



Visit an organic olive grove to learn **the secrets of olive oil**. Meet the Iberian pig in its natural environment and discover the process that puts on our table the **exquisite acorn-fed Spanish ham**. Tasting wines in a Jerez winery with more than 100 years of winemaking tradition, shopping in a **picturesque market** and enjoying a **"show cooking"** by a local chef. Experience first-hand, the age-old **tuna fishing in the Strait of Gibraltar**. Eat in seafood restaurants, village taverns or enjoy a sophisticated meal by **Michelin-starred** chefs.

This route combines **gastronomy and nature**, a **high level and exclusive experience, outside the usual tourist circuits**, passing through charming villages, some of which are recognized in the lists of **the most beautiful villages in Spain**.



Day 1.

MALAGA - RONDA

Pick up at the international airport of Malaga and transfer by road to **Ronda**, a **typical Andalusian village**, full of history, cradle of great bullfighters and famous artists. We will arrive at the hotel, have a short briefing about the trip and have lunch there. In the afternoon we will have time to tour Ronda's beautiful city center and enjoy our welcome dinner at a renowned **Michelin-starred restaurant**.



Day 2.

RONDA

In the morning we will visit an **organic olive farm** leading a pioneer project on the development of oleotourism (oil tourism). We will enjoy an immersive experience in the world of olive oil, learning about the entire production process from the cultivation of the olives to the bottling of the oil. We will visit their olive grove, learn how olive oil is produced and do a tasting. At the end of the visit, we will have a **picnic lunch among the olive trees**. In the afternoon we will have free time to enjoy more of Ronda's charm or rest at the hotel overlooking the town's famous cliffs and mountain scenery.

Day 3.

RONDA - ARACENA

After breakfast, we will start a road trip to the "**white villages**" of the province of Cadiz. We will make a first stop in **Ubrique**, a town of unquestionable beauty, where leather products are manufactured and exported all over the world. We will visit some of its stores to buy a bag, a belt or any of its handcrafted leather products.

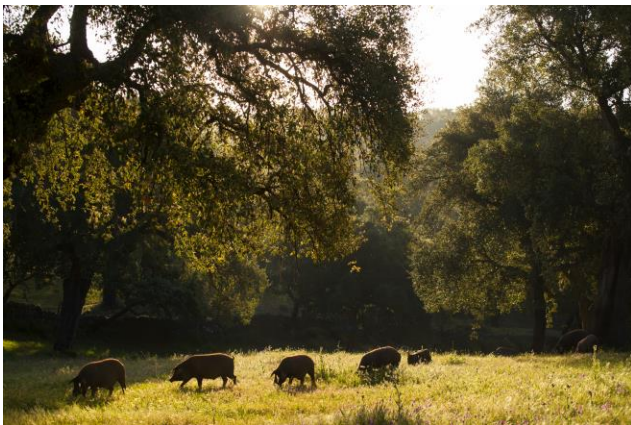
The next stop will be in **Arcos de la Frontera**, a town of narrow streets marked by its Muslim past. We will stroll through its historic center and have lunch in one of its typical restaurants. In the afternoon we will travel to another mountain village: **Aracena**. We will stay there and enjoy a relaxing time in the hotel facilities and spa.



Day 4.

ARACENA - JABUGO - ARACENA

One of the "star" products of Spanish cuisine is the **acorn-fed Iberian ham**, and the place where the best ham is produced is undoubtedly the town of Jabugo. We will take a private tour and learn about the production process of this delicacy, from the field to the table. We will take a stroll through a farm where pigs are raised free-range among the **beautiful cork and holm oak meadows**, we will visit the traditional facilities and aging cellars of the most reputable brand of ham in Spain and we will have a tasting of their products showered with some local wines. Lunch will be at the brand's own restaurant, specialized in fine Iberian pork cuts and local fare, and return to Aracena.



Day 5.

ARACENA - JEREZ DE LA FRONTERA

On the fifth day of our trip, we will travel to Jerez de la Frontera, to make wine the main focus of our visit now. We will enjoy an exclusive tour through the **vineyards of a private estate** where the local varieties of grapes used to produce its famous wines are grown. In the afternoon/evening we will go on a fun **tabanco-hopping night** (old wine offices in the city) where we will taste the wines of Jerez accompanied by the local fare that goes with them. We will stay in a centrally located hotel in the city.

Day 6.

JEREZ DE LA FRONTERA

In the morning we will go to the **public market**, a beautiful building dating back to the 19th century, where we will buy the produce for a **live cooking** demonstration by a local cook. The dishes prepared will be our lunch of the day. In the afternoon we will visit one of **Jerez's wineries**, where we will learn about the production process of its wine, which we will taste at the end of the visit.



Day 7.

JEREZ - CADIZ - ZAHARA

After breakfast we will travel to the city of **Cadiz**, a beautiful Andalusian city on the shores of the Atlantic Ocean, whose port saw many ships depart for the conquest of America. We will take a guided tour of its main avenues and monuments, after which we will move to Puerto de Santa Maria for lunch at the famous **"Chef del Mar" restaurant, with four Michelin stars**. After lunch we will arrive at Zahara de los Atunes, a coastal town where travelers can enjoy an afternoon walk or bath at its **endless golden sand wild beach** or relax at the hotel.

Day 8.

ZAHARA DE LOS ATUNES

On the last day of our gastronomic journey through Andalusia we will approach the neighboring fishing village of Barbate, for an immersive experience into the history of fishing in the Gulf of Cadiz. We will embark at the port of Barbate to sail to **Baelo Claudia**, a Roman city founded in the 2nd century BC. from where sea products (especially tuna) were sent to the whole empire. We will sail around **Cape Trafalgar** to return to port.

We will then visit a "chanca", a traditional factory where tuna products were elaborated. We will learn about the **"ronqueo" (cutting of the tuna)** and enjoy a **show cooking**, from a famous local chef known as a master in this type of cuisine. In the afternoon we will return to the hotel in Zahara, to spend a relaxing afternoon at the beach and have a magnificent farewell dinner in a local restaurant, by the sea.



Day 9.

ZAHARA - MÁLAGA

Después del desayuno, regreso a Málaga al punto acordado en el aeropuerto o alojamiento. Llegada estimada a Málaga 12:00 mediodía.

THE TRIP INCLUDES

- Private transfers by road, to/from the international airport or accommodation in Málaga.
- Accommodation in 4* and 5* hotels, selected among the best of each area.
- Breakfasts at the hotel, lunches and dinners in different types of restaurants (two of them with Michelin stars) or "de tapas" in typical taverns. It is a trip in which the gastronomic experience is a priority, so the restaurants have been carefully selected to enjoy the local dishes of each region.
- All visits will be in private groups and are included in the price of the program, with the exception of those that each traveler decides to do during their free time.
- During the whole program one or two IVERYAN guides will accompany the group (depending on the size of the group), who will assist the travelers in everything they need throughout the trip.



The travel program is indicative, and is subject to modifications depending on weather conditions, delays, cancellations, temporary closure of any of the accommodations or any other circumstance beyond IVERYAN's control. However, the essence of the trip will remain unchanged and possible modifications will not substantially affect the experience.

9 days – 8 nights

Dates and prices:
September to May
Price according to
dates, group size and
final program.

This program has been designed by Iveryan and is modifiable to the clients' requirements.

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