

PROPOSAL PROGRAMME IN LA RIOJA (WITH FINAL NIGHT IN BILBAO)

	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
DAY PROGRAMME	<p>Arrivals at Bilbao Airport & Transfer to Hotel in La Rioja</p> <p style="text-align: center;">***</p> <p>Welcome Drink & Private Check-in at the Hotel</p> <p style="text-align: center;">***</p> <p>Dinner in the Hotel</p>	<p>Full day wine & tradition: Make your wine & learn the medieval wine tradition</p> <p>Visit vineyards and make your own wine in a family house</p> <p>Cooking class & lunch on La Rioja typical tapas (cooking class in the vineyard)</p> <p>Afternoon visit of Laguardia medieval wine village</p> <p style="text-align: center;">***</p> <p>Dinner in Laguardia in Restaurant Posada Mayor Migueloa</p>	<p>Full day wine & architecture: Visit of 3 cellars in La Rioja with unique architecture:</p> <p>Visit & tasting in Marqués de Riscal</p> <p>Lunch in an old Monks monastery</p> <p>Visit in Viña Tondonia</p> <p>Visit in Ysios cellar</p> <p style="text-align: center;">***</p> <p>Dinner in Briones village in Restaurant Los Calaos (a subterranean caves)</p>	<p>Check-out hotel in La Rioja and transfer to Bilbao</p> <p>Check-in hotel in Bilbao</p> <p style="text-align: center;">***</p> <p style="text-align: center;">Bilbao:</p> <p>Informal itinerant lunch tasting several pintxos bars of Bilbao down town</p> <p style="text-align: center;">***</p> <p>Free time in Bilbao down town</p> <p style="text-align: center;">***</p> <p>Late afternoon visit of Guggenheim Museum</p> <p style="text-align: center;">***</p> <p>Dinner in Bistro Restaurant inside Guggenheim Museum Or Dinner in the outdoor terrace of Hotel Domine with direct views to Guggenheim Or Dinner in Azurmendi outside Bilbao (Restaurant 3 Michelin stars)</p>	<p>Departures</p>
HOTEL OVERNIGHT	Hotel in La Rioja	Hotel in La Rioja	Hotel in La Rioja	Hotel in Bilbao	

FULL DAY WINE AND TRADITION IN LA RIOJA

Full day (7h)

Min 20 / Max 40 pax



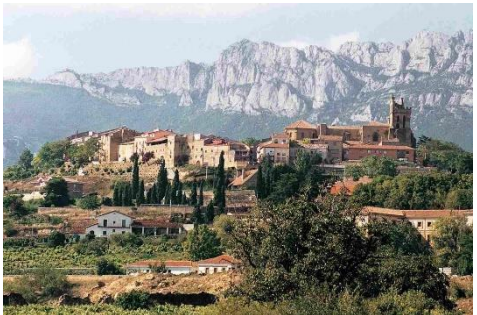
Rioja is the name of an extended wine area in central Spain along the North of Madrid and the South of the Basque Country. La Rioja concentrates the largest number of wine cellars in our country. The wines of Rioja are the very popular and of good quality. Because of the beauty of this green area and of the picturesque touch of its small villages, La Rioja becomes the favourite visiting zone of wine connoisseurs in Spain.

We propose you an exciting self-make experience along the traditions of this beautiful wine region. The route will be made through the countryside roads passing through many small villages dedicated entirely to wine production. The itinerary will be tailor-made:



First, we will have a tour around a private vineyard, followed by a family owned cellar where we will learn the basics of making wine. We will be to taste and to label our own bottle of wine.

Afterwards a cooking class outdoor, where we will learn the famous tapas of La Rioja guided by a Spanish chef. During the cooking there will be an open service of drinks. Beware! your lunch will consist on your own cooked tapas!



After this environmental wine & lunch experience, we will continue for a visit of a very small and pretty medieval village called Laguardia, located in the heart of La Rioja. This is a pedestrian village plenty of small family-cellars and wine shops, where you can enjoy a relaxing walk around or stop at any of its many outdoor terraces for a glass of wine.



DINNER IN POSADA MAYOR DE MIGUELOA

This is a traditional restaurant located in Laguardia, in a historic stone-wall building. The restaurant holds their own cellar and serve specialties of La Rioja region, such as lamb chops and roasted red peppers.

ARCHITECTURE & WINE IN LA RIOJA CELLARS

Full day (7h)

Min 20 / Max 40 pax



La Rioja is the largest wine region of Spain, located Northern the country near Bilbao. The landscape is covered with vineyards, and the more of 200 wine cellars are scattered everywhere, some of which resemble museums holding stunning contemporary buildings too.

Cititravel organises exclusive tailor-made programmes based on this unique junction of architecture & wine. These programmes are specially designed for architects, designers, gourmets and wine lovers, based on overnights at La Rioja itself or at Bilbao.

One of the best examples of contemporary architecture related to wine is the Marqués de Riscal Wine Cellar & Hotel situated at Elciego, a small village in La Rioja. It was designed by the well known architect Frank O. Gehry.

Our programmes also include visits and tastings at other wine cellars with modern architecture such as Ysios (Designed by Santiago Calatrava) and Viña Tondonia (Designed by Zaha Hadid). With this two magnificent buildings we will be immerse into an architecture & wine's world located at La Rioja Spanish region.

The Architecture & Wine Cititravel programmes also include a visit of the famous Guggenheim museum located at Bilbao. This museum was also designed by Frank O.Gehry.

In contrast, lunch will take place at an old Monastery of the Agustinians monks that has been transformed into a hotel and restaurant with a modern touch.

Enjoy this trip!



DINNER IN RESTAURANT LOS CALAOS

This is subterranean cave restaurant located in the village of Briones. They serve traditional local recipes.

PROGRAMME IN BILBAO



After the check-out in La Rioja, we will take the coach to go to Bilbao. The first stop will be the hotel where we will make the check-in and from there, will enjoy a panoramic transfer to the historic centre.

The old historic city centre had to be repaired after it was seriously damaged in the floods of 1983: its streets, many of them for pedestrians only, are filled with Renaissance, Baroque, Neo-classic and Modernist buildings. It is also an important commercial centre, where both classical and more innovative shops sit side by side, interspersed with an endless number of establishments where Basque cuisine and typical dishes from Bilbao can be enjoyed. We will enjoy an informal itinerant lunch, tasting several pintxos in different bars of the historic centre and its Plaza Nueva. Then, we will enjoy some time at leisure for shopping.

In the late afternoon, we will enjoy a guided visit of the beautiful Guggenheim Museum. This is a magnificent example of avant-garde architecture, by the hand of the famous architect, Frank O. Gehry. Frank O'Gehry's proposal was designed to make it a real architectural work of art and a sign of urban and economic revitalisation of the mercantile and industrial tradition of the city. The whole project involves an area of 24.000 square meters containing the exhibition space, the auditorium and public services. Chagall, Kadinsky, Picasso, De Kooning, Rothko, Chillida are some of the artists exhibited in

Europe's largest contemporary art exposition. The tour, led by an expert in Fine Arts, takes an hour and a half. Apart from its new and increasing own collection, the Bilbao Guggenheim art collection, composed of almost 10.000 works of art, make it one of the largest and most important private collection of modern and contemporary art in the world.

DINNER IN BILBAO

To finish this unforgettable stay, we suggest three different options for the dinner:

- Dinner in Bistro Restaurant inside the Guggenheim Museum
- OR Dinner in the outdoor terrace of hotel Domine with direct views to the Guggenheim
- OR Dinner in Azurmendi outside Bilbao (restaurant with 3 Michelin Stars)

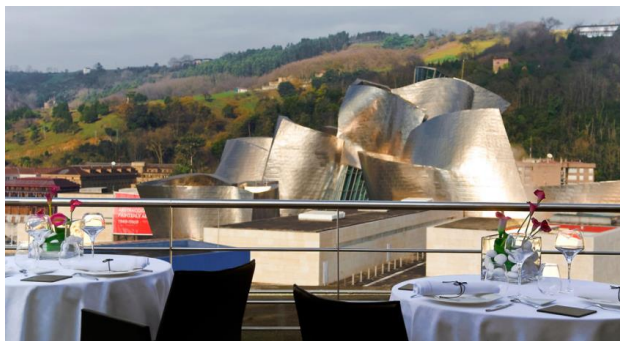
BISTRO GUGGENHEIM



This restaurant is located in the modern area of Bilbao, which is called “Ensanche”, inside the Guggenheim Museum. These last years, the Guggenheim Museum has not only got to be a synonym for avant-garde art, but also a synonym for haute cuisine. The Basque museum houses one of the best and most creative cooking teams of the country inside, managed by Josean Martínez Aluja, a young chef arisen from Martín Berasategui's rich reserve, who all the specialized critics agree to point out as one of the chefs with most projection in the international culinary scene.

Creative cuisine by Martin Berasategui's team. If we combine the talent which can be found in the stoves of the museum with the aesthetic and space possibilities of Frank Gehry's building, we obtain a unique restaurant in the world, capable of answering the most varied demands with identical brilliance and competence.

HOTEL DOMINE

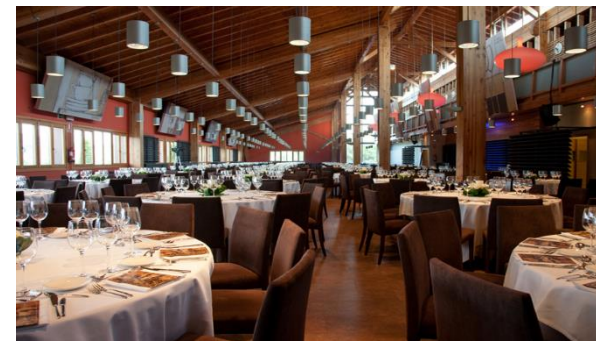


Do you want to enjoy a magical view over the Guggenheim by night? The hotel Domine is THE perfect place for this.

On top of open-air rooftop terrace, we can organize a private dinner facing the magnificent and World-widely famous museum.

Traditional food with a modern touch and a modern atmosphere.

AZURMENDI (3 Michelin stars)



This restaurant of the New Basque Cuisine combines the tradition and the innovation. The restaurant accommodates one of the largest Txakoli wineries in the Basque Country. The restaurant is led by Eneko Atxa, the youngest Spanish chef with most stars at the Michelin Guide, and guru of the “new haute cuisine”.

Azurrmendi is situated in a privileged location in Larrabetzu, Biscay, surrounded by the lush greenery of Basque mountains. Azurmendi is composed by two completely different but complementary spaces/restaurant: the “Prêt-à-porter” and the “Gastronómico”.

“Prêt-à-porter” is a dining room especially designed for corporate events. It counts with several ballrooms to adapt perfectly to different size of events. The peace and quiet of the natural surroundings and a modern and practical design makes Azurmendi the perfect venue for corporate meetings, conventions, and training. Many brands have selected Azurmendi as the ideal setting for their many professional activities. Discover this unparalleled venue for business meetings that will promote an exchange of ideas and experiences.