

Uncover Spain

with Frank Camorra
A Southern Spanish Immersion



TOUR OVERVIEW

Frank Camorra of Movida and Suze Healy, founder of MPT Worldwide Journeys, have pieced together an eye popping kaleidoscope of unforgettable times in the southern Spanish sun.

This exclusive 13 day journey will unlock the secrets of the most exciting place to eat on earth. It's where everything Frank and Suze love about food and lifestyle converge.

HIGHLIGHTS

Unravel the seductive secrets of Seville.

Experience private dinner parties on rooftops, hosted dinners by Michelin-starred chefs and hidden tapas bars with locals.

Spend evenings in stunning private lodges and prepare sumptuous feasts with Frank.

Be swept away by the world of flamenco with local musicians and Andalusian gypsies.

Meet a host of guest chefs along the way.

Feast like kings in Andalucía's most loved steak restaurant – a well-kept local secret.

Enjoy long, lazy seafood lunches.

Explore private family farms showcasing the world's best jamon (ham), goat's cheese and olives.

Delve into the world of tuna in Barbate.

Discover the private wine cellars and sherry houses of Jerez de la Frontera.

Be charmed by 'Frank's Cadiz.'

Feel the magic and mystery of La Alhambra at sunrise.



DATES, PRICE AND INCLUSIONS

September 27 - October 9, 2015

12 nights' accommodation in luxury boutique hotels and carefully chosen private lodges.

All culinary experiences as outlined in full itinerary.

All meals other than nights 'at leisure.'

Fully hosted tour by Frank Camorra and Suze Healy.

Expert local tour guide throughout.

All private tours, insider access and further culinary highlights.

All ground transportation.

Plenty of surprises along the way.

Priced from

AUD \$10,950.00

per person twin share *

DAY BY DAY ESSENTIALS

Day 1: Hola Seville. Rest up in the afternoon. Join Frank and Suze for a sunset welcome drink or two. Then you'll be thrown straight in the deep end with an evening 'Insider's Tapas Tour.'

Day 2: Get under Seville's skin with a morning city walking tour. An evening at leisure or join Frank and Suze in one of their favourite local spots.

Day 3: A morning on an Iberian pig farm exploring the world of jamon. Lunch in a famous local village restaurant. An evening immersed in the world of flamenco with revered local musicians.

Day 4: The alluring town of Jerez de la Frontera awaits. Taste the world's finest 30 year old sherries from the barrel in a privately owned bodega. Enjoy a sumptuous seafood feast in the village of Sanlucar de Barrameda.

Day 5: Depart for the whitewashed village of Vejer de la Frontera. Explore in the afternoon and prepare to indulge at Andalucía's finest steak restaurant.

Day 6: Delve into the world of tuna in Barbate. Explore markets and collect produce with a guest chef. Limber up for a tuna feast at El Campero. Enjoy a private dinner party at our chef's delightful home.

Day 7: We'll let Frank take control as you're immersed in his Cadiz. A long lunch at one of his favourite Michelin-starred restaurants may well be a tour highlight. Frank will be cooking tonight in our private lodge.

Day 8: Enjoy a sampling safari on our journey to Ronda – think goat's cheese, vino, olives and more. Tonight you'll be cooking with Frank – starring in your own private dinner party on a stunning rooftop. Shoes are optional.

Day 9: It's all about olives! Visit olive mills both traditional and modern. Sample quality produce and soak up the countryside with a memorable lakeside lunch.

Day 10: Pack your drinking shoes! Visit 500 year old family owned cellars and contemporary vineyards focused on organic cultivation. Drink some stunning red wine (vino tintos) and meet some charming characters along the way.

Day 11: Journey to Granada. Meander through a labyrinth of medieval streets and explore this hip, youthful and alluring city.

Day 12: You'll be mesmerised by the magic and mystery of La Alhambra at sunrise. Enjoy a selection of local specialities for lunch. Travel to Malaga for the grand finalé.

Day 13: We finish with a BANG. Joined by a celebrated guest chef and close friend. Taste a mouth-watering array of produce at the famous Mecardo de Atarazanas. A bike ride and Malaguena lunch with 'WOW' factor. And a farewell dinner that will bring you to your feet for a round of applause.

* Terms & conditions apply. Prices are subject to change.

See full itinerary for full terms and conditions



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Ask us...

For everything you need to know,
plus more juicy details ask us
about our eBook.