

CLASSICAL SPAIN

SEVILLE, CORDOBA & GRANADA



7 days
from £499pp

Departures up to November 2017

- Visit to medieval Ronda - one of Spain's most spectacularly situated cities
- Guided tour of Granada's stunning Alhambra, one of Europe's most sensual and romantic palace and fortresses - entrance fees included
- Visit to Cordoba with a guided tour of the Mezquita probably the most beautiful Mosque ever constructed - entrance fees included
- Your Riviera Travel tour manager will bring these sights to life
- Six nights in three-star superior and four-star accommodation including all local taxes, with breakfast
- Return travel from a selection of regional airports and transfers to and from your hotel

New: Sample traditional and delicious tapas in Seville

DUBROVNIK, THE DALMATIAN COAST & MONTENEGRO



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half-board
from £859pp

Departures up to October 2017

- Guided tour of Dubrovnik, with its medieval and baroque centre almost untouched by the 21st century - 'Pearl of the Adriatic'
- Visit to Krka National Park and its series of stunning waterfalls and lakes
- Visit to Mostar, with its iconic bridge, once Europe's border with the Ottoman Empire
- Tour of Montenegro with visits to UNESCO World Heritage sight towns Perast and Kotor
- Guided tour of Split including entrance to the Emperor Diocletian's monumental palace
- Visit to medieval Trogir, one of Dalmatia's most seductive old ports
- Tour the Dalmatian coastline, studded with Venetian influenced, preserved villages
- Your Riviera Travel tour manager will bring these sights to life
- Seven nights' four-star hotel accommodation including all local taxes, with breakfast and dinner
- Return travel from a selection of regional airports and transfers to and from your hotel

For further information or to book,

Call: **01283 742357** (quote EDN)

Visit: **www.ednriviera.co.uk**

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RIVIERA TRAVEL

Small-scale specialists keep niche dream alive

Independents offer something different to supermarkets



Brian Elliott
The Wine Cellar

@MIDWEEKWINES

Increased volume purchasing and centralisation could easily kill off small scale, specialist importers. But, as today's spotlight on three such specialists illustrates, Scotland's centuries-old wine trading nation status remains alive and well.

Unsurprisingly, all three operations concentrate on niche activities – no mileage whatsoever in competing with supermarket styles and prices.

For Erika Rosa in Falkirk that means a focus on Cantina Colli Euganei – a co-operative grouping of more than 600 producers at Padova in Italy's Veneto region. Their wines include the floral, cherry and raspberry centred Raboso IGT (£11.50 at www.cantoncolliuganei.co.uk) with gentle acidity, savoury depth and a prickle of effervescence.

My favourite from their list, however, is 2015 Fior d'Arancio Secco DOCG (£13.50) – a perfumed, muscat-based white with light, soft, red apple fruit, crisp tangerine acidity and a spicy, savoury (almost juniper) finish.

Judith Hardy, however, imports from southwest France, and now from other countries too. Unusually, she

lists a claret (that dark rosé style from Bordeaux) – the light and cinnamon-based 2013 Château Lestrille Capmartin Bordeaux Claret (£8.99 at www.judithhardywines.com) offering impressive cherry and raspberry fruit.

My top pick of hers, however, is from Spain's Penedes region and uses a traditional cava variety. Emendis Cabro Xarel-lo (£8.25 at www.judithhardywines.com) has green apple and lime fruit with a gentle sherbet lemon background and surprisingly soft texture.

After leaving the corporate wine world, Lee Barrie created Aussie Rules, importing an Australian range that beautifully illustrates how paying a bit more can improve quality exponentially. Savour, for example, the lovely white peach fruit and vibrant pink grapefruit acidity of 2015 Audrey Wilkinson Chardonnay (£14.95 at Inverarity 121, Glasgow).

An absolute favourite though is his equally fresh but smooth and juicy 2012 Killibinbin Scaredy Cat Cabernet Sauvignon Shiraz (£14.95 at Beets of Leith) with gentle tannin and bold blackcurrant and cherry fruit that's as deep as the ocean.



For regular recommendations on good value wines go to www.midweekwines.co.uk

Best buys

2016 Tesco Finest Gaillac Perlé

Southwest France, 12 per cent

Tesco recently added ten slightly more expensive Old World wines to its Finest range – including this appealing soft, fresh white. Observing local custom, there is a gentle pétillant style behind the wine's crisp, apple, pear and white peach fruit – which here is neatly supplemented by savoury spice influences.

£7 at Tesco



2015 Foresco Umbria Barberani

Orvieto, Italy, 13.5 per cent

This delightful red blends a little merlot and cabernet sauvignon with its sangiovese – a step that introduces suggestions of mint and blackcurrant. Their presence may also account for the sweeter edge to the wine's warm, clove and black pepper-infused cherry fruit and the skilfully controlled tannins and graphite touches that support it.

£9.25 at The Wine Society

