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BARON'S CREEK GUIDED TOUR – JUNE 2026

Day 1 – Monday, 1st June, 2026

Transfer to hotel MIM in Sitges

8.30pm Dinner in Sitges

Day 2 – Tuesday, 2nd June, 2026

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 Marc Chase's vineyard.

2.00pm We drive to Falset to have lunch at the hotel **Hostal Sport**.

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 elegant restaurant in Priorat **Brichs** – great food, great atmosphere and great views of the village and the surrounding mountains.

Day 3 – Wednesday, 3rd June, 2026

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*.

1.40pm

We drive half an hour up to Siurana to have lunch at **Els Tallers**. This spectacular cliff-top village was the last Moorish stronghold in Catalonia. Queen Abdelazia famously rode her white stallion off the cliff to her death in 1154 as the fortress was being stormed by the Christian troops. Strole around the village and learn the history of the place before driving down to the hotel.



8.30pm

Dinner at **Kabbalah Restaurant**

Day 4 – Thursday, 4th June, 2026

9.40am

Pick-up from the hotel and drive to Gratallops

10.00am

Visit **Clos de L'Obac** winery whose owners, the Tarragona journalist Carles Pastrana and the Barcelona oenologist 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 walk 10 min. to Gratallops for 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 accompanied by their white and red wines.



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.



8.30pm Dinner at restaurant **Hotel Lotus**



**Day 5 – Friday, 5th June, 2026**

9.30am Pick-up from the hotel with baggage and drive to Tarragona

11.00pm Visit **Tarragona**

1.30pm Lunch at **L’Ancora** in Tarragona

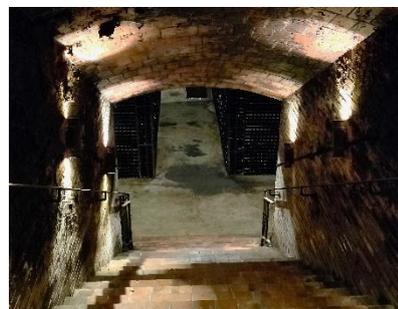
3.00pm Drive to **Sant Sadurn d’Anoia**

4.30pm Visit **Pere Ventura Cava winery** – established in 1992 by Pere, a self-made man, his sparkling wine has become one of the more prestigious brands. We visit the underground “caves” and learn about the process of making cava with the traditional method just like champagne.

6.00pm Light dinner at **Can Bas** winery – the third winery owned by Pere Ventura Family Estates.

7.30pm Leave for **Barcelona**

8.40pm Arrival at the hotel **Catalonia Plaça Catalunya**

**Day 6 – Saturday, 6th June, 2026**

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 (if there is time)**

1.30pm Tapas or a light lunch

4.30pm 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.



