

San Sebastián and La Rioja, seven days between the table and the vines.

BASQUE COUNTRY AND LA RIOJA, SPAIN · MONDAY 24 TO SUNDAY 30 MAY 2027 · BASQUE COOKING, THE VINEYARDS AND WINE

Seven days in Spanish for eight to twelve people: three nights in San Sebastián and three in La Rioja, one week in spring. A market morning and a hands-on cooking session with a local chef, txakoli on the coast, and a day in the Vivanco vineyards at Briones with the team that works them.

Named with the dates
HOTEL

Seven days, six nights
DURATION

8 to 12 travellers
GROUP

Basque cooking, the vineyards and wine
EXPERIENCE

To be announced
HOST

HIGHLIGHTS

- **Market —** A private morning at the market with a local chef, choosing what the group will cook.
- **Cook —** A hands-on session in a professional kitchen in the city, with the chef and the host, then lunch.
- **The vines —** A day in the Vivanco vineyards at Briones, walking the rows with the team that works them, and lunch among the vines.
- **The table —** Pintxos standing in the Parte Vieja, txakoli at Txomin Etxaniz, lamb from a wood oven at Terete, and a last dinner at El Portal de Echaurren.

THE JOURNEY

Seven days, intentionally designed.

From the first pintxo on Monday evening to the farewell breakfast on Sunday, every day is built around one thing worth travelling for, with time enough to stop.

DAY ONE

Monday | Arrival & pintxos

Arrive at your own pace; a transfer brings you in from the airport. The week opens in the evening with a guided walk through the Parte Vieja: five bars, two pintxos and a drink at each. Dinner, the way Donostia does it.

- Transfer from San Sebastián or Bilbao
- Hotel check-in from 16:00
- 19:30 · First group event — hotel reception
- 20:00 · Guided pintxos walk through the Parte Vieja
- Five bars, two pintxos and a drink at each

DAYS TWO AND THREE

Tuesday and Wednesday | Market, kitchen & the coast

On Tuesday, a private market visit with a local chef and a hands-on session in a professional kitchen in the city; lunch is what the group cooked, and at 16:30 the funicular up Monte Igueldo, running since 1912, for the view over La Concha — a couple of hours, and then the evening and the dinner are yours. On Wednesday, the coast: a private visit and tasting at Txomin Etxaniz, a family txakoli winery in Getaria, lunch in Getaria, and dinner at Rekondo, a San Sebastián restaurant since 1964 with a cellar of more than 100,000 bottles.

- TUE 10:00 · Private market visit with a local chef
- TUE 11:30 · Hands-on cooking session with the chef
- TUE 14:00 · Lunch — what the group cooked
- TUE 16:30 · Funicular up Monte Igueldo — the view over La Concha and the coast
- TUE · Evening and dinner free
- WED 11:00 · Private visit and tasting at Txomin Etxaniz, Getaria
- WED 13:30 · Lunch in Getaria
- WED 20:30 · Dinner at Rekondo, with a menu written for the group

DAYS FOUR AND FIVE

Thursday and Friday | Haro & the vineyards

On Thursday the journey crosses into La Rioja: Bodegas Muga, in the Barrio de la Estación in Haro, then lamb roasted in a wood oven at Terete, serving it since 1877, and on to Ezcaray. Friday is the heart of the week: a day in the Vivanco vineyards at Briones, walking the rows with the team that works them, lunch among the vines, and the afternoon at the Vivanco Museum of the Culture of Wine.

- THU 09:00 · Leave the coast for La Rioja
- THU 11:30 · Bodegas Muga, Barrio de la Estación, Haro
- THU 13:30 · Roast lamb from the wood oven at Terete
- THU 17:00 · Arrive in Ezcaray
- FRI 09:00 · The Vivanco vineyards at Briones, with the team that works them
- FRI 13:30 · Lunch among the vines
- FRI 16:00 · Vivanco Museum of the Culture of Wine

DAYS SIX AND SEVEN

Saturday and Sunday | Laguardia & a farewell

On Saturday, Laguardia, a walled town on its hill, and a family of growers in the cellars dug under it. The afternoon is free. In the evening, the farewell dinner at El Portal de Echaurren, in Ezcaray. On Sunday, a farewell breakfast together and the transfer out.

- SAT 10:00 · Laguardia, and a family of growers in their cellars
- SAT · The afternoon is yours
- SAT 20:30 · Farewell dinner at El Portal de Echaurren, Ezcaray
- SUN 08:00 · Farewell breakfast — last group event
- SUN 08:30 · Transfer to Madrid-Barajas or Bilbao







Photographs © Polonio

PLANNING YOUR FLIGHTS

WEEK	24 to 30 May 2027
FIRST GROUP EVENT	Monday, 7:30 p.m., hotel reception
FINAL GROUP EVENT	Sunday breakfast, 8:00 a.m.
DEPARTURE	Sunday, 8:30 a.m., transfer to Madrid-Barajas or Bilbao

We recommend arriving in San Sebastián or Bilbao before 4:00 p.m. on Monday and flying home from Madrid or Bilbao on Sunday afternoon. International flights are not included; the transfers at both ends are. Do not buy flights until the journey is confirmed.

Arrival: San Sebastián (EAS) 20 min · Bilbao (BIO) 1 h 15 · Departure: Madrid-Barajas (MAD) about 3 h from Ezcaray, Bilbao (BIO) about 2 h



THE SIGNATURE EXPERIENCE

A day in the vines, with the team that works them.

Not a winery tour. It is the Friday of the journey, in the Vivanco vineyards at Briones on a working day, and it is private to the group.

The vineyard team walks the group through the rows at Briones and explains what the year has done to them so far. The day ends with lunch among the vines.

Spring is the vineyard being made rather than picked: the vines in leaf, the work going on in the rows, and no queue for any of it.

HOW TO JOIN

Tell us who is travelling.

Write to us for the host, the final dates and your place, before any of it is public.

No commitment and no payment. We answer within two working days, and the terms in full reach you in writing before any money is taken.

This itinerary is a plan, not a booking. Nothing here is held in your name, no rate is quoted, and the host is named to the waiting list before anyone else. Named restaurants and wineries depend on availability; any change is to a place of the same standing. Join at poloniohouse.com/experiences/rioja-san-sebastian, or write to hello@poloniohouse.com.