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25
TRIPS
TO
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JULY/AUGUST 2019

**Celebrate the 100th birthday of Grand Canyon National Park*



It doesn't get any fresher than this: A wholesaler displays a chunk of tuna at Tokyo's Tsukiji Fish Market.

2. The Cheese Stands Alone

When you hit the road with Cheese Journeys, things are bound to get cheesy. On the 12-day tour "Alpine Regions of France and Switzerland," you explore the centuries-old process of making Reblochon from the milk of cows that grazed on mountain wildflowers. You visit the cave where 100,000 wheels of France's popular Comté cheeses are aged. And you witness the preparation of L'Étivaz—in copper cauldrons over wood fire—and taste samples with the maker. Plus, you stay in a restored chateau and visit wineries working with grapes native to the area. From \$6,950. September 9–20, 2020. cheesejourneys.com —SIMRAN SETHI

3. A Chef's Take on Japan

Tour company Modern Adventure taps VIPs in the culinary and wellness realms to lead trips. Naomi Pomeroy, the James Beard Award-winning chef behind the restaurants Beast and Expatriate in Portland, Oregon, has designed a seven-day tour of Japan. Travelers experience a traditional tea ceremony in Kyoto, forage for vegetables near Osaka, and spend an evening at Tokyo's wacky Robot Restaurant. With just 14 spots, the trip promises time with Pomeroy as you go from fish auctions to izakayas to pizzerias—and visit a sumo gym, a Buddhist shrine, and a grand bamboo grove. From \$9,000. November 3–9, 2019. modernadventure.com —ASHLEA HALPERN



4. Italy for Wine Lovers

Oenophiles get an inside track to legendary wineries when they call on Access Italy. The company creates custom itineraries of two or more days in classic and emerging Italian wine regions. In Tuscany's Val d'Orcia, join vineyard walks and tastings at Podere le Ripi, a biodynamic winery known for its brunello di montalcino. The winery is also celebrated for its bonsai vineyard, which owner (and espresso heir) Francesco Illy planted using a method that yields high-quality grapes and few bottles. Access Italy even gets its guests into the exclusive Tenuta di Trinoro, near Sarteano. From \$7,300 for seven days, year-round. accessitaly.net —LINDSAY LAMBERT DAY

5. The Many Flavors of Iran

Fresh cheese with seasonal jam, lamb skewers with tangy yogurt, rosewater ice cream—these are just a few of the dishes that tempt food obsessives on Wild Frontiers' 10-day "Tastes of Iran" culinary tour, led by U.K.-based food writer Simi Rezai-Ghassemi. Groups of no more than 12 meander through lively bazaars, family farms, and private orchards to learn about Persia's culinary traditions. Rezai-Ghassemi hosts two cooking classes, so you can take a few techniques back home. Also on the itinerary: visits to the ruins of Persepolis, Karim Khan Castle in Shiraz, and the Sheikh Lotfollah mosque in Isfahan. From \$4,345. September 2020. wildfrontierstravel.com —ASHLEA HALPERN

