

A GUIDE
TO GOOD
FOOD AND
*EVEN
BETTER
WINE*

PREMIUM
EXPERIENCES



www.turismoregiondemurcia.es



#1. January

A flavorful start to the new year

Castaño Eno-Getaway (Yecla)

Take a guided tour of the Bodegas Castaño facilities, with a wine tasting and sampling of Murcia P.D.O. cheeses and cured meats. Delectable! You'll love Castaño's Extra Virgin Oliva Oil Tasting.

Information and reservations:

Phone: +34 689 131 417

Email: raquel@bodegascastano.com.



#2. February

In full colour

*Welcome to Spring - Bodega Balcona
(Bullas)*

In March we welcome spring in the very best way: with a lunch amongst vineyards, dazzled by the contrast between the green hue of the mountains surrounding the Aceniche Valley and the vineyard itself.

Information and reservations:

Phone: +34 968 652 891 / +34 609 104 111

Email: info@bodegabalcona.com

Valentine's Day & Wine

Bodegas Castaño (Yecla)

Treat the one you love to a special lunch, prepared with lots of love. You're bound to fall in love with our land's wines and its cuisine.

Information and reservations:

Phone: +34 689 131 417

Email: Raquel@bodegascastano.com

#3. March

Do you like sushi?

*Sushi and Wine - Bodegas Castaño
(Yecla)*

Learn how to make sushi in a masterclass with an expert in Japanese food: chef Ángel Seguí. You'll learn about the different pairings of this type of cuisine with Castaño's whites and rosés.

Information and reservations:
Phone: +34 689 131 417
Email: raquel@bodegascastano.com

#4. Abril

One of the most inspiring months

Almazara Deortegas (Yecla)

Yoga amongst olive trees, and lunch with an extra virgin olive oil tasting. Practice yoga in a unique setting: outdoors, and amongst olive trees. Your senses will awaken, and you'll forge a special connection with the nature around you. Enjoy a healthy lunch seasoned by organic Extra Virgin Olive Oils by Deortegas.

Information and reservations:

Phone: +34 968 969 644 / +34 607 291 924

Email: info@deortegas.com

Winefullnes

Bodegas Castaño (Yecla)

Connect your body and soul with nature, assisted by mindfulness guide Nuria Gil. Learning how to channel stress and connect with the forest, vineyards and vegetation is a wonderful way to find inner peace.

Information and reservations:

Phone: +34 689 131 417

Email: raquel@bodegascastano.com

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#5. May

*Yoga and wine
a perfect match*

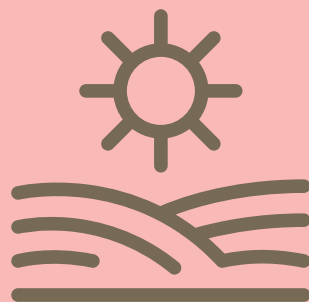
*Yoga amongst vineyards
Bodegas Castaño (Yecla)*

Enjoy a yoga masterclass with Yolanda Puche, from Namasté, in the midst of nature and surrounded by vineyards at the Finca las Gruesas. A unique way of harmonizing your most spiritual and playful sides. Enjoy a country-style breakfast and Castaño wine tasting.

Information and reservations:

Phone: +34 689 131 417

Email: raquel@bodegascastano.com



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#6. June

*Kick off the summer with
unforgettable experiences*

A Sound Bath Amongst Vineyards

Bodega Balcona (Bullas)

Information and reservations:

Phone: +34 968 652 891 / +34 609 104 111

Email: info@bodegabalcona.com

Gastroflavours from Spain

Bodega Barahonda (Yecla)

A smattering of Spanish cuisine on the Barahonda terrace.

Information and reservations:

Phone: +34 968 718 696 / +34 968 753 604

Email: info@barahonda.com

Comicata (Comedy + Tasting)

Bodegas Castaño (Yecla)

A night of laughter and wine with Yecla comedian David Domínguez.

A night under the stars

Bodegas Castaño (Yecla)

Enjoy a dinner featuring culinary pairings at the Finca Dominio Espinal by chef Angel Seguí. Then, to wind the evening up, an expert in constellations and stars will explain to us the wonders of the universe.

Information and reservations:

Phone: +34 689 131 417

Email: raquel@bodegacastano.com

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#7. July

Under the moonlight

Dinner amongst vineyards and under the light of a full moon - Bodega Balcona (Bullas)

A magical experience in the heart of the Aceniche Valley. The food is prepared by restaurants affiliated with the Bullas Wine Route, taking their cuisine to the vineyards. Enjoy glasses of wine to the tunes of Patricia's saxophone.

Information and reservations:

Phone: +34 968 652 891 / +34 609 104 111

Email: info@bodegabalcona.com

Music and Wines

Bodegas Castaño (Yecla)

A live 80s music concert at Bodegas Castaño's outdoor facilities, with a tapas dinner and a wine pairing. The summer nights are cool, and so is the music.

Information and reservations:

Email: raquel@bodegascastano.com

Phone: +34 689131 417

#8. August

Top Experiences

Wine and shooting stars in the Aceniche Valley – Bodega Monastrell (Bullas)

Enjoy a stroll through the Aceniche Valley. Discover this idyllic setting in northwestern Murcia, learning about its history and that of its people. You'll be able to learn more about biodynamic agriculture from Bodega Monastrell owner Alfonso J. Garcia, who will share how he works his biodynamic vineyard and produces his biodynamic wines

Information and reservations:

Phone: +34 968 654 925

Email: info@bodegamonastrell.com

Monastrell Eno-Getaway

Bodegas Castaño (Yecla)

Visit the Monastrell vineyards, with their foreign varieties at the Dominio Espinal. Then visit the winery's facilities and attend a wine tasting including an assortment of paired cheeses and cured meats.

Murcia D.O.

Information and reservations:

Phone: +34 689 131 417

Email: raquel@bodegascastano.com

#9. September

Summer's end doesn't mean no more fun

*Harvest time with the family
Bodega Luzón (Jumilla)*

Children and adults alike will enjoy this activity: making and tasting your own must (grape juice). Learning and fun go hand in hand at the Family Harvest.

Information and reservations:

Phone: +34 968 784 135

Email: tour@bodegasluzon.com

Sunsets

Bodegas Castaño (Yecla)

A walk to Yecla's magical Mount Arabí at sunset, and a tasting of Castaño wines. Discover a different way to spend a summer afternoon, among wines, nature and history.

Information and reservations:

Phone: +34 689 131 417

Email: raquel@bodegascastano.com

Harvesting

Bodega Monastrell (Bullas)

A harvest workshop in the vineyards, with a visit to the facilities, wine tasting and lunch.

Information and reservations:

Phone: +34 968 654 925

Email: info@bodegamonastrell.com

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#10. October

From vine to glass

*An autumnal lunch amongst vineyards
Bodega Balcona (Bullas)*

A walk amongst vineyards in the Aceniche Valley with an organic wine tasting of three grape varieties: Monastrell (aka Mourvedre and Mataro), Shiraz and Tempranillo. The nuances of each variety are explained, upholding our terroir, all rounded out by local artisanal products.

Information and reservations:

Phone: +34 968 652 891/ +34 609 104 111

Email: info@bodegabalcona.com

Trails of Monastrell

Bodegas Castaño (Yecla)

An approximately 7-km hike through vineyards, with expert guides. And, to refuel, a country-style breakfast at Finca Dominio Espinal with Castaño wines. Highly recommended!

Information and reservations:

Phone: +34 689131 417

Email: raquel@bodegascastano.com

#11. November

Learn more about wine culture

Tasting course - Bodegas Castaño (Yecla)

Learn to taste the different wines and find out all the details about winemaking from a sommelier: the phases of a tasting, the colors, aromas, flavors... a whole world is just waiting for you to discover it.

Information and reservations:

Phone: +34 689 131 417

Email: raquel@bodegascastano.com

From Vine to Glass

*An autumnal lunch between orchards
Bodega Balcona (Bullas)*

A stroll amongst vineyards in the Aceniche Valley with an organic wine tasting of three grape varieties: Monastrell, Shiraz and Tempranillo. The nuances of each variety are explained, upholding our terroir, all rounded out by local artisanal products.

Information and reservations:

Phone: +34 968 652 891/ +34 609 104 111

Email: info@bodegabalcona.com

#12. December

*The getaway you need
to bid 2024 farewell*

*Eno-Getaway with Pairing - Bodegas
Castaño (Yecla)*

Live the full experience with this tour designed for lovers of cuisine, nature and wine.

Stroll through the vineyards of the Finca Las Gruesas and taste the first red wines of 2024. Then take a guided tour of the winery's facilities and enjoy a tasting, paired with dishes typical of Yecla's cuisine.

Information and reservations:
Phone: +34 689 131 417
Email: raquel@bodegascastano.com

YEAR ROUND

Wine Bus

The Wine Bus is a wine tourism initiative offered by the three Wine Routes allowing visitors to enjoy ecotourism experiences combining culture, nature, tradition, gastronomy, landscapes and wine as the common thread.

Information and reservations:

Phone: +34 968 078 958

Email: reservas@escapadasregiondemurcia.com

Luzon Premium Experience

Bodega Luzón (Jumilla)

Featuring no more than 8 people, and lasting just over 2 hours, visitors enjoy a superior experience: a tasting in each of the winery's different areas, paired with the seasonal dishes of one of Murcia's most renowned restaurants.

Information and reservations:

Phone: +34 968 784 135

Email: tour@bodegasluzon.com

Country Inn Experience

Agrolavia (Bullas)

For real gourmands we offer this premium experience, featuring charming accommodations, a guided tour of high-altitude vineyards, a tasting of select wines, and also of gourmet local products: EVOO, along with organic honeys, cheeses and cured meats.

Information and reservations:

Phone: +34 643 875 252

Email: miguelagrolavia@gmail.com

The Monastrell Experience

Bodegas Castaño (Yecla)

You can enjoy a tasting of top Monastrell wines, with cheeses and assorted chocolates. Complete fusion, with Japanese, Mexican and Asian dishes combined with Spanish cuisine.

* Groups of at least 12 people.

Information and reservations:

Phone: +34 689131 417

Email: raquel@bodegacastano.com

The EVOO experience

Almazara Deortegas (Yecla)

Discover the origins of the oil and its production processes, learning about the nutritional aspects of EVOO. Discover the characteristics of EVOO in a visual, olfactory and gustatory way, learning to detect all the attributes of an Extra Virgin Olive Oil: its fruitiness, its bitterness and its pungency; and to discern the different notes and nuances sensed by the palate when these exquisite oils are tasted.

Information and reservations:

Phone: +34 968 96 96 44

Email: info@deortegas.com



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