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<b>TOUR NAME:</b>	<b>CANARIAN CHEESES &amp; WINE TASTING</b>
<b>Port:</b>	<b>TENERIFE</b>
<b>Country:</b>	<b>SPAIN</b>
<b>Ground Operator:</b>	<b>MSS TOURS - (MALLORCA SEA SHIPPING)</b>

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	1:00	Departure to LA LAGUNA City (UNESCO World Heritage Site)	20			
1:00	1:20	Panoramic and short visit among the main historic streets	60		Ground floor and cobblestones	yes
1:20	2:10	Drive to Guimar (Bohio's Secret Garden)	30	Few		
2:10	2:30	Welcome drink and Secret Garden visit	30		Cobblestones	yes
2:30	4:00	Canarian Cheeses & Wine tasting	90		Cobblestones	yes
4:00	4:30	Back to pier	40			

### TOUR DESCRIPTION:

In this especial experience we will be visiting the beautiful city of La Laguna, a meeting place where modern minds and young students gather around the first university in the Canary Islands. The pedestrian streets in the city centre are always bustling with life, street musicians and hundreds of taverns, restaurants and bars. In addition to the retail therapy you will find in its great shops full of vintage items and fashion labels hot off the catwalk, it is nice to simply explore the churches, mansions and historic buildings that make this old and dazzling city a UNESCO World Heritage Site.

Dive into the taste of local products in a unique setting in the secret garden of one of the oldest family houses in Güimar Valley. A selection of Canarian cheeses made with goat's and sheep's milk at different degrees of maturation and accompanied by a variety of breads will be offered to our guests. These local products will also be paired by a selection of dry or fruity white wines and red wines originals from the Canary Islands. In "El Jardín del Bohío, secret garden", a wide variety of cheeses and wine lovers will be waiting for you in this wonderful experience in one of the oldest Canarian houses in the Güimar Valley, dating from the 18th century which has been in the same family for 8 generations. Additionally, they will be able to taste the famous Almogrote spread on bread, a Canarian recipe made with matured cheeses and paprika, very common in Canarian Gastro Culture.

As a final point, you may also taste a selection of Canarian rosquetes made with ancient recipes, very typical throughout the archipelago and accompanied by their popular fruit, the Canary Banana. Would you like to join us and dive into our secret garden?

#### Tour notes / Additional information for guests' guidance:

Large accessible area, small steps in the cellar area (two steps) and stairs (not accessible) to see the tanks inside, they can be seen from the outside on the way to the winery. Irregular volcanic stone floors, in the old area. Picón (volcanic ash) in the area of the vineyards. \*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival\*.

#### What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

#### Please provide 3 selling points for this tour:

- 1- Discover LA LAGUNA, where mansions and historic buildings make this old and dazzling city a UNESCO World Heritage Site. 2- Cheese and wine lovers will be able to enjoy a wonderful experience in one of the oldest Canarian houses in the Güimar Valley.
- 3- In this secret garden you will be able to taste a magnificent selection of Canarian cheeses pairing with a selection of canarian red and white wine.

SITES / VENUES / ATTRACTIONS VISITED			
VENUE 1			
Name of the venue		JARDÍN EL BOHIO	
Restrooms available		YES	
MENU		Bread with a wide variety of cheeses accompanied by nuts, dates and almonds. Assorted rosquetes Almogrote, cream cheese and paprika Variety of goat and sheep cheeses. Water, fresh lemonade and canarian red/ white wine Canarian bananas  *All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*.	
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum nº of pax per group:	
		1 ship escort FOC per group?	
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES	Total Tour Duration:	4:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	10/25	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	JARDÍN EL BOHIO	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	YES	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).

The venue is not accesible

RATES			
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)	
		20	25
ADULT	EUR	100,00 €	95,00 €
CHILD	EUR	50,00 €	47,50 €

## PICTURES





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<b>TOUR NAME:</b>	<b>SANTA CRUZ &amp; THE HOUSE OF WINE</b>
<b>Port:</b>	<b>TENERIFE</b>
<b>Country:</b>	<b>SPAIN</b>
<b>Ground Operator:</b>	<b>MSS TOURS - (MALLORCA SEA SHIPPING)</b>

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	0:30	Departure and panoramic visit to Santa Cruz de Tenerife	30			
0:30	0:45	Drive to "La Laguna" World Heritage City	15		paved	yes
0:45	1:15	Guided visit to the main highlights of "La Laguna"	30			
1:15	1:35	Drive to "The house of wine"	20			
1:35	2:15	Guided visit & Wine tasting at "The house of wine" (museum, shop and garden)	45	10	Cobblestone and ceramic tiles	yes
2:15	3:45	Delicious brunch at "Tasca La Sabina" Restaurant	90		Paved	yes
3:45	4:30	Back to port	45			

### TOUR DESCRIPTION:

We will start our tour with a guided visit to Casa del Vino to discover this amazing space and taste Tenerife's most popular wines, which are known for their uniqueness and wide variety. <https://www.casadelvinotenerife.com/>

This is not just any wine tasting, this is a tasting of products from our own island and a enological experience designed by professionals who have wine in their DNA. Our task is to tell the world about the riches of Tenerife's countryside, the unique character of the land that produces wines for six appellations of origin.

Additionally, and to learn more about the history and characteristics of their wines, we will also visit the Wine Museum and the Garden with local plant species and vines. After our visit we will have a nice and tipycal canarian brunch at Tasca La Sabina restaurant, where we will enjoy some of their most typical dishes such as Canary cheeses with gofio, with paprika and cheese macerated in cilantro; homemade fig jam and "quesillo"

Canarian pork tenderlion with almogrote sauce; Kneaded gofio skewer; Scrambled with Teror chorizo;

**\*\*Sundays and Mondays we will be able to visit "El Sitio" Winery due to The House of Wine is closed. "El Sitio Winery" was inaugurated in May 2016. Located in the municipality of Tacoronte (Tenerife) is the only Canarian winery with energy self-sufficiency. This winery was created by the González Yanes family. D. Francisco, along with his three children, wanted to fulfill his vital desire to make the wines he dreamed of. His extensive business experience and extensive experience in foreign markets have been essential to position, in a short space of time, Bodegas el Sitio and its monovarietal wines, full of the minerality of the volcanic soils of the islands, as the most desired by consumers of premium wines.\*\*Come and savor the canarian gastronomy paired with the best wines of the Island. A unforgettable experience!**

#### Tour notes / Additional information for guests' guidance:

Large accessible area, small steps in the cellar area (two steps) and stairs (not accessible) to see the tanks inside, they can be seen from the outside on the way to the winery. Irregular volcanic stone floors, in the old area. Picón (volcanic ash) in the area of the vineyards. \*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival\*

#### What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

#### Please provide 3 selling points for this tour:

- 1.-A visit to Finca La Baranda, home of Casa del Vino, is particularly appealing due to the 17-century architecture and breathtaking views of Mount Teide and the sea.
- 2.-Upon walking through the main entrance, guests are welcomed by one of the Canary Island's traditional jewels: a press house located in the main courtyard.

SITES / VENUES / ATTRACTIONS VISITED			
VENUE 1			
Name of the venue		TASCA LA SABINA	
Restrooms available		YES	
MENU		<div>STARTERS:</div> <div>Canary cheeses with gofio, with paprika and cheese macerated in cilantro; homemade fig jam and "quesillo";</div> <div>MAIN COURSE:</div> <div>Canarian pork tenderlion with almogrote sauce; Kneaded gofio skewer; Scrambled with Teror chorizo;</div> <div>DRINKS:</div> <div>Kir royale with banana; Papaya juice and 2 wines;</div> <div>*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*.</div>	
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° of pax per group:	
		1 ship escort FOC per group?	
Special opening fees?	NONE	Headsets / audioguides included?	

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES - LUNCH	Total Tour Duration:	4:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	20/25	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	TASCA LA SABINA	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancellation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	YES	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	THE HOUSE OF WINE IS CLOSED ON MONDAYS AND SUNDAYS	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).
The venue is provided with a ramp

RATES			
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)	
		20	25
ADULT	EUR	100,00 €	95,00 €
CHILD	EUR	50,00 €	47,50 €

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<b>TOUR NAME:</b>	<b>WORKSHOP OF MOJOS &amp; WINE TASTING</b>
<b>Port:</b>	<b>TENERIFE</b>
<b>Country:</b>	<b>SPAIN</b>
<b>Ground Operator:</b>	<b>MSS TOURS - (MALLORCA SEA SHIPPING)</b>

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	0:30	Departure to Santa Cruz de Tenerife and city panoramic	30			
0:30	1:30	Arrived to the Winery, guided visit and wine tasting	60		Paved	yes
1:30	2:00	Drive and arrived to our venue for the Workshop of Mojos	30	Ramp	cobblestones	yes
2:00	4:00	Live the experience & lunch	120	Ramp	cobblestones	yes
4:00	4:30	Return to pier	30			

### TOUR DESCRIPTION:

The famous and delicious wrinkled potatoes are accompanied with mojo. Canarian potatoes are not easily found outside the islands but in the absence of them we have settled for some cherry potatoes.

History of Canarian Mojo

These sauces are an essential part of Canarian cuisine and are used in many traditional dishes.

But did you know Mojo has a long history dating back to Roman times?

The history of Mojo is a very interesting story that dates back to Roman times. It is said that the Romans were the first to bring the Mojo recipe to the Canary Islands and that, from there, the sauce was adapted to local ingredients and became a fundamental part of Canarian cuisine.

Over the centuries, Mojo has been highly appreciated on the island and has been used to season meats, fish, vegetables and much more.

There are many different recipes for preparing Mojo, and each family usually has their own secret version.

However, there are some ingredients that tend to be common in most Mojo recipes, such as garlic, cumin, paprika and olive oil.

We will paired this gastro experience with local wines and if applicable, juice, beer or water.

– The dishes can be adapted in case of allergy or intolerance –

Tour notes / Additional information for guests' guidance:

Large accessible area, small steps in the cellar area (two steps) and stairs (not accessible) to see the tanks inside, they can be seen from the outside on the way to the winery. Irregular volcanic stone floors, in the old area. Picón (volcanic ash) in the area of the vineyards. \*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival\*.

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

- 1-Learn and have fun participating in the elaboration of the "Mojo Picón with Wrinkled Potatoes", red or green, with cilantro, parsley or pumpkin.
- 2- The chef will guide you to get the best taste of one of the 7 gastronomic wonders of this country.
- 3- Things to spread; watercress butter, almogrote and palmero chorizo, cheese shavings on biscuit bread. Wrinkled potatoes with three glasses of their young wines to choose between our dry whites, or carbonic maceration rosés and reds.

SITES / VENUES / ATTRACTIONS VISITED			
VENUE 1			
Name of the venue		TASCA LA SABINA	
Restrooms available		YES	
MENU		Freshly baked bread with a selection of spreads (watercress butter, spiced goats cheese and chorizo from La Palma) and thinly sliced cheese on toasted bread Wrinkled potatoes and a lettuce and onion salad dressed in Monje Macho vinegar Includes 3 glasses of wine per guest to choose from our young wines dragoblanco seco, dragoblanco fruity white wine or bibiana rosé and our young red wines hollera maceración carbónica, tintomonje or tradicional or, if applicable, juice, beer or water	
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° of pax per group:	
		1 ship escort FOC per group?	
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES - LUNCH	Total Tour Duration:	4:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	20/25	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	TASCA LA SABINA	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	MONDYESAYS	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).
The venue is provided with a ramp

RATES			
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)	
		20	25
ADULT	EUR	105,00 €	99,00 €
CHILD	EUR	52,50 €	49,50 €



## PICTURES

