

## DAY 1: Thursday

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**Private transfer.** We will pick you up for a 9:30am departure to truffle country (about 3h 30 minutes).

Upon arrival we will stretch our legs at a local, **award-winning winery for a brief tour and tasting** before having a traditional lunch. The family-run winery, one of the oldest in the region, offers a unique insight into the relationship between the land and the people who inhabit it. The tasting will include 3 wines.

After lunch, we drive over to the hotel to check in and spend the evening at leisure.

**Optional truffle menu dinner.** Enjoy a truffle inspired and infused menu, where you will have the opportunity to taste a number of traditional Spanish dishes and discover how the truffle enhances their already succulent flavors. A multi-dish course with the best of the local wines to accompany the meal.

Night in a 4-star boutique hotel.

## DAY 2: Friday

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Enjoy an early **truffle and egg breakfast with a local truffle farmer** to get ready for our excursion into the heart of truffle country.

After breakfast we will go **Truffle Hunting**. We will head up into the mountain forest with our guide and his trusty dog (they don't use pigs in Spain anymore), in search of the gastronomic black gold of Spain. We will spend the morning enjoying the walk and the scenery as the invaluable canine follows the scent of the underground treasures, while your truffle hunter explains the ins-and-outs of trying to find these evanescent delicacies.

During the afternoon, you will have a special **cooking class on cooking with truffles**. Learn how to prepare traditional Spanish dishes and how to enrich their flavors with truffles from the hand of a chef whose restaurant has been on Spanish national TV. The cooking class culminates with a dinner of what you've prepared, accompanied by regional Somontano wines.

Night in your 4-star boutique hotel.

### DAY 3: Saturday

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Breakfast at hotel.

Morning visit to a **local winery** to discover more about the land and history of the region as well as sampling some of its delicious products.

**Lunch at a local farm, where we will have a wintertime treat: a calçotada.** Enjoy a traditional Spanish barbecue with calçots, a type of sweet onion traditional in the northeastern parts of Spain. The vegetable is the first course, and will be followed by locally grown and prepared meats. Throughout the course of this barbecue, which is a leisurely, laid back affair, there will be wine and cava (Spanish sparkling wine) to keep the dishes company.

In the evening, we will visit **the truffle market**, where you can mingle with truffle hunters and buyers alike, as well as learn more about the truffle culture from the people most closely linked to it.

Night in your 4-star boutique hotel.

### DAY 4: Sunday

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Breakfast at hotel.

**Private transfer to Barcelona.**

#### The tour includes:

- All activities and experiences except for the ones marked in red as 'optionals'. The 'optionals' are some recommended tour or activity ideas and they will have a separate price.
- Transfers and private transportation during all the itinerary and tours.
- All transportation costs (gas, tolls, etc).
- A The Spanish Touch guide and driver (for group size up to 6). For larger groups, there will be a guide and a driver during the tour itinerary.
- Accommodation.
- All entrance tickets, tastings and winery fees.
- All taxes and fees as per itinerary.