

### Pricing...

# Cdn\$5,495 \*\*

Per person (double occupancy)

Plus transportation/hotel taxes & fees \$585

Single supplement - add \$1,300

(\*\*Pricing reflects \$500/person early bird savings - after June 30, 2016, the price increases to \$5,995)

### Inclusions...

- Flights from Toronto to Barcelona, Spain and to Toronto from Madrid, Spain (Air Canada)
- 4 star hotel accommodation
- 9 breakfasts, 4 lunches, 4 dinners
- Hands-on cooking classes and demonstrations
- Drinks (wine, beer, soft drinks) included with all lunches and dinners (except meals in hotels)
- Comprehensive daily itineraries including escorted tours of local cultural sites and museums
- Escorted tours of local bodegas (wineries) highlighting the different grapes of the regions, including **wine tasting**
- Fully escorted tour including services of local English speaking cultural guides

### Exclusions...

- Soft drinks and alcoholic beverages except where specifically included above
- Gratuities
- Local airport departure taxes (at the time of writing (May 2016) there are no departure taxes payable)
- Travel insurance
- All items of a personal nature such as telephone / internet usage, laundry services etc

Note: an entry visa is not required to enter Spain

### Testimonials...

*"The trip surpassed all my expectations. The country itself was far more interesting than I thought and the tour itself was very well organized. The wineries were a treat and the group was lots of fun. I would be happy to do another trip!"*

Steven Traplin, Guelph – Spain Gourmet tour, 2011

*"A quick personal note to tell you how much we enjoyed our trip to Spain & Portugal. The whole agenda was well planned and well carried out. The winery visits and dinners were amazing, we learned so much about the history and making of Port."*

Blair Fraser, Guelph – Spain & Portugal, 2012

### Contact us...

#### FOR OUR FULL 26 PAGE BROCHURE AND BOOKING FORM

CALL 416-231-8466

TOLL FREE 1-855-362-8687

E-MAIL [info@on-tour.ca](mailto:info@on-tour.ca)

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Toronto, Ontario

Book with us as a trusted and licensed member of the Travel Industry Council of Ontario (TICO).  
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## CULTURAL & GASTRONOMICAL TOUR OF SPAIN

SEPTEMBER 22 - OCTOBER 2, 2016

### EXCLUSIVE WINE TOURS & COOKING CLASSES

*"Spain greatly surpassed my expectations, offering wonderful gastronomic experiences, lavished with outstanding wines and extremely hospitable people with a culture and history that is as rich as deep. Fernando Garcia (Executive Chef and Owner of LaVinia restaurant in Toronto), through his many connections, was able to allow us access to exclusive vineyards, where we were submerged in to the local cuisine and regaled with their finest wines".*

Peter Bloch, Oakville  
Spain Gourmet tour, 2013

**LAST FEW PLACES !**  
**BOOK BY JUNE 30, 2016 & SAVE**  
**\$1,000/COUPLE**

### The tour...

From its Roman relics to Muslim palaces, baroque cathedrals to Modernista constructions, Spain is a treasure chest of artistic and architectural marvels across a matchless cultural palette. It's landscape is a mixture of rugged mountain ranges, fabulous beaches and historic medieval towns dotted across it's rolling interior. Marvel at the sites and witness the zest for life of the vibrant local people as you visit many of its most famous centers – **Barcelona**, the capital of Catalonia; **Zaragoza**, with its history of co-habited Muslim, Roman & Jewish cultures; the **Rioja** wine capital of **Logrono**; the festival coastal resort of **San Sebastian**; the Castillian capital of **Burgos**; the capital, **Madrid** including its world famous Prado museum; and finally the former Spanish capital, and now UNESCO town, of **Toledo**.

And combine all this with visits to local bodegas as you sample one of the country's finest assets, it's superior wine collections, as well as experiencing the different gastronomical flavors of the region – including **hands-on cooking classes and demonstrations**. A rich tapestry of experiences that will leave you hungry and thirsty, for more....

### Exclusive winery visits organized by Fernando Garcia, LaVinia Restaurant, Toronto...

**Fernando Garcia** is **Executive Chef and Owner of LaVinia** restaurant in Toronto. Born in Spain, and educated at one of the finest cooking schools in Lausanne, Switzerland, Fernando was the Executive Chef at fine dining establishments in California, Vancouver and Piatto in Mississauga before recently opening **LaVinia** at 2350 Lake Shore Blvd West Toronto, specializing in fine Spanish cuisine and offering several celebrated Spanish wines through his exclusive connections with vineyards in Spain. [www.laviniarestaurant.com](http://www.laviniarestaurant.com) [www.bwwines.com/](http://www.bwwines.com/)

### Your Group Leader, Lorna & Ashley D'Silva...

**Lorna & Ashley** are avid world travellers, and have hosted several tours organized by on-tour in the past to varied destinations including other recent wine and cultural tours of South Africa and Chile & Argentina.

### Itinerary overview...

Sep 22 – Depart Toronto for Barcelona (Air Canada)  
Sep 23 – Arrive Barcelona. Free / shopping time. Welcome Dinner. O/night Barcelona (D)  
Sep 24 – Barcelona city tour, inc. La Sagrada Familia. O/night Barcelona (B)  
Sep 25 – Zaragoza city tour, Winery visit and lunch. O/night Zaragoza (B,L)  
Sep 26 – La Rioja winery visit and cooking class in ogrono. O/night San Sebastian (B,L)  
Sep 27 – City tour and free time in San Sebastian. O/night San Sebastian (B,D)  
Sep 28 – Day trip to Bilbao inc. Guggenheim Museum. O/night San Sebastian (B,L)  
Sep 29 – Burgos city tour. O/night Madrid (B,L)  
Sep 30 – Madrid city tour inc. Prado Museum. O/night Madrid (B,D)  
Oct 1 – Toledo city tour. Winery tour and cooking class. O/night Toledo (B,D)  
Oct 2 – Return flight from Madrid to Toronto (B)

### Your gourmet palate...

**Sumptuous wines** featuring the grapes of the region – Grenache, Carignen, Tempranillo, Mazuelo, Graciano, Merlot, Cabernet-Sauvignon, Valdepenas, Syrah and Chardonnay

**Delicious cuisines** from Catalonia, the Basque Country, Espanol del Asado (“Spain of the Roast”), Madrid and Castilla-La Manche

To whet your appetite... In **Castilla-La Mancha** the **cuisine** is quite diverse and includes delicious meats, fresh trout and another local delicacy, river crabs. Popular dishes are mountain rabbit, hare, migas (fried breadcrumbs), morteruelo (pork liver pate), pistos asadillo (roast peppers and tomatoes with garlic) and gazpacho manchego, named after the famous cheese. Sweets include turrón (nougat) and yemas (small egg-yolk cakes)... supported by local Valdepenas wine.

### SEPTEMBER 2015

#### SAMPLE MENU

#### REST. ASADOR DE ARANDA BARCELONA

September 21, 2015

Assorted entrances at the center of table:

Morcilla de Burgos (Black pudding)

Croquetas caseras (Home-made croquettes)

Pimientos con bonito del norte (Red peppers with tuna)

Jamón de Jabugo (Jabugo cured ham)

Escalibada de verduras con anchoas (Roast vegetables with anchovies)

Lechazo asado en horno de leña (Roast baby lam in wood-fired oven)

Chuletillas a la brasa (Roast lamb chops)

Ensalada (Salad)

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Hojaldre de la casa (Home-made millefeuille)

Orujo y rosquillas (Liquor and ring-shaped pastries)

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Vino tinto Ribera del Duero (Red wine from Ribera del Duero region)

Agua mineral (Mineral water)

Café (Coffee)

Copa de Cava (Glass of Cava sparkling wine)