Return back to the hotel  
• Overnight in Bilbao  
**D**

**DAY 2:**  
**BILBAO - GUGGENHEIM AND OLD QUARTER**  
• Breakfast  
• **Bilbao Panoramic City Tour, Guggenheim museum and Pintos Food tour in old quarter (Duration: 5hrs approx.)**  
**09:30AM:** In the morning meet our local guide and driver at your hotel.  
• Starting off with a panoramic city tour to the tour then a detailed visit of the Guggenheim Museum  
• Then to the old quarter for a walk around and lunch based on pintos tour  
• 4 pintos stops and enjoy 3 pintos and 5 drinks. **(NOTE: It will be a mix of traditional and creative/innovative pintos)**  
• Drop off back at your hotel  
• Afternoon at your own leisure  
• Evening and dinner on your own **(NOTE: We can book a table at a recommended Michelin star or traditional restaurant please inquire if you would like a table reservation)**  
• Overnight in Bilbao  
**B**

**DAY 3:**  
**BILBAO - HARO, LA RIOJA WINE COUNTRY - BILBAO**  
• Breakfast  
• The Best Wineries in Haro Heart of La Rioja Wine Country (Duration: 8:4hrs approx.)  
**09:30AM:** In the morning meet your **food & wine guide** and your driver at your hotel.  
• Today we will enjoy visiting and tasting the **famous wines** of the **D.O. Rioja wine country**  
• We stop in **Haro the heart of the region** for a walk around the town and visit our 1st winery **Ramon Bilbao**, enjoy a detailed guided tour, followed by a VIP tasting of Ramon Bilbao wines.  
• Then in outside of the town we stop at our 2nd winery **Hacienda El Terrero** an amazing winery **surrounded by vineyards**  
• We will visit the vineyard, winery, cellar room and then a special group lunch with **Riojan traditional cuisine**.  
• After lunch we enjoy a short drive three more of the beautiful countryside making our way back to Bilbao.  
• Drop off back at your hotel  
• Evening and dinner on your own **(NOTE: We can book a table at a recommended Michelin star or traditional restaurant please inquire if you would like a table reservation)**  
• Overnight in Bilbao  
**B, L**

**DAY 4:**  
**BILBAO - SANTILLANA DEL MAR - PEAKS OF EUROPE, CABRALES CHEESE AND CIDER COUNTRY - CANGAS DE ONIS**  
• Breakfast  
• Discover the Catholic town of Santillana del Mar & Asturias Cabrales Cheese and Cider Village tour with special lunch (Duration: 9:10hrs approx.)  
**09:00AM:** In the morning meet your **food & wine guide** and driver at your hotel.  
• Our stop will be in **Santillana de Mar** to take a leisure walk around this historic Catholic town  
• Then we drive on down thru the **Peaks of Europe** to the village of **Asiego** right near areas of Cabrales famous for its **blue cheese Cabrales** and the **Asturian Cider**. Meet up with our local guide then you will enjoy a visit of the village to learn about how they make their artisan cider and the cabrales cheese.  
• Following our visit of the village we head to our 2nd winery **Hacienda El Terrero** an amazing winery **surrounded by vineyards**  
• After lunch we follow thru the Peaks of Europe to **Cangas de Onis** stopping for photos at the **famous Roman Bridge** before checking into the parador.  
• Ending our day at the parador a **Historic Monastery** surrounded by nature  
• Some free time before dinner  
• Dinner at the restaurant of the parador  
• Overnight in Cangas de Onis  
**B, L, D**

**DAY 5:**  
**CANGAS DE ONIS - COVADONGA - LAKES OF COVADONGA - CANGAS DE ONIS**  
• Breakfast  
**09:30AM:** In the morning meet your **local mountain walking guide** at the hotel.  
• **Covadonga Basilica & Walking/Trekking tour** in the Peaks of Europe, Lakes of Covadonga. (Duration: 3hrs approx.)  
• In the morning we start with a visit to the **Basilica of Santa Maria la Real de Covadonga** where we will have some time on our own to walk around.  
• Then we will make your way to the beautiful **Lakes of Covadonga**  
• Enjoy a half-day **walking tour in nature**  
• Return back to the parador.  
• Lunch and rest of the day on your own  
• Dinner at the restaurant of the parador  
• Overnight in Cangas de Onis  
**B, D**

**DAY 6:**  
**CANGAS DE ONIS - OVIEDO - LUARCA - RIBADEO**  
• Breakfast  
**09:00AM:** Meet your guide and bus driver in the lobby of the parador  
• We make our way to Oviedo to see the **Cathedral of San Salvador**  
**Oviedo: The Pre-Romanesque Monuments of Naranco Hill (Santa Maria del Naranco and San Miguel de Lino) and Cathedral with the Old Quarter (Duration: 3hrs:30mins-4hrs approx.)**  
• With our local guide we will visit Oviedo's pre-Romanesque monuments of Naranco hill (Santa Maria del Naranco and San Miguel de Lino)  
• This is a walking tour in the old quarter to visit the Cathedral and surrounding streets  
• Some free time for lunch on your own and to explore  
• Meet up with your guide and then travel along the Asturian passing by quaint seaside villages and stopping in Leares then crossing over into Galicia.  
• If time permits and the tides we will stop to visit the **Az Cabradros Beach**.  
• Overnight in Ribadeo on the **María Luaces** coast of Lugo, Galicia.  
• Check in the parador  
• Dinner in the restaurant of the parador  
• Overnight in Ribadeo  
**B, D**

**DAY 7:**  
**RIBADEO - LOURENZA - MONDONGO - VILABA**  
• Breakfast  
**09:00AM:** In the morning meet your **food & wine guide** and driver at your hotel.  
• **Caminos de Santiago del Norte Walk & Lourenza Fabra Bean Recipe with Show Cooking Lunch (Duration: 8:4hrs approx.)**  
• Today we will walk a portion of the Northern Way of St. James, about a 2hr walk between Ribadeo to Lourenza.  
• This is a walking tour in the old quarter to visit the Cathedral and surrounding streets.  
• Plus we will learn from our local guide along with **local growers** how they are plant, cared for, and harvest. Very small production and quite a hands on keeping to the traditional.  
• We stop to visit the **cooperative fabra** where the beans have been grown and then the market.  
• For lunch we will learn how beans are cooked during a **Show-Cooking** before our lunch in the **historic tower/fortaleza de Tovar** turned into a traditional museum and restaurant.  
• After lunch we will visit **Mondongo** an important stop on the **Northern Pilgrimage Way**.  
• A walk with our local guide around the **old quarter and Cathedral** then ending our visit with a tasting of the famous **Tarta (Cake) de Mondongo** with a coffee or tea.  
• Continue on to **Vilaba** where we check into the **historic parador, a spectacular fortified medieval tower**.  
• Some free time before dinner  
• Dinner in the restaurant of the parador  
• Overnight in Vilaba  
**B, L, D**

**DAY 8:**  
**VILABA - A CORUÑA - SANTIAGO DE COMPOSTELA**  
• Breakfast  
**09:00AM:** In the morning meet our food & wine guide in the lobby of your hotel, board our minibus  
• Travel by highway to A Coruña (About 1hr drive approx.)  
• **A Coruña Tower of Hercules, Promenade Walk and Tapas Tour (Duration: 3:4hrs approx.)**  
• Arriving in A Coruña we will meet our local guide at the **Tower of Hercules** where we will climb up to the top of the **oldest working Roman Lighthouse**.  
• We will walk (about 4.5km/2.5-3.5 mi approx.) along the coastal beach promenade passing by **Oza and Riazo beaches** then arriving at **Mercado de la Plaza de Lugo**. A local **fish market** with a wide variety of **fresh fish and seafood**. After our morning walk now time for some lunch in the old town where we will make 2 or 3 stops for some **tapas and wines**, sampling food like **tentilla cheese**.  
• **The traditional Galician Empedrado Plaza de Lugo** where we will meet our local guide at the **Palacio de Sarmiento** where we will enjoy a **Tasting Menu** for lunch.  
• Some free time after our tapas around the **Maria Pita** square and **La Avenida de la Marina** area.  
• Then we travel by highway from Santiago (About 1hr drive approx.)  
• Check in our **historic monastery hotel** in the old town.  
• Some free time before dinner  
• Dinner will be at the restaurant of the hotel.  
• Overnight in Santiago de Compostela  
**B, L, D**

**DAY 9:**  
**SANTIAGO DE COMPOSTELA**  
• Breakfast  
**10:00AM:** In the morning meet our food & wine guide and local guide in the lobby of your hotel.  
• Santiago de Compostela Pilgrimage Cathedral and Historical Quarter Walking Tour (Duration: 3hrs:30mins approx.)  
• Morning walking through the old quarter stopping at various monuments to see from the outside and of course the **cathedral** (inside).  
• We will end our morning walk at the **Michelin-starred restaurant A Faba** by **Chef Lucas Varela** to try his **Tasting Menu** for lunch.  
• Afternoon and evening on your own to explore  
• Dinner on your own **(NOTE: We can book a table at a recommended Michelin star or traditional restaurant please inquire if you would like a table reservation)**  
• Overnight in Santiago de Compostela  
**B**

**DAY 10:**  
**SANTIAGO DE COMPOSTELA - RIBEIRA SACRA WINE COUNTRY - AS NEVES**  
• Breakfast  
**08:00AM:** In the morning meet our food & wine guide in the lobby of your hotel, board our minibus  
• Today we get a earlier start to make our way to the **Ribeira Sacra, A Sacred place of wine**. Since **roman times** they made wines here then the **monks** continued the tradition. **(NOTE: 2hrs drive time approx.)**  
• **10:15AM:** Arriving in the town of **Amalós, D.O. Ribeiro** where we will take a **4hr river boat ride** to see how steep the **vineyards** are cultivated on the **terraces** which are **not included in the world at over 80% incline!**  
• Then we make our way up to the winery **Adega Algueira** where we will be welcomed by owner Fernando and son Fabio.  
• Enjoy a detailed visit of the winery, cellar and tasting of the wine **Bodega Marques de Vilaño**.  
• After the visit we will have a **traditional lunch** in the restaurant of the winery  
• To stretch our legs a bit the wine guide will take us to the **Mirador Pena de Castelo**, a vantage viewpoint with a kids-eye view of the river all groups.  
• Boarding our minibus we drive back to our hotel in As Neves where we will be staying at a **stylish gastronomic wine country hotel** in the middle of nature which will make our hotel for the next few nights.  
• Some free time to relax before our **special tasting and dinner**.  
• The hotel we are staying at is owned by the owner **Sebastião de Rubios** which is right beside the hotel and we will take a brief visit this evening and a tasting of their **award winning wines**.  
• Dinner at the restaurant of the hotel after a creative cuisine.  
• Overnight in As Neves  
**B, L, D**

**DAY 11:**  
**AS NEVES - RIBEIRO WINE COUNTRY - AS NEVES**  
• Breakfast  
**09:15AM:** In the morning meet our food & wine guide in the lobby of your hotel, board our minibus **(NOTE: The drive from our hotel is only about 30mins.)**  
• **10:00AM:** Today we will walk the **Caminos del Vno wine trails of O Ribeiro Wine Country**. **(NOTE: Walk will be about 10km/6.21mi, with stops for visit will be about 4hrs approx.)**  
• Starting in San Cobiado ending in Ribadouro. We will pass thru **historic village, ancient wine cellars and stop to visit the Museo del Vno de Galicia (Galician Wine Museum)**.  
• **02:00PM:** Arriving in Ribadouro, the capital of Ribeiro wine region and where they have the festival every year. Lunch will be in a **gastric bar** restaurant offering local cuisine.  
• After lunch visit to Ribadouro **"The keys of the wine"**. A route through the historical quarter, learn about the Jewish past and then a **tasting of toasted wine and Hebrew sweets** at a historic Jewish bakery **Tafona de Herminia**.  
• Boarding our minibus we drive back to our hotel in As Neves.  
• Some free time to relax before our special **Goodbye Show Cooking Class and Dinner**.  
• For our last dinner together we have a special treat for the group... **Chef Fran Stellato** who is the **head of the kitchen at the Hotel's restaurant Hortea e Vño** will let us into his **eco-garden and kitchen** to help with the dinner tonight!  
• Our class will start by visiting the **organic cultivated garden**.  
• Depending on the harvest and the state of the ingredients for the show-cooking could be collected for our class.  
• The Show-Cooking will be held in the kitchen of the restaurant.  
• The menu will be a 3-course menu with organic produce from the garden and course the garden. Normally the chef changes weekly his **Menu del Mercado** for the restaurant. Any example of different dishes where you will find very special ingredients like: **live-caught hake fish from Cebreiro, Galician beef, Arris-Ulloa D.O. cheeses, Queixosa cheese and honey from As Neves** and many other region ingredients used to **create unique dishes**.  
• An **interactive gastronomic** end to our journey in **Southern Galicia**  
• Overnight in As Neves  
**B, L, D**

**DAY 12:**  
**AS NEVES-BANJO MINO RIVER WINE COUNTRY - VIGO**  
• Breakfast  
**09:00-09:30AM:** In the morning meet our food & wine guide in the lobby of your hotel, board our minibus  
• We explore the surrounding **river mino valley** which separate Galicia with **Northern Portugal**  
• **Banjo Mino River Wine Country of Galicia, Rioas Minos and Portugal, Vinho Verde**  
• We start the day with a drive to the quaint village of **Arbo**, land of the **lanqurey eel** and **Condado de Tea blended white wines** with 70% Albariño and other local grapes.  
• Enjoy a detailed visit of the winery, winery and a tasting of the wine **Bodega Marques de Vilaño**.  
• After our visit we go for lunch at a nearby **traditional Galician Pazo (manor house)** to try some of the **local specialties** with wines of the area.  
• In the afternoon we will take a walk (3km/1.5mi approx.) along the riverside and over the bridge into **Portugal & Vinho Verde wine region**.  
• During our river trail walk you will see the **Pequeiras**, which are local lamprey (fisherman use to capture the Lamprey). They are stone walls jutting into the river stream, a method used since **roman times**.  
• After our walk we will stop at a **Portuguese Solar (farm house manor) Reguengo de Melgaco** which also has a winery.  
• Having tasted the same grape (not difference as it is called **Alvarinho** in Portugal) over in Galicia you will now taste on this side of the border.  
• The wine will be paired with some of the **artisan goat cheeses from the local farm Prados de Melgaco** and cured smoked meats.  
• To get the best view from this area we will take a stroll thru the cobblestone streets of the village and climb the stairs to the top of the **12th century defense tower of Melgaco** used in the past to look over the river at Galicia to make sure they are not planning an attack!  
• Boarding our minibus we drive to the coastal city of Vigo (about 1hr drive).  
• Drop off at your **Urban City Centre Boutique Spa Hotel in the heart of Vigo**  
• Check in and free time the rest of the day.  
• You have 1hr free access at the rooftop spa bath you can use today or save it for another day!  
• Dinner on your own, we will recommend restaurants close by your hotel  
• Overnight in Vigo  
**B, L**

**DAY 13:**  
**VIGO - MORRAZO COASTAL FISHING VILLAGES & COOKING CLASS - VIGO**  
• Breakfast  
**10:00AM:** Meet your food & wine guide in the lobby of the hotel this morning  
• We will take a walk down to the port of Vigo, the **largest fishing port in Europe and 2nd in the world behind Tokyo**.  
• We will start our **Gastro-Day of Península de O Morrazo** on the other side of Vigo Bay.  
• Enjoy a **short small ferry** to the village of **Vigo Bay (20 mins)** to the small fishing village of Cangas.  
• Arriving in Cangas we will walk along the seaside promenade to the market and take a look what has been caught that morning.  
• After visiting the market we will take a walk around the old part of the village and a little walk along the promenade.  
• Then you will be picked up and transferred to **Meaño to the local cooking school** where you will enjoy a **private fun cooking class** with a local **Galician Chef** that has worked in various local restaurant.  
• It will start with a demonstration of the dishes you will prepare then make **course/fish hand-on**. It will be based on products of the area... **fish, seafood, etc.** A 1st course course (could be 1 or 2 dishes), and main course then 3rd dessert dish.  
• You will eat lunch based on what you have prepared with your chef and guide accompanied by **Albariño white or Meaño red wines**. From the dining area **enjoy views** of Vigo bay and Meaño in the background. A **special foodie experience** and a great introduction to the **gastronomy of the Rias Baixas, Galicia**.  
• After lunch a coastal drive to make a brief stop in the small village of **Hio** to see the **Handmade Cross** (Hio is the most famous in Galicia and built from on solid block of granite. Beside the cross is the Romanesque Church of **San Andres** (St. Andrews) we take a peek inside before leaving.  
• Then we stop at a look out point where you can see the **mouth of the Cies Islands** in front.  
• Here we will take a **coastal walk/hike** (2.3km/1.25-1.5mi approx.) up a hill (about 160m/527ft. in elevation approx.) called **Monte O Facho**. We walk up a stony path arriving at an ancient **Celtic Lighthouse** with remains of a **hill-fort settlement** at the top offering a viewpoint with **panoramic views** of the **Costa da Vela** and Cies Islands protecting the mouth of Vigo Bay.  
• Return back to Vigo by your hotel  
• Drop off and some free time before our last dinner  
**08:00PM:** Meet your **food & wine guide** in the lobby of the hotel  
• **Farwell drink on the terrace of the cocktail bar**.  
• Then we will take a short walk down to the **Michelin-starred restaurant Maruja Limón** where we will enjoy a special tasting menu prepared by **Chef Rafa Contreras** and his team.  
• Walk back to our hotel just around the corner.  
• The night is not over! Optional if you still want more... there is an amazing **rooftop Skyline bar** of the whole to see the bay of Vigo and lights at night you could have a that last night-cap.  
• Overnight in Vigo  
**B, L, D**

**DAY 14:**  
**VIGO, SANTIAGO OR PORTO TRANSFERS**  
• Breakfast  
• In the morning make your own departure arrangements to Vigo Airport/Train Station, Porto Airport or Santiago Airport **(NOTE: You will see in the Add-ons section details for additional transfer costs in our Driver Services)**  
• If you did want to extend your trip down to Porto, Lisbon over to Seville and could end up in Madrid the capital city of Spain. Let us know and we can suggest the best way to combine the add on either post-tour just ask one of our **specialist**.  
**B**

**END OF SMALL GROUP JOURNEY**

## Included

- **13 Nights accommodations** in Double or Single Occupancy based on hotels specified in the **Lodging** section.
- **13 (B): Breakfasts** daily except day of arrival
- **10 (L): Lunches** and **9 (D): Dinners** with set menus as specified per itinerary (**3 course or more with beverages**) based on mix of traditional restaurant, relaxed casual tapas/pintxos, Innovative Cuisine, even including **2 Michelin-starred restaurant** based on the tasting menus of expert chefs. Some of the meals will be in wineries, on cooking classes based on what you have prepared, hotels dining room, etc... You will try a variety of different regional cuisine. Wine will be included at all meals selected to be paired with each meal.
- All Transportation and transfers as specified per itinerary in fully equipped vehicle (see **Transportation** section).
- English-Speaking **Tour Leader** with over **20 years of expertise** in the **Food & Wine touring of Northern Spain & Portugal** (NOTE: The trip will be lead by our **co-founder Sean O'Rourke**)
- English-Speaking **Expert Local Guides** in Bilbao, Haro, Peaks of Europe, Oviedo, Ribadeo, A Coruña and Santiago de Compostela.
- Entrances when with local guides are included in the cost.
- **7 Winery tours visits and tastings** in the wine regions of Rioja, Ribeira Sacra, Ribeiro, Rias Baixas and Vinho Verde (Portugal) as specified in itinerary selected by our food & wine specialists. We will meet the winemakers, owners, etc..
- **2 Market visits** in A Coruña and Cangas to see the local produce, meats and seafood.
- **2 Tapa Tours:** Coruña and Bilbao
- **1 Asturian village visit** to learn and taste the **cider** and **Cabrales blue cheese** of the area with a special lunch
- **1 Half-Day Trekking Tour** in the Peaks of Europe
- 1 Camino de Santiago del Norte Walk & Lourenza Faba Bean Route walk a portion of the northern way and learn about the Lourenza Valley where they produce the Faba Bean.
- **4 Cooking Classes/Demos:** A mix of **hands-on** and **demo** cooking classes with local chefs in Bilbao, Lourenza, As Neves and Vigo. Menus will be based on 3 course or more In Bilbao the class will be based on pintxos (small bites/tapas) that the Basque country is famous for.
- **1 Eco-Garden Visit** with Chef to pick the ingredients of the show cooking in As Neves.
- Recipes will be given for all dishes that are prepared on our classes.
- **2 Boat Rides:** one on the river sil in the Ribeira Sacra wine region for approx. 60mins. The other boat ride will be a 20min. ferry crossing from Vigo to Moaña on the Bay fo Vigo with views of the city and the Cies Islands.
- **1 Farewell Cocktail champagne** at our hotel on the evening of our last dinner together.
- Local Taxes.

## Excluded

- Transportation not specified.
- Meals not specified.
- Porterage
- City taxes in some location like in Barcelona and Porto to be paid directly at hotels when we check out if there is any of these taxes.
- Any entrance fees when not with guide.
- Tips & Gratuities to Tour Leader, driver and local guides (Not mandatory but given if you enjoy the services)
- Trip Cancellation and Medical Insurance (Highly recommended)
- Any other items not specified in what's included

## Pick up

- **Bilbao:** Starting in the lobby of the hotel the 1st evening as specified per itinerary
- If you would like a transfer from the airport, train station or other location see **Add-ons** for driver services.

## Drop off

- **Vigo:** Ending in the lobby of the hotel the last evening as specified per itinerary
- If you would like a transfer from the airport, train station or other location see **Add-ons** for driver services.

## Cancellation policy

### Payment Schedule:

- At the time of booking a **25% Deposit** is required.
- **90 days** before departure the **Final Balance** is due.
- If you book within 90 days of your tour date, the full amount is due at time of booking.

### Cancellation Policy:

#### Tour Type: Multi-Day Small Group Tour

- All cancellations must be made in writing, hand-signed by the person who made the payment and sent by email to: [tours@eatourspecialist.com](mailto:tours@eatourspecialist.com)
- The date of Cancellation will be based from the day EATour receives in writing from you.
- The following % of total cost penalty will be applied from the date of the cancellation notice is received:
  - **+90 days** before departure date: **15% of total cost per person is non-refundable.**
  - **90 to 61 days** before departure date: **25% of total cost per person is non-refundable.**
  - **60 to 31 days** before departure date: **50% of total cost per person is non-refundable.**
  - **30 days or less** before departure: **100% of total cost per person is non-refundable.**
- Refunds will be made in the same way as payment was made, in the case of bank transfer any transaction fees must be covered by the receiver.
- Refer to our **General Terms and Conditions** for further information about **change fees, insurance requirements**, etc..

### Minimum Group Size Requirement:

- The minimum group size required is **4 people to guarantee any of the departures**. If we do not reach this group size we will give you the choice to continue with a smaller group supplement, or if you wish to cancel we will refund the amount paid with no cancellation penalties applied since the trip was cancelled by us.

## Lodging

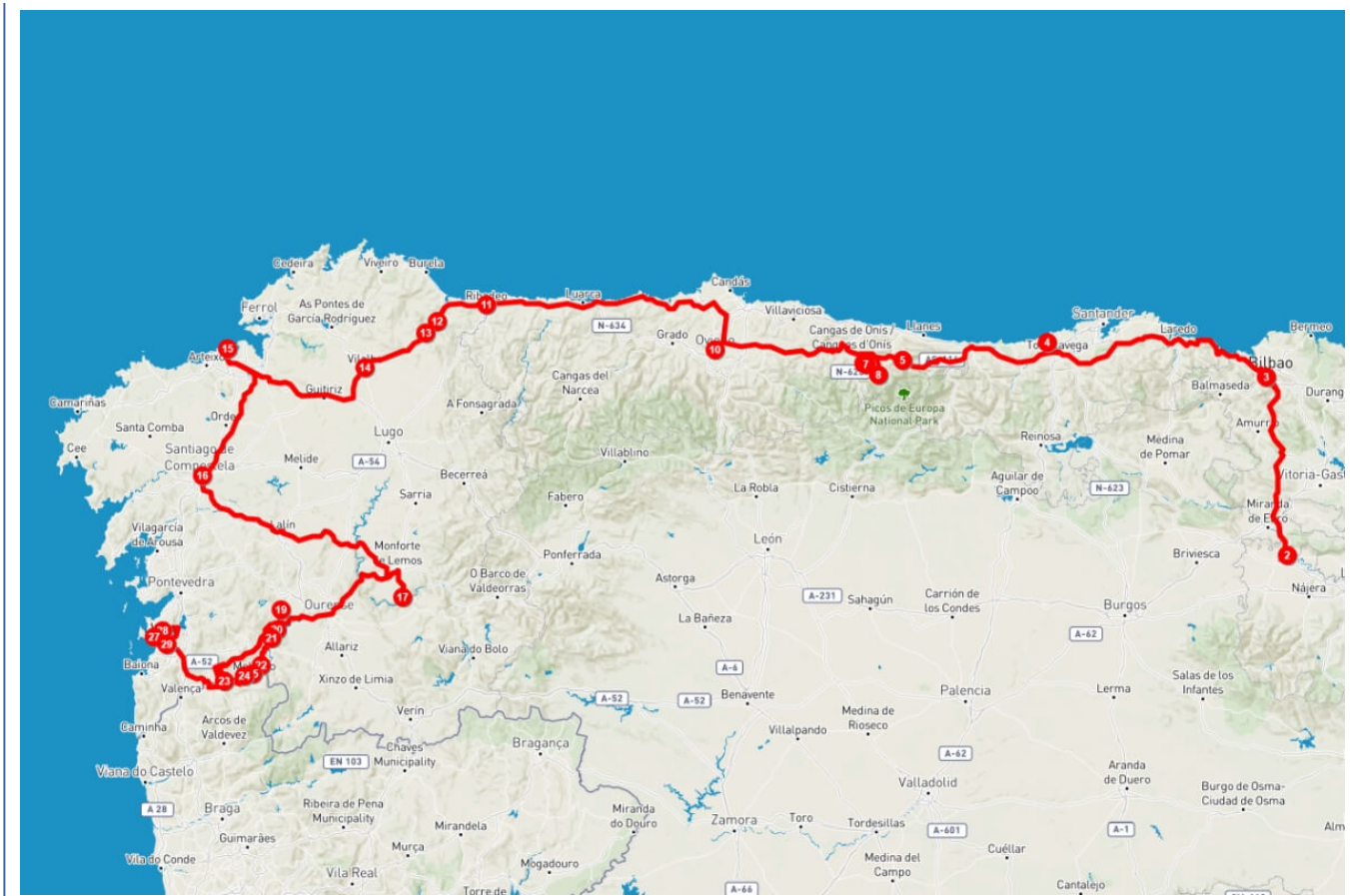
**\*Or similar class hotels**

## Transport

- **\*Mercedes Sprinter Minibus (18 People)**

**NOTE:** \*Or similar type vehicles in the same class as mentioned above. If group is under 6 people the tour will be done in Mercedes V-Class Minivan.

## Map



## Reviews

★★★★★ Anonymous (6 December 2019)

We spent several weeks in northern Spain following an itinerary that EATour put together. It was perfect Each day included visits to wineries, caves in which cheeses are aged, and much more. The hotels were marvellous and our driver, marvellous. He accommodated our every whim with consummate patience. We are unfortunately back in the US and back into the grind, but we wish we were still in Asturias. My wife and I really enjoyed living in a world of Castellano and Catalan. We have taken many bicycle and other tours but none has gotten us as close to the cultural reality of a new place like this tour. The only clear solution is to do it again. Our recommendation is enthusiastic--five stars

★★★★★ Edmund Gomes (3 December 2019)

A fantastic trip. Well paced for a group of 20 friends who travel regularly overseas from Australia. One of the best trips we have done. Well located hotels, experienced and knowledgeable guides and great bus driver providing a level of professional service which was greatly appreciated by all 20 of us. Thank you EATour Specialist Team.