Hidden Gems







A NEW ITINERARY · 8 DAYS CATALUNYA

Join us for a new take on our original itinerary! Markus and Liz Bokisch take you to the luxurious hidden gems of Catalunya and Valencia from the Priorat's most storied cellars and a Michelin-Star adventure to the castle villages of Morella and Peñíscola.

HIDDEN GEMS	June 7–14, 2027
FROM	$5,300 per person



DAY 01 · PRIORAT — MONDAY

Poblet Monastery and the Luxury of the Priorat

We meet at 8:30 am at the Pla de Palau lamppost by Antoni Gaudí and drive to the Cistercian Monastery of Poblet, a UNESCO World Heritage site where the kings and queens of Aragon and Catalunya are buried. In the Priorat, one of only two DOC regions in Spain, we enjoy a private tour and tasting at Clos Mogador, one of the five founders of the 1989 Priorat revolution. Then check in to Mas d'en Bruno, a Relais & Châteaux resort, for the pool, the spa and a welcome paella demonstration dinner.

DAY 02 · PORRERA — TUESDAY

Vall Llach and Porrera, the Heartbeat of the Priorat

Founder Lluís Llach, the Catalan singer-songwriter who spoke out against Franco in his songs, became close to the "magnificent five" who put the Priorat on the world wine map. Tour the cellar and taste with the owner (perhaps even the famous 2003 Vall Llach in LeBron James's collection), followed by a catered lunch. Afterwards, stroll the hillside town of Porrera before an evening by the pool and dinner on the hotel grounds.





DAY 03 · FALSET

WEDNESDAY

Mas d'en Gil, a Female-Owned Winery with Biodynamic Vineyards

"Believe in your dreams, this is what life is all about."

PERE ROVIRA, FOUNDER

One of our favorite places. Founder Pere Rovira believed in following your dreams, and today his daughters carry that dream forward with biodynamic farming and handcrafted, consciously made wines. After a tour and tasting, we sit down to a gourmet lunch at Brichs in Falset, named the "capital of the Priorat wine region" by Wine Spectator. In the evening we settle into the beloved Miami Hotel in La Rapita, right on the Mediterranean.

DAY 04 · MORELLA

THURSDAY

Castles, Jamón Serrano and Truffles in the Maestrazgo

We travel inland to the walled city of Morella, built atop a huge rock, its castle and the remains of an aqueduct still crowning the hill. Wander the Gothic streets and the intact medieval arcaded market, famous for charcuterie, local cheeses, wool, honey and black and white truffles. There's time to shop and climb to the castle before a wine-paired lunch of the famous ternasco at Casa Roque.





DAY 05 · LES MOLES FRIDAY

A Michelin-Star Journey at Les Moles

The morning is yours for a late breakfast, the beach or shopping. Then we head to Michelin-starred Les Moles for an interactive insider experience and a four-hour lunch by chef Jeroni Castell and his sons, known for championing local producers and daring creations. Each course is paired by sommelier Carmen Sauch, Jeroni's wife, from a cellar of more than 400 international and local wines. The tasting menu is called "The Journey," and we guarantee it will be.

"We have come this far because we did not know it was impossible."

JERONI CASTELL, CHEF

DAY 06 · PEÑÍSCOLA SATURDAY

La Rapita and the Cliffside Village of Peñíscola

Join us at 9:30 am at the Mercadillo open market (Liz's favorite secret shopping spot), then a cheese and wine pairing at the local formatgeria at noon. After a siesta, we head south at 4:00 to Peñíscola, one of Spain's most picturesque towns and a filming location for El Cid and Game of Thrones. Visit the Knights Templar castle, once home to Papa Luna, walk the white-washed old town and enjoy an early seaside dinner within the castle walls.





DAY 07 · LO XALET SUNDAY

Chilling by the Sea and our Family Farewell Fiesta

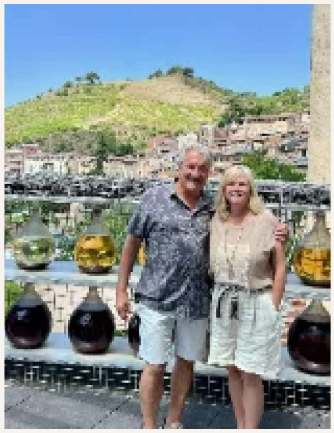
Today is your “me” day: a late breakfast, the beach, kayaking the coast or a visit to the mussel farms in the bay. We’re happy to help with your plans. In the evening we walk along the beach to Markus’s grandfather’s Xalet, where Liz and Markus spend their summers and the namesake of our Cava-inspired sparkling wine, Lo Xalet. Cocktails, a fideuà cooking demonstration by a local chef, and don’t forget to bring a wine from the trip to share.

DAY 08 · BARCELONA MONDAY

Adiós La Rapita, Hola Barcelona

After breakfast at the Miami Hotel, Markus, Liz and Meme wave you off at 10:00 am for the two-hour drive to Barcelona. Drop-offs at Barcelona International Airport at 12:00 and at our original meeting point at 1:00. If you need other arrangements, let us know and we’ll help with a taxi or bus. Back home, you will have the chance to continue to relive the trip at the winery with your new best friends at our exclusive Spain Tour Reunion parties!





THE DETAILS

Your Hidden Gems Tour

PRICING 2027 (2028 SUBJECT TO CHANGE)	
PER PERSON	$5,150
RESERVATION FEE	$150
TOTAL PER PERSON	$5,300
SINGLE ROOM SUPPLEMENT	$750

PAYMENT SCHEDULE	
ON CONFIRMATION	$150
DEPOSIT · OCT 1, 2026	$2,575
BALANCE · MAR 1, 2027	$2,575

Confirmation fee and 50% deposit are non-refundable. A 3% fee applies to card payments; checks accepted. Pricing assumes a euro-to-dollar rate no higher than 1.20. Prices shown are confirmed for 2027; 2028 pricing is subject to change.

DISCOVER · TASTE · CONNECT · CELEBRATE

Reserve your place

APPLY ON THE WEBSITE

209 · 642 · 8880