



OAXACA MEXICO WEEKEND

BEST CRAFTS, FOOD, INDIGENOUS CULTURE AND WEATHER

Pre Tour Mexico City Jan 16-18 2021 \$799 double occ. +\$165 single.
Based on 6 going. Deposit: \$200

Main Tour: Oaxaca: culinary craft center of indigenous Mexico Jan 18-23 2021 \$1899 + flights Mexico City-Oaxaca (est \$250-290). Single + \$275 and **guaranteed until July 1 2020**. Deposit: \$500

MEXICO CITY OPTION PRE TOUR

(Hotel: Mexico City Hampton Inn & Suites by Hilton ****)

Jan. 16. After landing, take luggage and leave secured area, our transfer personal is waiting. Transfer to our charming centrally located historic hotel. Our guide will meet you and take you to a top restaurant for a la carte **dinner(included)**.

Jan. 17

(Today's program includes **breakfast and lunch**.)

One of the largest cities in the world is going to amaze you. Mexico City is the political, social cultural center of the country with many universities, museums, and monuments. Tour of the center with a visit of the presidential palace with Diego Rivera murals, Zócalo and cathedral.

Xochimilco is a district in the south, known for floating gardens that Aztecs created on Lake Texcoco to supply its capital. The channels of the "Huertos Flotantes" are more than 90 miles. The gardens are a UNESCO World Heritage Site. On a small boat tour you get to know the gardens.



Coyoacán a suburb was long agricultural. Besides a walk through the historic center of Coyoacán, we visit Museo Frida Kahlo at Casa Azul ("blue house"). Nearby, Russian Trotsky lived until his assassination; his house can be visited optionally. Lunch is a la carte in a local restaurant.

Jan. 18 continue to:

OAXACA TRIP

Jan. 18 Mexico City to Oaxaca (Today's program includes **breakfast** in Mexico City-depending on flights. **Dinner with wine** in Oaxaca.) Transfer to the airport. Flight to Oaxaca; schedules not yet available. We hope to leave est 9:30AM- we will book flights at optional extra charge)

Fly Mexico City - Oaxaca, flight time 65 minutes. Our hotel in Oaxaca is Casa Conzatti *** (****), a quaint central boutique hotel. Please take luggage and leave the security area, our group transfer personal is waiting. Transfer to our hotel.

During a tour of the center of Oaxaca, experience one of the most beautiful colonial towns of Mexico. Situated in the Valle Central, Oaxaca is part of the tropics, but owing to its altitude 4,900 ft. mean temperature is a pleasant 21°C. Stroll the old cobbled streets, and visit – besides the magnificent church of Santo Domingo de Guzmán and the ever-bustling Zócalo – one of the many colorful markets. **Oaxaca is Mexico's craft center!**

Dinner is at El Asador Vasco, ranked among the best restaurants in Oaxaca. Enjoy dining in the terrace with a view over the lively Zócalo, under canopies outside of the restaurant or in the uniquely designed dining room. with. In addition to excellent cuisine, the El Asador Vasco offers exquisite Mexican wines and lovely service. Highly recommended is homemade Tortilla Soup as well as the Chuletón al Carbón con Pimientos Confitados.

Jan. 19

(Today's program includes **breakfast** and **dinner with wine.**)

We visit world of the Zapotec and Mixtec at Monte Albán. The magnificently situated ruins on an flattened hilltop are surrounded by terraces, houses, temples and tombs. Here lived common people. At its heyday (500-800 AD), the center is said to have had 50,000 residents.

Oaxaca - San Antonio Arrazola (Journey / 12.0 km / 30 Min.)

Accompany us to the small village of San Antonio Arrazola, internationally known for its wood carvings. This folk art is now known throughout the world. See photograph at the top of this itinerary.

San Antonio Arrazola - Oaxaca (Journey / 12.0 km / 30 Min.)

The colonial Casa Oaxaca at Jardín del Pañuelito will draw you in with its elegance. All around Mexico, this restaurant is known for delicacies that Chef Ruiz prepares. Enjoy spectacular view Santo Domingo Church from the roof terrace while savoring a spicy Mezcal or wine from the Parras de la Fuente fields in the north. Experience rich flavors and aromas of Oaxaca by tasting the typical chapulines or the traditional tlayudas.

Jan. 20 Oaxaca

(Today's program includes **breakfast.**)

The day is free. Ask our guide for suggestions.

Jan. 21

(Today's program includes **breakfast and lunch.**) This morning we meet our chef in the restaurant Origen. to discuss a menu for our cooking lesson. We go to the the central market to buy fresh ingredients from surrounding villages and enjoy the hustle and bustle. Your bags filled with regional products, return to the kitchen to learn Mexican cuisine while preparing a multi-course menu. We look forward to a tasting of Mexican wine as well as of famous mescal,

Oaxaca - Teotitlán del Valle (Journey / 28.0 km / 40 Min.)

When you enter Teotitlán del Valle, you notice freshly dyed wool threads everywhere – they are drying in the sun and waiting for processing. The dyes are produced from natural substances. The whole village has specializes in the manufacture of carpets, and every family, mostly of Zapotec origin, has its own style and master weavers.

Teotitlán del Valle - Oaxaca (Journey / 25.0 km / 40 Min.)

Jan. 22

(Today's program includes **breakfast and dinner with wine.**)

Oaxaca - Tule (Journey / 12.0 km / 36 Min.)

Between Oaxaca and Mitla lies the peaceful village of Santa María del Tule and the small church in the center, you visit the enormous ahuehuete tree, which has grown t 36.2 m [119 ft.] round during its 2,000 years' life.

Tule - Hierve el Agua (Journey / 61.0 km / 83 Min.)

Excursion into the mountains near Mitla. From Xaaga we follow trails of Sierra Madre to the springs of Hierve el Agua. The hot springs formed pools. Hierve el Agua - Mitla (Journey / 17.0 km / 35 Min.) Visit the archaeological site of Mitla. The importance of this "place of the dead" is still not clear ; much knowledge is lost. The buildings were probably built by the Zapotec. The Group of the Columns with Patio of Mosaics is considered one of the highlights of pre-Columbian architecture in Mexico. Mitla was the seat of the "Great Seer" and religious center. Today the neighborhood is marked by small picturesque markets where weavings and other articles are offered.

Mitla - Oaxaca (Journey / 45.0 km / 76 Min.)

Dinner with wine is in a colonial building of the restaurant Catedral, with its magnificent facade. For the Chef, it is important to use regional products with best ingredients from all Oaxaca – the chapulines are not to be missed, interpreted in a modern way. Do not leave aside the recommendation "Quesillo asado acompañado de verdolagas".

Jan. 23

(Today's program includes **breakfast** depending on flight time.)

Transfer to Oaxaca Airport (OAX) for early morning flights. We will post flight times as soon as available. Do not book your Mexico City flights until notified of this timing.

Trip includes: hotels as above, meals as noted a la carte as noted, with wine as noted, sightseeing noted, travel by Mercedes Sprinter, fully guided by our hand picked guide, 1 group transfer in each direction, tips to porters and maids, entrance fees as noted, 2 bottles water daily pp, local taxes. Extra meals in Mexico are very inexpensive.

Additional nights in Mexico City and Oaxaca can be booked.

All images on this itinerary are from www.visitmexico.com, the official tourism site.

