



Educational Journeys (FAMs)

*All prices include most meals and lodging. Gratuities are not included.
To check availability, please email the contact listed below.*

Heritage, Wine, and Gastronomy | March 20-22, 2022 (3 Days, 2 Nights)

Join us in our extraordinary tour to Eger and Tokaj, two of Hungary's most known wine regions! Meet the winemakers, taste wines in hundreds of years old cellars, enjoy fine food, experience the life of the locals, join us on hidden paths!



Early Bird (Expires January 7, 2022)	Regular (Starts January 8, 2022)
Double Occupancy EUR 550 per person	Double Occupancy: EUR 630 per person
Single Occupancy: EUR 650 per person	Single Occupancy: EUR 745 per person

Inclusions: 2 nights in a 4* hotel, most meals, dedicated tour director, transportation throughout the tour, and entrance fees

This tour will operate with a minimum of 15 guests and a maximum of 30 guests.

To book this Educational Journey, please contact:

Mrs. Csilla Jánosi

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March 20, 2022 – Day 1: Lunch and Dinner Included

After a 1.5 hour journey from Budapest, we will arrive at the heart of the Matyo culture, the small village of Tard. Locals will welcome us with "Pálinka" and "pogatcha". Visit the embroidery manufacturer, enjoy a short presentation of the traditional embroidery and folk costumes and possibly try the Matyo embroidery with local ladies. Design your own piece, learn some traditional knowledge, get to know the secret of the land and the people who have lived there. For lunch, the home-cooked menu is the most famous Hungarian dish, Goulash, and apple pie. After lunch, we'll prepare the homemade traditional fresh pasta.

We'll transfer to the charming city of Eger to do some sightseeing and a walking tour downtown. After checking into the hotel, we'll visit the Egri Bikavér ("Bull's Blood" Museum) and enjoy dinner with a cellar visit and wine tasting in the Gál Tibor Winery.



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March 21, 2022 – Day 2: Breakfast, Lunch, and Dinner Included

After breakfast, we'll transfer to Tokaj Wine Region. We'll visit the Synagogue of Mád, built-in 1795, and learn about the Jewish heritage of the region. We'll start exploring the Tokaj wine region in a family-owned boutique winery with exceptional wines. We'll learn about the terroir, the unique volcanic soils, and the dry and sweet wines of Tokaj. We'll enjoy wine tasting with cold lunch at the winery. After having lunch, some treasures will be waiting for us to be explored in a six hundred years old, almost 2 kilometers long cellar labyrinth. During our cellar tour, we will taste the wines of one of the most iconic wineries of the Tokaj wine region. We'll check-in at the winery-owned Degenfeld Castle Hotel****. We'll enjoy a wine-paired dinner in the elegant hotel restaurant.



March 22, 2022 – Day 3: Breakfast and Lunch Included

In the morning, we'll depart to Bodrogkeresztúr. We'll visit the vinegar manufacture with a tasting. The Tokaj Wine Vinegar House makes wine vinegar from top-quality Tokaj grapes and fruits without any additives, applying natural methods, thus making the product indispensable in haute cuisine in Hungary. Next, we'll visit the Héliá-D "cosmetic" Castle, a stunning 16th-century building. The Castle provides information and knowledge about herbs, cosmetics, and the healing effects of the Tokaj wines and gives the visitors hands-on experience about preparing cosmetics. We will prepare our own cream with Tokaj Aszú wine while tasting some herbal teas. After lunch at a wine estate, we'll transfer back to Budapest.

