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BARON'S CREEK GUIDED TOUR – JUNE 2025

Day 1 – Monday, 9th June, 2025

Transfer to hotel MIM in Sitges

8.30pm Dinner in Sitges

Day 2 – Tuesday, 10th June, 2025

8.00am Breakfast

9.00am Pick-up from the hotel and transfer to Priorat

10.30am Visit the co-operative winery at Masroig – founded in 1917 to help the local farmers during the decline of winemaking during the first half of the 20th century. Now in up-and-coming Designation of Origin Montsant famous for its red clay soils and calcareous rocks.



12.30pm Drive to **El Molar** for a tasting at Russell's vineyard.

2.00pm We drive to Falset to have lunch at the elegant restaurant in Priorat **Brichs** – great food, great atmosphere and great views of the village and the surrounding mountains. They have the best Steak Tartare!



4.30pm Drive to Falset to visit **Venus La Universal** winery – a joint project of René Barbier son (of Clos Mogador) and Sara Perez (of Mas Martinet). Here we get to taste the expression of soils from the DO Montsant part of Priorat as well as a more natural approach to winemaking.



6.00pm Drive to Falset and check in the hotel **Hostal Sport**

8.30pm Dinner at the hotel **Hostal Sport**.

**Day 3 – Wednesday, 11th June, 2025**

9.30am Pick-up from the hotel and drive to **Porrera**.

10.00am Visit **Merum Priorati** – originally started in 1998 with planting new vineyards and construction of the winery. The project was taken over in 2013 by the current owners from the cava region of Penedes – Pere Ventura Family. Their hard work resulted in probably the most



elegant winery in Priorat with the idea of sole use of gravity and long macerations, making 4 exquisite wines: *Inici, Destí, Destí Sols Garnatxa and El Cel*. Visit and tasting

12.30pm Taste through **Cellers de Scala Dei** wines in the basement of the historic Peyra family home – who, as one of 5 families, took over the monastery winery in 1844. The Peyra family was also one of the first to bottle wine in Priorat post phylloxera in 1974 way



before the so-called pioneers came on the scene and instigated the wine “revolution” of the 80/90s. We taste 4 wines: *Scala Dei blanc, Prior, Cartoixa, Sant Antoni or Masdeu*.

1.30pm Tasting lunch – Paella at **Conreria de Scala Dei** winery. The winery was set up by a winemaker, a teacher and a priest as a joint venture. The curious thing is that they are most famous for their only one white wine *Les Brugeres* not to say that they don't excel at making reds.

4.00pm Drive out to see the ruined monastery of **Scala Dei** to get an understanding of what brought the **Carthusian** monks to build themselves a home in the Montsant mountains and how their knowledge and influence led to the origins of the wine-making fame of the region.



5.30pm Drive to Falset for a walk around the town and free time.

8.30pm Dinner at **Hotel Lotus Restaurant**

**Day 4 – Thursday, 12th June, 2025**

9.30am Pick-up from the hotel and drive to Gratallops

9.45am Stroll through Clos Mogador vineyards

10.15am Visit **Clos de L'Obac** winery whose owners, the Tarragona journalist Carles Pastrana and the Barcelona enologist Mariona Jarque, embarked at the end of the '70s on their life adventure, devoting their professional and family future to the project of recovering the wines of Priorat and making them internationally known. Tasting 3 wines *Clos de l'Obac, Miserere and Kyrie*



12.00pm Tour and tasting at **Clos Mogador winery**, one of the so-called pioneers of the new Priorats. René Barbier and his French wife, Isabelle came to Priorat from René's home, Tarragona in the late 70s. With a group of like-minded friends, they bought old vineyards and planted new ones. The result, 30 years on, are the iconic wines of *Clos Mogador Manyetes and Nelin*.



2.00pm We drive 5 min. to Gratallops for a tasting and lunch at **Clos Figueras winery** owned by Bordeaux wine négociant, Christopher Cannan, a good friend of René Barbier Sr from Clos Mogador, who also bought a restaurant adjoining his winery to be able to offer lunch with wine tasting – cold meats/pâtés, salad, grilled sausage or lamb or baked cod. We will be tasting through their wines 1 white and 3 reds.



4pm After lunch, we drive to Masroig, Russell's digs, and have a stroll around the village

8.30pm Dinner at restaurant **Celler l'Aspic**



Day 5 – Friday, 13th June, 2024

- 8.00am Pick-up from the hotel with baggage and drive to an olive mill in **Cabaces**. Visit and olive oil tasting and **breakfast**.
- 10.00am We leave the olive mill.
- 11.00pm Visit **Tarragona**
- 1.30pm Lunch at **L’Ancora** in Tarragona
- 3.00pm Drive to **Bodegas Sumarroca**
- 4.30pm Visit Bodegas Sumarroca – a family run cava winery. The family comes from a long winemaking tradition in Pallars Jussà (between Lleida and the Pyrenees) but at the end of the 80s Carles Sumarroca decided to buy some land in Penedès near Sant Sadurní and start making sparkling wine – now a renowned cava house.
- 6.00pm Light dinner at Sumarroca.
- 7.30pm Leave for **Barcelona**
- 8.40pm Arrival at the hotel Catalonia Plaça Catalunya



Day 6 – Saturday, 14th June, 2025

- 9.00am Meet at the lobby of the hotel. Stroll down Passeig de Gràcia to visit **Casa Batlló**
- 11.00am Walk along **La Rambla** towards **Barri Gòtic** passing through **La Boqueria** market, the **Cathedral** and **Santa Maria del Mar**



- 1.30pm Tapas or a light lunch
- 5.00pm Visit **Sagrada Família (we meet outside)**
- 6.00pm Return back to the hotel or there is an option to take a taxi to Parc Güell for the evening view of Barcelona.
- 8.30pm Dinner either at the hotel or a restaurant nearby



For those who want to stay in Barcelona on Sunday our hotel is close to Avinguda del Portal del Àngel and Passeig de Gràcia – the shopping streets where shops are open on Sundays.

