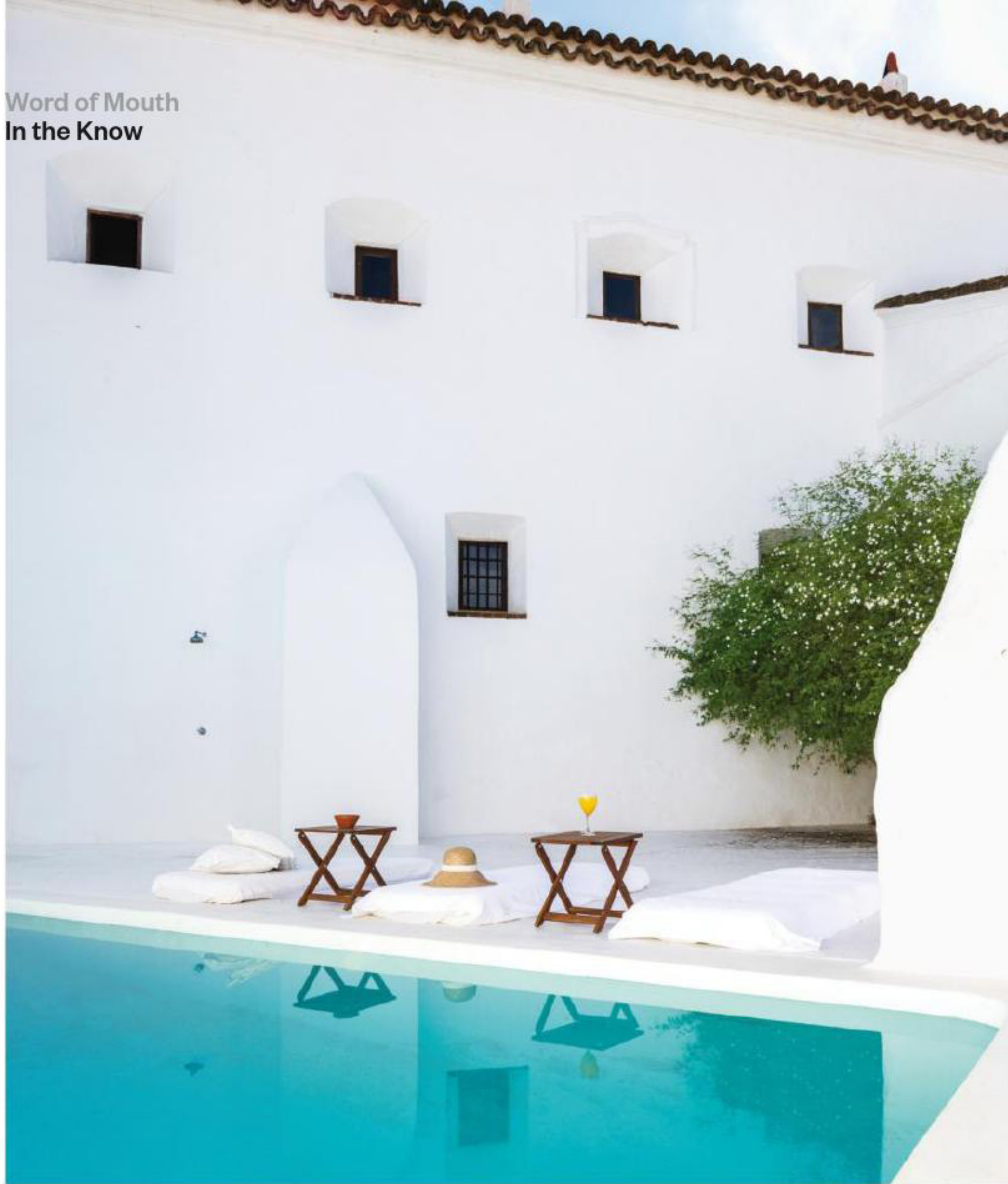


Word of Mouth In the Know



Drink Wine, Eat Jamón, See No One

Think of Spain's Extremadura—a bucolic farming region backed up against Portugal—as Cortona pre *Under the Tuscan Sun*. It's the home of *jamón Ibérico*, produces much of the world's best sheep's milk cheese, and is responsible for the kind of crisp whites that are worth the three-hour drive from Madrid. Here's how we're planning our next laid-back—meaning, doing as little sightseeing as possible while eating the best food possible—European getaway.

HOME BASE

Hospedería Convento de La Parra, a former Clarist convent that's now a 21-room hotel with a small swimming pool surrounded by daybeds. Its minimalist decor—whitewashed walls, gauzy floor-to-ceiling curtains, and sheepskin rugs on terra-cotta floors—is a welcome counterpoint to the dry, rugged landscape.

GETTING AROUND

You'll definitely need a car, but to really get close to the area's groves of ancient olive trees and crumbling Roman ruins, get yourself on a horse. **Jerebeque Trails**, in the town of Trujillo, keeps a stable of Andalusian purebreds.

WHERE TO TASTE

Cerro la Barca, outside Mérida, is one of the few vineyards rescuing the nearly forgotten Eva de los Santos, a slow-maturing grape that grows well in Extremadura's dry, hot weather.

Don't miss their Vegas Altas Blanco, an excellent un-oaked organic white.

WHERE TO EAT LIKE YOU LIVE THERE

In the town of Zafra, stop by **La Marquesa**, housed in a centuries-old olive oil mill, for grilled meats, cheeses, and plates of beautifully marbled, acorn-fed *jamón*. Be sure to order the risotto with Idiazabal cheese first thing—it sells out early.

THE RESERVATION TO MAKE IN ADVANCE

At the two-Michelin-starred **Atrio**, chef Juan Antonio Pérez relies heavily on local ingredients in his daily tasting menu, which includes dishes like frog's leg-stuffed tomatoes and *truffle pâté en croûte*. And then there's the wine cellar stocked with the world's best bottles—Haut-Brion, Lafite Rothschild, Latour.

EDNA ISHAYIK



Scents in the City

When the celebrated French nose Francis Kurkdjian created Mr. Burberry, the newest male fragrance from the British luxury brand, he drew inspiration from the great barbershops of London. "The scent is about that freshness and cleanness," says Kurkdjian. Go under the razor at any of these favorite Old Smoke establishments to catch a whiff for yourself.

Geo. F. Trumper

Ian Fleming favored the private, velvet-curtained booths at this over 100-year-old Mayfair institution whenever he needed a shave and a trim.

Nomad Barber LDN

Miguel Gutierrez re-searched grooming trends across 30 countries before opening his East End shop in 2014.

Ruffians

At this hipster-esque Covent Garden outfit, you'll be handed a stiff drink before you even make it to the retro barber's chair. JON ROTH

