



Generalitat de Catalunya
Government of Catalonia
Catalan Tourist Board



Wine and food experiences

Catalonia is appetising

Discover the
tastiest route
in the world



*Fried cod fish at
Sant Antoni market

Catalonia is appetising

Enjoy the gastronomic and wine
experiences that Catalonia offer to you





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CATALONIA, A WINE AND FOOD DESTINATION

Catalonia is a joyful, festive and family-friendly place where people love to celebrate life on a daily basis, as time goes by with the changing seasons, on anniversaries, with big and small events. Is there a better way of celebrating than with a good meal?

Catalan gastronomy thrives on top quality products. Its varied geography has historically been used by its people to create an exquisite pantry, where we find no shortage of fresh fish and shellfish, vegetables, fruit, meat from its valleys and mountains, mushrooms, different cheeses and olive oil, among many other products. If we wash all this down with the excellent wines and cavas that are made throughout the country and finish it off with an exquisite pastry delight, our dining experience is guaranteed to be a feast for the senses.

The strategic location of these lands, bathed by the Mediterranean and sheltered by the Pyrenees, has attracted a multitude of peoples since ancient times. Iberians, Phoenicians, Greeks, Romans, Jews, Arabs, Christians... The mixture of all these cultures has produced a varied and delicious cuisine like few others.

With this historical legacy and that succulent pantry full of fresh products from the sea and mountains, the limits of Catalan cuisine are endless. The Adrià brothers, the Roca brothers, Carme Rusalleda and Santi Santamaria have dazzled diners from all over the world with their recipes, in which they have wisely mixed tradition and creativity.

Travelling through Catalonia you will discover, even without intending to, this fabulous gastronomy that, undoubtedly, will pleasantly surprise you. You will find weekly markets and shops for independent craftspeople, with discreet inns serving home-made dishes and sophisticated avant-garde cuisine, with parties and gastronomic days based on a dish or a product, wineries in beautiful modernist buildings and century-old oil mills. Enjoying Catalan gastronomy means delving into the geography, history and culture of a people who have closely linked the joy of living with good food.



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WHAT'S IN THIS PUBLICATION?

A WORLD OF OPPORTUNITIES

In the following pages, you'll find dozens of proposals to help you enjoy Catalonia's wine and gastronomy. Experiences and activities to raise your glass to and experience the vibrant cuisine of this land, from north to south and from east to west. We'll uncork them, territory by territory, and serve them up in two large groups, depending on whether you are more interested in wine tourism or gastronomy. What's more, we have highlighted those experiences aimed at the more expert *wine lovers* and the die-hard *gourmets*.

Throughout this assortment of selected experiences, you will have the opportunity to taste wines aged at the bottom of the sea, have a country breakfast in an artisan winery in Barcelona or discover the Penedès vineyards by bicycle. You will also discover the essence of the local products in markets, fish markets,

country houses and restaurants, and you will meet the people who grow or produce them in their own homes.

A UNIVERSE OF INSPIRATION

Do you know what kind of wine and gourmet food tourist you are? This could be a good starting point for your journey of discovery through Catalan wine and gastronomy. And, if you still don't know, we'll help you find out! Our menu features a broad range of products full of passion, flavours, tradition, history, characters, Michelin stars, quality products, clichés to break and many, many options to enjoy yourself and have a great time.

The first few pages tell you where and how to make the most of your time enjoying food and wine tourism. Let them inspire you!

ROUTES FOR ALL PALATES

And if you're somebody who can't bear to miss a thing, keep reading until the end, because in the last few pages we suggest twenty-five routes where you will find everything and in large quantity. Nine wine routes that are authentic paths to happiness through the myriad of denominations of origin for quality wines in Catalonia. And sixteen other routes to meet the local craftspeople, as part of the Bienvenidos a Payés Todo el Año programme, in which producers open their doors to visitors.

Bon appetit!

GET PASSIONATE ABOUT GASTRONOMY

IF YOU LIKE TO EAT AND DRINK WELL, IF YOU WANT TO LIVE IN A COUNTRY WHERE THE PASSION FOR GASTRONOMY SHINES THROUGH IN EVERY PLATE AND EVERY GLASS, IN THE ARTISAN PRODUCTS, IN ITS PEOPLE AND IN ITS TRADITIONS, CATALONIA IS THE PLACE FOR YOU. BOTH ON THE COAST AND INLAND, THE RICHNESS OF ITS CUISINE WILL APPEAL TO ALL YOUR SENSES.

Both in inland towns, in mountain hamlets, in coastal villages or in the cities, a gastronomy with traditional roots awaits you, elevated to its most delicate expression.



The people who passed through these lands left an impressive culinary legacy that the great Catalan chefs have successfully preserved.

Humble inns, rural restaurants, sophisticated urban venues or sunny terraces with sea views. The culinary offer is varied and diverse.



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The cuisine in Catalonia speaks of history and memory, contrasting geographies, ancient landscapes, the people who inhabit them, their customs, life, the present and the future. A cuisine with different accents, rich and eclectic, that tells us how it was created. A cuisine that defines a country with a lot still to show. Listen to it, try it, discover it.



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Wine, oil, meat, fish and farm products are the basis of a recipe that has been handed down over the centuries.

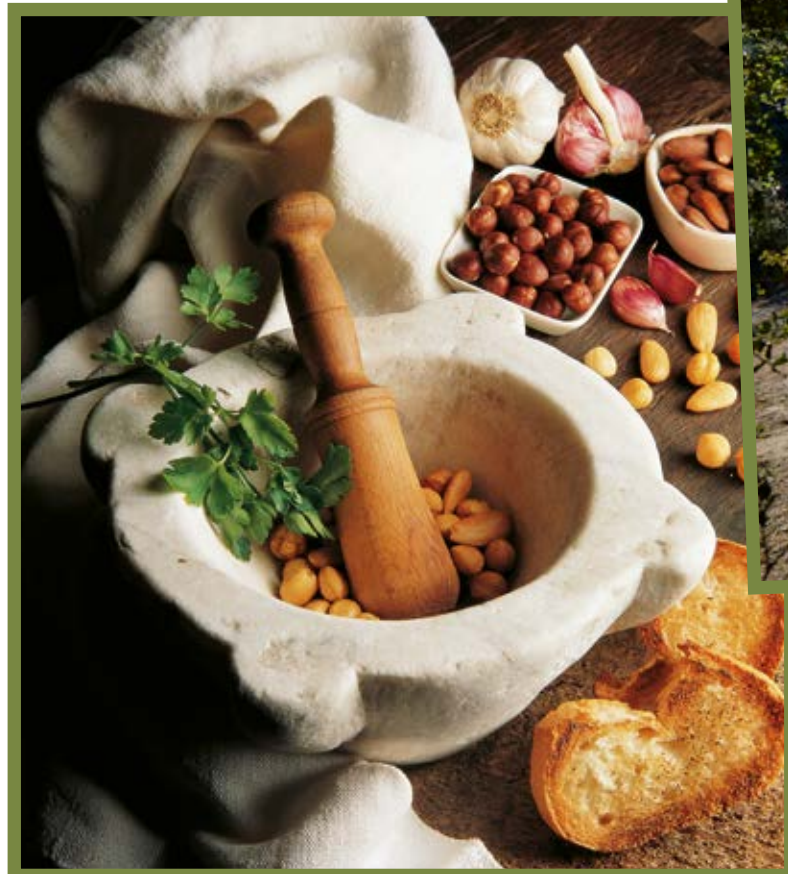
Catalan cuisine is as rich and complex as its history. Today, its personality is internationally recognised and appreciated.



© ACT



On their way through Catalonia, Iberians, Phoenicians, Greeks, Romans and Arabs laid the foundations for one of the most varied cuisines of the Old Continent. Some contributed with the cultivation of cereals, others seafood cuisine, the next ones wine and oil, followed by nuts and rice. Overseas trade brought spices and new ingredients such as potatoes, cocoa or corn.



© PERE PONS / ACT

THE TASTE OF HISTORY

CATALAN GASTRONOMY IS AS OLD AS TIME. THOUSANDS OF YEARS OF HISTORY, AND AN OPEN AND EVER EVOLVING CULTURE, HAVE FORGED A FLAVOURFUL AND VARIED CUISINE. TO DIVE INTO THIS CULINARY HERITAGE, TO TASTE ITS NUANCES AND LEARN ABOUT ITS ORIGINS, IS TO UNDERSTAND THE COMPLEX AND EXCITING HISTORY OF AN ENTIRE COUNTRY.



© MARC CASTELLET PUIG / ACT

Appetisers and sofritos straight from medieval recipe books. Onion, almonds, cinnamon or nutmeg are the base of many traditional dishes.

Inns and taverns were at the centre of public catering, from which iconic dishes such as rabbit with beans or monkfish soup arose.

The history of wine is present in archaeological sites from the Roman era and in presses and wineries dotted throughout the Catalan coast.

Farmers, fishermen, livestock breeders, wine growers and olive growers are the basis of the most traditional and avant-garde Catalan recipe book.

Tastings, walks, harvests, talks, secret recipes... You will get an insight into their day-to-day activities and witness the honesty with which they work.



Coexisting with the landscape and respecting the environment, the gastronomic craftspeople take care of the treasures with which they create their products.

Scour the landscape in search of designations of origin and protected geographic indications. Discover the incalculable value of food crafts.



© ACT



© ACT



Fruit, vegetables, oil, fish, meat, milk, cheese, wine or cereals are some of the products that fill the markets and shops of Catalonia every day. Exquisite Catalan dishes are made with them, but... do you know where they come from? Would you like to find out about the production process first-hand? Visit the agro-food craftspeople and discover what their daily lives are like.



© ACT

HEROES FROM THE PANTRY

THE ROOTS OF CATALAN GASTRONOMIC CULTURE RUN DEEP THROUGH ARTISAN TRADITION. FARMERS, LIVESTOCK BREEDERS AND FISHERMEN, WITH POPULAR WISDOM AND KNOWLEDGE TRANSMITTED FROM GENERATION TO GENERATION, ARE ALSO EXCELLENT GASTRONOMIC CRAFTSPEOPLE. VISIT THEM AND LEARN ABOUT THE PRODUCTION PROCESS FIRST-HAND.

CHEFS THAT ARE PURE GENIUS

IN CATALONIA, COOKING IS AN ART THAT TRANSCENDS THE STOVE. RENOWNED CHEFS AND COOKING GROUPS HAVE BEEN RECOVERING ANCESTRAL RECIPES FOR DECADES TO PROMOTE THEM THROUGH CREATIVITY AND INNOVATION. A COMMENDABLE TASK THAT IS BASED ON RESPECT FOR LOCAL PRODUCTS AND THE HONESTY OF THEIR PROPOSALS.

Catalan chefs work hand in hand with farmers and producers to recover native varieties and find new culinary uses for them.

© ACT



© ACT

Catalan cuisine has been able to adapt to the trends and movements of international gastronomy without giving up its own identity.

The boom of Catalan gastronomy at the end of the 20th century led to the formation of internationally renowned cooking schools.



© ACT

The talent, courage and determination of its chefs have made Catalonia a prestigious gastronomic destination. After being the cradle of the culinary revolution that surprised the world at the beginning of the 21st century, a new generation of restaurateurs has taken the reins of the kitchen, ready to surprise with extraordinary proposals that take cooking to its maximum expression.



© ACT



© ACT

The legacy of the Adrià brothers, the Roca brothers, Carme Ruscalleda or Santi Santamaria has inspired a new generation of chefs.

CUISINES FOR ALL PALATES

AS A COUNTRY OF FARMERS AND SAILORS, CATALAN CUISINE HAS BEEN BUILT ON SELF-SUFFICIENCY, PRODUCTIVITY, LOYALTY TO THE CALENDAR AND A PANTRY BORN FROM THE DIVERSITY OF LANDSCAPES THAT SURROUND US. THIS HAS ALLOWED US TO ENJOY A VAST RECIPE BOOK THAT IS EXPRESSED THROUGH GREAT DIVERSITY.

Sea and mountains nourish and supply the Catalan markets, kitchens and tables. Seafood cuisine, from the *suquets* of the Costa Brava to the rice dishes of the Ebro Delta, and inland cuisine, with meat from Girona, snails from Lleida, *calçots* from Tarragona or the mushrooms from the province of Barcelona, are just some of the country's culinary delights.



© GEMMA MIRALDA / ACT



© ACT



© GEMMA MIRALDA / ACT

Rural cuisine conveys the ancestral flavours of the countryside. Stews cooked patiently over a low heat that are the result of both ingenuity and necessity.

The cities have their own gastronomic pace. Cafeterias, terraces and bars complement the gastronomic offer.



© FOODLOVERS / ACT

What would good gastronomy be without a wine list to match? Catalonia can pride itself on producing excellent and varied wines.

Catalan gastronomy is a faithful reflection of the country's landscape. The combination of products from its different areas are the basis of its riches.



© ACT

A land of contrasts, a privileged climate and an ancient tradition explain the richness and variety of Catalan cuisine.



© ACT



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FORGET ABOUT STEREOTYPES

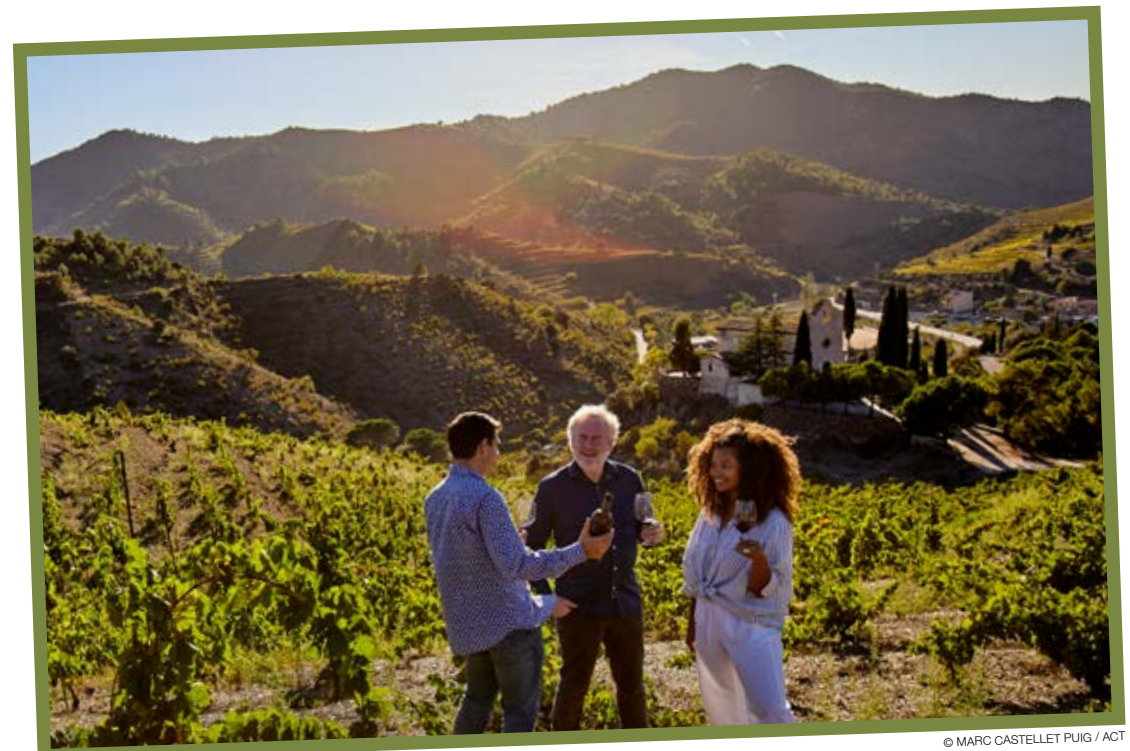
AS MUCH AS YOU THINK YOU KNOW CATALAN CUISINE, IT CAN ALWAYS SURPRISE YOU. TO TRAVEL THROUGH CATALUNYA IS TO DISCOVER AND UNDERSTAND WHERE SOME INGREDIENTS, PRODUCTS AND UNIQUE PRODUCTION METHODS COME FROM, WHICH ARE THE BASIS OF A VAST AND THOROUGH RECIPE BOOK, AN ESSENTIAL ELEMENT OF A KITCHEN THAT TELLS US WHERE WE COME FROM AND WHO WE ARE.

The products speak of geography, seasonality, know-how and popular wisdom, but also of ancestral customs and traditions.

© MARC CASTELLET PUIG / ACT



© ACT



© MARC CASTELLET PUIG / ACT

Visiting the producers, taking part in cooking workshops, helping with harvesting, learning their recipes and their secrets, going fishing for the day, collecting wild flowers, enjoying wine tastings and, in short, sharing moments around good food will allow you to really get to know some of the products that make up an important gastronomic heritage.

You will find wineries of all sizes and vocations, many of them grouped into the 12 denominations of origin.

There is no corner in the whole of Catalonia that doesn't have a unique product, local recipe or a curious interpretation of the tradition itself that will take you by surprise.

A diverse geography full of contrasts, with a variety of climates, is the origin of a priceless pantry.

Red prawns, mushrooms, wine, truffle, oil, snails or potatoes are just an excuse to spend your weekends the right way.



The weekly markets are a splendid showcase for what's growing in the orchards depending on the season or what is being caught at sea.

Gastronomy is a reason to celebrate life, cooking, history, the scenery, heritage and food crafts.



© ACT



© ACT



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Choose any weekend on the calendar and you're sure to find a fair or festival dedicated to a dish, a culinary tradition or a single product in some town in Catalonia. Visiting them is a way of finding out about the country, getting to know local products and recipes and, at the same time, discovering the most playful side of a culture in which cooking and wine play an important role.



© ACT

MUCH MORE THAN BARCELONA

IN THE CATALAN CAPITAL, AVANT-GARDE CUISINE LIVES ALONGSIDE TRADITION AND CUISINES FROM ALL OVER THE WORLD. HERE, YOU WILL FIND SAMPLES OF GASTRONOMY FROM THE WHOLE COUNTRY, BUT DARE TO EXPLORE THE NOOKS AND CRANNIES WHERE THESE DISHES ORIGINATE. YOU WILL DISCOVER A GASTRONOMY THAT YOU WON'T FIND IN GUIDEBOOKS. YOU WILL TRAVEL TO THE ROOTS OF CATALAN CUISINE.

EXPLORE CATALONIA FROM GLASS TO GLASS

IN EACH BOTTLE THERE'S A WORLD TO DISCOVER, A UNIVERSE WHICH, WHEN YOU TASTE IT, REVEALS ITS CHARACTER, THE NATURE OF THE LANDSCAPE WHERE IT WAS BORN, THE PERSONALITY OF THE PERSON WHO MADE IT AND THE SPIRIT WHICH MADE IT GROW. ENJOY WINE TOURISM IN CATALONIA AND LET YOURSELF BE CARRIED BY THE MAGIC OF ITS WINES.

Wine tourism means travelling around the country, immersing ourselves in its history, understanding its origins, sharing an ancient legacy, savouring life.



© ACT



© ACT

Visiting the wineries you will pass by discreet century-old country houses, beautiful modernist temples and outstanding buildings with avant-garde architecture.

Exploring wines is to allow oneself to be seduced by a country that has been built around the vineyard, sharing bottles, uncovering dreams.

© MARC CASTELLET / ACT



© ACT

From small winegrowers to prestigious brands recognised throughout the world, over 300 wine and cava wineries open their doors for you to try their specialities and, at the same time, investigate the historical, social and cultural context that makes Catalonia a first class wine tourism destination.

Throughout the year, in all corners of Catalonia, fairs, conferences, exhibitions and festivals dedicated to wine and cava are held.

THE COUNTRY OF OIL

DISCOVERING THE DIVERSITY OF OLIVE OILS, THE FIVE EXISTING DESIGNATIONS OF ORIGIN AND THE OIL TOURISM ACTIVITIES PROPOSED BY THE MILLS AND PRODUCERS IS AN EXCELLENT WAY TO GET TO KNOW THE HEART OF THE COUNTRY AND, AT THE SAME TIME, ENJOY A SUBLIME CUISINE THAT TRANSPORTS YOU BACK TO THE DAWN OF TIME.

Catalonia is a country of oil, where the olive trees rise up like ancient sculptures and their roots sink into the history of the Mediterranean.



In winter, you'll find many fairs and markets, ideal for discovering the protected designations of origin Siurana, Garrigues, Terra Alta, Baix Ebre-Montsià and Empordà.

In autumn, going on the hunt for new oil, directly from the producer, is a family ritual that marks the beginning of the oil tourism season.



Rooted in Catalonia since time immemorial, olive trees are living testimony to our history and an inseparable part of our identity. Oils of extreme quality, intense, green and fruity, with a strong and lasting character, are the gateway to some of the most genuine rural corners of the country.



Olive oil plays a major role in Catalan cuisine, adding flavour to both traditional dishes and avant-garde creations.

YOU WILL ENJOY YOURSELF

IN CATALONIA, EVERY MEAL IS A CELEBRATION AND NO PARTY IS NOT ACCOMPANIED BY SOME BELOVED CULINARY TRADITION. GOOD FOOD, THE BEST DRINK, LIFELONG FRIENDS OR NEW ACQUAINTANCES TURN THESE MOMENTS INTO ANOTHER EXPERIENCE. BEING HAPPY, EXPLORING, LEARNING, SHARING.



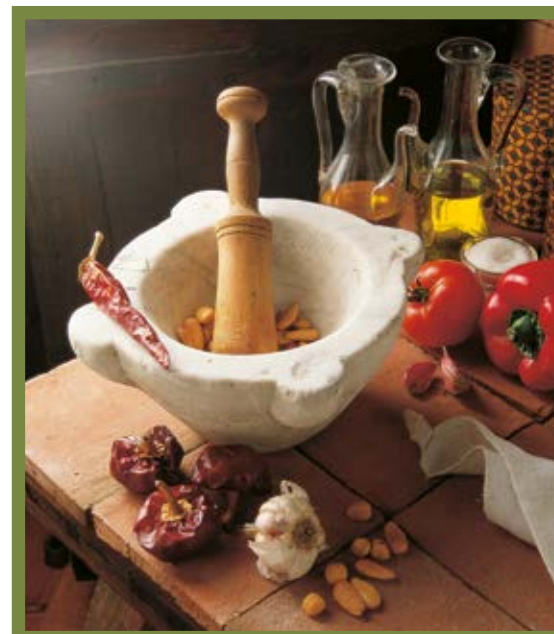
From first thing in the morning, immerse yourself in the local culture. Knife-and-fork breakfasts are a great way to discover the local gastronomy.



Catalan confectionery is the queen of every party. Relish in the cocas de San Juan, the tortel de Reyes, the monas de Pascua cakes or the *panellet* biscuits.



Every moment of the day and every month of the year lends itself to a celebration around the table. From knife-and-fork breakfasts to rice dishes on Sundays, a midday vermouth or tapas in the afternoon, any time is a perfect time to relax and enjoy excellent Catalan cuisine in good company.



Olive oil is the base of Catalan sauces. Take some bread and dip it into a good sauce, be it picada, romesco, sanfaina or aioli.



In autumn, the harvest arrives and brings with it the wine festival. Promising young wines and excellent previous vintages fill glasses with joy.

WHAT KIND OF WINE AND FOOD TOURIST ARE YOU?

We offer activities adapted to your level of knowledge and interest in the world of wine and food. Tell us what type of food and wine tourist you are and we'll tell you which experiences are the most suitable for you to help you make the most of your time during your visit.



CURIOUS

- + YOU WANT TO FIND OUT ABOUT THE PROCESS BEHIND THE WINE.
- + YOU ARE MOTIVATED BY THE CULTURE, HISTORY, NATURE AND GASTRONOMY SURROUNDING THE WINE.
- + YOU LIKE TO EXPLORE A TERRITORY WITH THE EXCUSE OF VISITING WINERIES.
- + THE WINE ROUTE IS A TRAVEL ACTIVITY.
- + FOR YOU, WINERIES ARE TOURIST ATTRACTIONS AT THE DESTINATION.



WINELOVER

- + YOU KNOW ALMOST EVERYTHING ABOUT THE WINE WORLD.
- + YOU OFTEN VISIT WINE REGIONS.
- + VISITING THE WINERIES IS THE MAIN REASON FOR YOUR TRIP.
- + YOU USUALLY DRINK WINE, READ SPECIALISED MAGAZINES AND ARE A MEMBER OF WINE CLUBS.
- + YOU WORK IN A PROFESSION LINKED TO WINE OR FOOD.



FOODIE

- + FOOD IS VERY IMPORTANT WHEN YOU TRAVEL.
- + YOU ARE ENTHUSIASTIC ABOUT TRYING LOCAL PRODUCTS AND TRADITIONAL RECIPES.
- + YOU BUY LOCAL PRODUCTS AND VISIT MARKETS.
- + YOU KEEP AN EYE ON GASTRONOMIC EVENTS TO HELP YOU SCHEDULE YOUR GETAWAYS.
- + YOU SHARE YOUR EXPERIENCES ON SOCIAL NETWORKS.



GOURMET

- + YOU PLAN YOUR TRIPS WITH GASTRONOMY IN MIND.
- + YOU LOOK FOR THE BEST RESTAURANTS TO GIVE YOU GREAT EXPERIENCES.
- + FOOD AND WINE TASTINGS ARE YOUR IDEA OF PARADISE.
- + YOU ARE A MEMBER OF WINE CLUBS OR GASTRONOMIC ASSOCIATIONS.
- + YOU CAREFULLY FOLLOW THE RECOMMENDATIONS OF SPECIALISED INFLUENCERS.



WINE AND FOOD EXPERIENCES

CATALONIA IS APPETISING



We serve up more than 50 experiences to help you discover the world of Catalan wine with all your senses.



WINE TOURISM EXPERIENCES
RAISE YOUR GLASS!

-  Town
-  Accessible
-  Family
-  For groups



© ELIXSEA

COSTA BRAVA

ELIXSEA - MARINE ENOLOGY GROUP

L'Estartit. Torroella de Montgrí



Discovering the world of marine oenology aboard an ElixSea catamaran or yacht is a unique experience. Guided by a sommelier, you will taste a wine aged at the bottom of the sea and compare it with its terrestrial brother, savouring the differences. These are due, in part, to the high pressure, stable temperatures or the absence of light and noise, which allows the wine to evolve faster, in a way that could never be achieved on land. Surrounded by the captivating beauty of the Mediterranean, you will enter a new dimension in the world of wine.

www.winesunderwater.com



Video



© MAS DE LA SALA

BARCELONA LANDSCAPES

THE WINE-PRODUCING TRADITION OF PLA DE BAGES

Sallent



Between the river Llobregat and the Manresa irrigation channel, surrounded by dry fields and DO Pla de Bages vineyards, you can enjoy a wonderful food and wine experience staying at the Hotel Mas de la Sala and discover a winery full of history, belonging to a long family saga passionate about winemaking. Declared a UNESCO World Geopark, the estate offers a tasting of three of its wines and, after that, a degustation menu with local products, including an olive oil made from a native variety.

www.masdelasala.com



WINE ROUTE OF THE D.O. PLA DE BAGES

BARCELONA LANDSCAPES

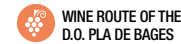
IMMERSION IN THE PLA DE BAGES

Sallent



Located in the heart of a UNESCO World Geopark, on a family farm whose origins date back to the 17th century, the Hotel Mas de la Sala proposes an immersion in the DO Pla de Bages through the tasting of six of its wines, while the evolution of this denomination is explained to you. The tasting is accompanied by the degustation of an oil made with native varieties, and is served with sausages and local artisan cheeses. As a final touch, you can try a degustation menu paired with its wines.

www.masdelasala.com



WINE ROUTE OF THE D.O. PLA DE BAGES



© MAS DE LA SALA

BARCELONA LANDSCAPES

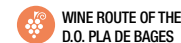
MONTSERRAT WITH A COGWHEEL TRAIN, FOOD AND WINE

Monistrol de Montserrat



Enjoying a cogwheel train ride to Montserrat, trying a seasonal menu and immersing yourself in the wine culture is the original proposal of Castlexperience. Accompanied by a guide, you can choose different tours through the monastery and the mountains and, after soaking up this wonderful environment, enjoy a menu made with local products in a local restaurant. After that, you can take part in a guided tour of a small traditional winery, Oller del Mas, where you will be offered a tasting of three excellent wines.

www.castlexperience.com/en/wine-tours/montserrat-cogwheel-train-food-wine



WINE ROUTE OF THE D.O. PLA DE BAGES



Video



© CASTLEXPERIENCE



© L'OLIVERA

BARCELONA

COUNTRY BREAKFAST IN A COLLSEROLA WINERY

Barcelona



Just half an hour by car from the centre of Barcelona, you will be amazed to discover that the cultivation of vines survives in the Collserola mountain range. From the municipal estate of Can Calopa, you will be able to admire the surrounding nature, contemplate the vestiges of a traditional 16TH-CENTURY farmhouse and discover a social agriculture project that produces the only wines and oils in Barcelona. After visiting the cellar and getting to know the last craftspeople in the Collserola Natural Park, you can enjoy a country breakfast with artisanal cheeses and sausages, paired with the wines from the winery.

www.olivera.org



© VIEMOCIONS

COSTA BARCELONA

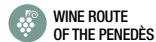
THE WINE ROUTES OF BARCELONA

Departures from Barcelona



Getting to know Barcelona from another perspective is the aim of this original experience organised by Viemocions, which offers a tour of various denominations of origin located between 20 and 60 minutes from the city centre and that will reveal the links between the Catalan capital and the world of wine. First of all, you will visit the DO Pla de Bages, an area with a great wine-producing tradition, and then tour the towns and vineyards of the DO Penedès. The last stop is the DO Alella, one of the smallest and oldest, where the vines blend into the blue of the sea.

www.viemocions.com/en/producte/barcelona-wine-routes/



COSTA BARCELONA

WINE & CAVA IN THE HEART OF PENEDEÈS

Penedès (departures from Barcelona)



Catalonia as a land of wines and the Penedès district as its quintessential wine centre is the common thread of this Catalunya Bus Turístic, which will allow you to discover some of its most emblematic wineries. The tour includes three century-old cellars with DO Penedès: Jean Leon, in Vilafranca del Penedès; Família Torres, in Penedès, and Cellers Freixenet, in Sant Sadurn d'Anoia. You will also enjoy a tasting of some wines and cavas that have won the most prizes in the world.

www.catalunyabusturistic.com



© CATALUNYA BUS TURISTIC



© CELLERS AVGVSTVS FORVM / ACT

Did you know... WINE GROWING IS LINKED TO MONASTERIES?

From the Middle Ages, monastic orders were the only ones to have royal permission to produce the wine they needed to hold masses, which explains the link between the location of certain monasteries and wine production. In Catalonia, as in many other places in Europe, the vineyards of numerous denominations of origin run around medieval monasteries, such as the Abbey of Montserrat, the Monastery of Sant Pere de Rodes, the Scala Dei Charterhouse or the Monastery of Santa Maria de Santes Creus. You can find out about the key role played by monasteries in Catalan wine culture on the Cistercian Route.



© BIKEMOTIONS

COSTA BARCELONA

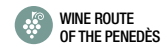
BIKE & TASTE THROUGH THE PENEDE'S VINEYARDS

 Penedès



How would you like to discover the landscape and wines of the Penedès by bicycle, with complete freedom and at your own pace? This is the original proposal of Bikemotions, which organises different self-guided tours that run through forests, vineyards and fruit tree plantations, until reaching a family-run and ecological *cellar*. Once you get there, you will be offered a wine and cava tasting, accompanied by a small appetiser, served in the garden at the *cellar*. As an alternative, the company also offers guided tours.

www.bikemotions.es



Video



© SUMARROCA

COSTA BARCELONA

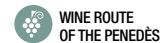
CHEESE AND WINE PAIRING

 Subirats



With this food and wine experience you will visit some of the most prestigious wine regions of the Penedès, such as Banyeres del Penedès, Subirats, Sant Sadurní d'Anoia and Monistrol d'Anoia, where the three estates of the Sumarroca winery produce more than twenty varieties of grape. The visit begins with a welcome drink, a prelude to the *tour* around the *cellar* and the ageing room. After this, you will take in the landscape of its Pinot Noir vineyards and enjoy a pairing tasting with four Sumarroca wines and four exquisite local cheeses.

www.sumarroca.com



COSTA BARCELONA

WINE & TAPAS IN A HISTORICAL WINERY

 Subirats



Visiting the Sumarroca estate allows you to discover the fascinating history of a family saga that has managed to combine the essence of the Penedès wine with an innovative spirit, without losing the winery's own personality. Through this experience, you will visit its historic *cellar* and you will taste three Sumarroca wines, as well as trying their own olive oil. Afterwards, you will enjoy a selection of Mediterranean-style tapas, served in an incomparable setting, such as its terrace with views over the estate's vineyards.

www.sumarroca.com



© SUMARROCA

COSTA BARCELONA

CREATIVE CUISINE WITH AN ECO-SUSTAINABLE SPIRIT

 Sant Sadurní d'Anoia



On this food and wine experience with the Gramona family, you will be able to learn about the past and present of the Alt Penedès winemaking tradition. The new generation of this family line of viticulturists has opted for an eco-sustainable *cellar* and a biodynamic farm, which coexist in harmony with its hundred-year-old cellar. In their gastronomic space, they transmit the gastronomic and oenological culture of their territory through creative cuisine with Mediterranean roots, which their team of sommeliers wisely pairs with their wines. After this, you can visit the farm and tour its extensive vineyards.

www.gramona.com




© GRAMONA



© FAMILIA TORRES

COSTA BARCELONA

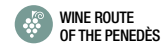
VISIT WITH WINE AND CHEESE PAIRING

 Vilafranca del Penedès



Vocation, commitment and passion for the land are reflected in this exclusive experience that allows you to discover the wine legacy of the Torres Family. You will get the chance to taste two essential elements of Mediterranean gastronomy, wine and cheese, in which four of each make for pairings with affinity and contrast. In this unique environment, you will also visit the Mas La Plana vineyard and the Waltraud Winery, with an expert guide taking you through the tour. You can complete the experience by enjoying the Km0 cuisine of the Jardí Restaurant El Celleret.

www.torres.es



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VISIT WITH WINE AND TAPAS PAIRING

 Vilafranca del Penedès



As well as discovering the legacy of the Torres family, dedicated to wine for five generations, this experience will allow you to enjoy the local gastronomy through the degustation of four wines and four tapas. Made with local products, they form a perfect harmony with Torres wines. You can expand this experience for the senses with a visit to the Mas La Plana vineyard and the Waltraud Winery, with an expert guide throughout the tour. To top it off, there's nothing better than enjoying its delicious Km0 cuisine at the Jardí Restaurant El Celleret.

www.torres.es



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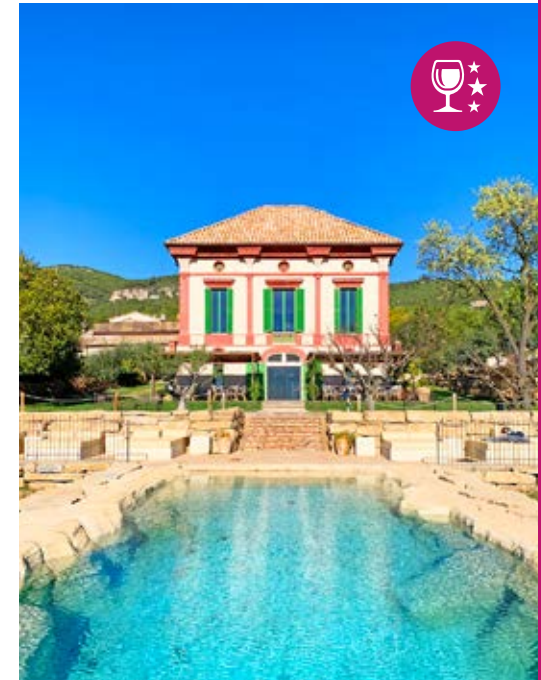
DEGUSTATION MENU WITH WINE TASTING

 L'Avellà



This wine tourism experience takes place in a setting full of charm, at the Casa Gran 1771, a historic farmhouse in the town of Avellà converted into the MontRubí Boutique Winery Hotel. During your stay, you can enjoy the local gastronomy with a breakfast and a degustation menu. After that, you will visit the *cellar* to learn about a production method that strives to find a balance between tradition and innovation. The experience ends with a wine tasting led by one of MontRubí's expert sommeliers.

www.montrubi.com



© MONTRUBI

COSTA BARCELONA

WINE AND GASTRONOMY IN A BOUTIQUE HOTEL

 L'Avellà



Discovering the *terroir* of MontRubí and the essence of a project based on native varieties and monovarietal wines is one of the greatest attractions of this food and wine experience. Staying at the Boutique Winery Hotel in MontRubí, you can enjoy a degustation menu paired with some of the best vintages of its most renowned wines. During the visit to the *cellar* you will discover its unique production methods, which combine tradition and innovation.

www.montrubi.com



© MONTRUBI



© FREIXENET

COSTA BARCELONA

FREIXENET SQUARED

 Sant Sadurn d'Anoia



This unique experience opens the doors to one of the most emblematic *cellars* of the Freixenet group, with cellars located no less than 20 metres underground which combine tradition and innovation in an exemplary way. Here, you can try their cava, paired with small tastings of Mediterranean gastronomy. Cava will then become the protagonist of the dishes served in one of the most emblematic spaces of the estate, the modernist garden of the historic façade, where you will be joined by a *wine educator*.

www.freixenet.es



© LLOPART

COSTA BARCELONA

WALK-VISIT THROUGH THE HERITAGE OF CAN LLOPART

 Subirats



Exploring the estate of Can Llopart de Subirats means learning about the wine legacy of a family line that now spans 26 generations. Through a walk-visit you can enjoy a privileged environment where the ecological vineyard is intermingled with the Mediterranean forest and wild vegetation. The experience begins at the *cellar* and, walking among century-old vines and dry stone huts, you will reach the natural area called Les Flandes, where you will be treated to a sparkling wine tasting, accompanied by an aperitif of local gastronomy.

www.llopart.com



COSTA BARCELONA

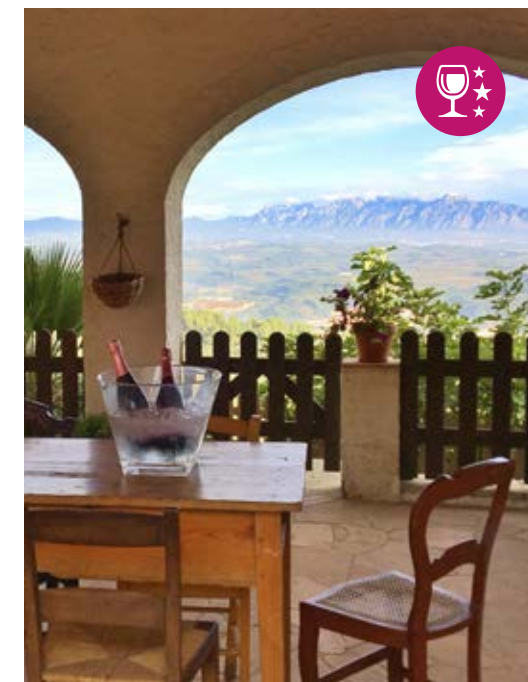
VISIT TO THE EMBLEMATIC LEOPARDI COUNTRY HOUSE

 Subirats



The essence of Penedès seems to have remained intact in the Llopart family's historic country house, inherited by Bernardus Leopardi in the 14th century. The charm of this building, surrounded by mountain vineyards where the sparkling and still wines of its *cellar* are born, seems to invite us to take a trip to the past. The experience includes a country breakfast, with incomparable views of the Montserrat mountain, followed by four tastings in private and unique spaces of this family estate.

www.llopart.com



© LLOPART



© CHÀRLES BCN / ACT

Did you know... MORE THAN 50 CATALAN RESTAURANTS HAVE MICHELIN STARS?

The talent of the chefs in Catalonia, a world-renowned gastronomic destination, is reflected by the number of stars awarded by the Michelin Guide. In a country where the art of good food is part of its identity, the legacy of Ferran Adrià, the Roca brothers, Carme Ruscalleda or Santi Santamaria is more alive today than ever, to such an extent that over the two last decades, Catalonia has once again been home to a true culinary revolution. The latest edition of the prestigious guide added five more Catalan restaurants to its constellations, such as Enigma, Aleia, Mont Bar, Slow and Low and Come by Paco.



© CODORNIU

COSTA BARCELONA

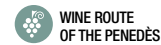
ICONIC TOUR OF THE CODORNIÚ HOUSE

Sant Sadurní d'Anoia



This experience gives you the chance to discover the mythical Casa Codorníu, where cava originated more than 450 years ago, and whose expertise has been passed down through 18 generations. It also offers you the opportunity to visit one of the great works of modernism, the Cava Cathedral, designed by the architect Josep Puig i Cadafalch. You will also be able to taste three of its most prestigious cavas, served with a small appetiser. At the end of the visit, you can continue enjoying the surroundings and its gastronomic space, Els Jardins de Codorníu, by Cal Blay.

www.codorniu.com/visitanos



© CODORNIU

COSTA BARCELONA

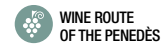
DISCOVERY TOUR IN THE CRADLE OF CAVA

Sant Sadurní d'Anoia



Codorníu, synonymous with the history of cava in Catalonia, is also the story of one of the oldest viticulturist family lines in the world, which dates back to the 16th century. This legacy, preserved for 18 generations, is translated today into a unique and timeless cava, which you can enjoy as you taste two of them. You will also visit the modernist building by Josep Puig i Cadafalch, the Cava Cathedral, one of the most notable examples of architecture for the production and ageing of cava. Finally, you will have the chance to discover the gastronomic space Els Jardins de Codorníu, by Cal Blay.

www.codorniu.com/visitanos



COSTA BARCELONA

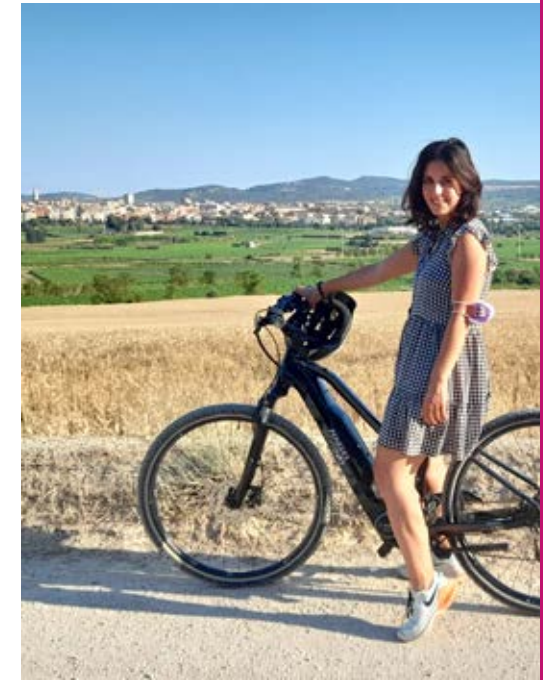
DISCOVER THE PENEDÈS BY BICYCLE

Penedès



This proposal from Penedès Ecotour will allow you to find out about the production of wines and cavas in a region with a great wine tradition in the most original way: with a bicycle route that starts in the centre of Barcelona to visit the most beautiful vineyards of Penedès, with fantastic views of the mountain of Montserrat. When you get to your destination point, you will visit a genuine, family-owned *cellar*, where you will enjoy two tastings of high-quality organic wines and cavas, made using a biodynamic production process that is respectful of the environment.

www.penedesecotours.com



© PENEDÈS ECOTOURS



© ACHIM MEURER / ACT

Did you know... THE CUSTOM OF «ANAR A FER EL VERMUT» IS VERY FASHIONABLE?

Among the Catalan gastronomic traditions, that of «anar a fer el vermut» (going out for vermouth) has always been very important. Served with a little soda water and a slice of lemon, and accompanied by olives, anchovies, churreria potatoes, salted almonds or cockles, at the end of the 19th century, vermouth became a shared ritual among friends or family, a prelude to the best meals. However, the tradition had been somewhat fading away in recent years, but has now re-emerged with a passion, leading to the appearance of new producers and the recovery of vermouth brands that had closed, as well as the proliferation of establishments called «vermuterías».



© HOTEL DESITGES

COSTA BARCELONA

DESITGES VI & CAVA

 Sant Pere de Ribes



Wine and nature lovers will be able to enjoy an exclusive wine tourism experience in the heart of the Penedès wine region, the cradle of cava, while enjoying their stay at the Hotel Desitges, located in the heart of Garraf. After a buffet breakfast, you can visit the Parés Baltà *cellar*, where the secrets of the production of its organic and biodynamic wines and cavas will be revealed. Not too far away, you can also visit some of the district's leading wineries, such as Torre del Veguer, Clos Lentiscus and Vega de Ribes.

www.hoteldesitges.com



COSTA BARCELONA

WINE THERAPY EXPERIENCE WITH NEPTUNO WINE

 Calella



Housed in the Neptuno Hotel & Spa, founded in 1958 in the heart of Calella, lovers of the world of wine will have the chance to discover the benefits of wine therapy, with a 30-minute massage session with quality wines. In line with your commitment to *healthy* cuisine, the La Fàbrica space of the hotel offers a tasting of two wines paired with two exquisite tapas, made with local products. The experience also includes the possibility of trying a degustation menu in a renowned *cellar* in Alella.

www.hotelneptuno.com



© NEPTUNO HOTEL & SPA

COSTA BARCELONA

GETAWAY WITH WINE PAIRING

 Alella



Its closeness to Barcelona is the perfect excuse to visit the small wine region of DO Alella and stop off at one of its most innovative *cellars*. Staying at the Hotel Arrey-Alella, whose main building was the headquarters of the old Cavas Signat, and after enjoying a Mediterranean-style buffet breakfast, you can visit the Alta Alella *cellar*. Surrounded by unique scenery and catching glimpses of the sea through the vineyards, you will enjoy a pairing tasting of local cheeses with four wines and cavas produced in the same *cellar*.

www.hotelarreyalella.com



© ENOTURISME DO ALELLA / ACT

COSTA BARCELONA

ALL THE COLOURS OF THE VINEYARD

 Sant Pau d'Ordal



In Subirats, in the heart of Penedès, the Massana Noya cellar offers a guided tour through the vineyards that surround the estate, with views of the monastery of Sant Sebastià dels Gors. In this privileged environment, where ecology and biodynamics are encouraged, you will enjoy a tasting in the vineyard, after which you will take a walk through the vineyards that surround the country house. There, you will find out about the history of the *cellar* and the Massana family and familiarise yourself with the production process of their wines and cavas. To finish up, you will enjoy a tasting of three wines or cavas.

www.eudaldmassana.com



© MASSANA NOYA



© CELLERS DE CAN SURIOL DEL CASTELL

COSTA BARCELONA

DISGORGING WORKSHOP

Font-rubí



Surrounded by organic vineyards, the Castell de Grabuac, which has belonged to the Suriol family for generations, is the perfect setting to learn about Penedès wine production and, more specifically, the disgorging process or yeast removal. After the educational explanation, you will disgorge your own bottle and then refill it, ready for corking and dressing later. In their farm shop you will enjoy a tasting of the product you have made and two more cavas, so that you can appreciate the differences.

www.suriol.com



© CELLERS DE CAN SURIOL DEL CASTELL

COSTA BARCELONA

VISIT AND TASTING IN A FAMILY-RUN WINERY

Font-rubí



The Castell de Grabuac, whose walls speak of the long winemaking tradition of the Suriol family, opens its doors to share its passion for the territory and commitment to natural wines. The visit begins in their farm shop, where you will be given a brief presentation of the *cellar*, after which you will visit the castle and tour one of its ecological and biodynamically grown vineyards. In the production *cellar*, the elaboration process of its wines and cavas will be explained to you. You will end the visit with a commented tasting of two of their products and their organic oil.

www.suriol.com



COSTA DAURADA

WALK&WINE WITH NORDIC WALKING

Cabra del Camp



The vineyards surrounding the family-run *cellar* Mas Vicenç are the backdrop for this unique experience, which perfectly combines exercise, wine and gastronomy. Taking a Nordic walking tour through its vineyards, you will discover the grape varieties that are grown there and the characteristics of its soil. In this privileged environment, you will enjoy delicious gastronomic pairings, prepared by a local restaurant. As a finishing touch to this Walk&Wine experience, you will visit the facilities of the *cellar*, where you will be offered a degustation of Mas Vicenç products.

www.masvicens.com



© CELLER MAS VICENÇ



© ASSOCIACIÓ CUINA DE L'EMPORDANET / ACT

Did you know... CATALAN CULINARY GROUPS DO THEY DO A GOOD JOB?

Aware of the wealth of Catalonia's gastronomic heritage and striving to preserve this valuable cultural legacy, in recent decades over 20 culinary groups have been created throughout the territory. Groups such as La Cuina de L'Empordanet, in the Costa Brava; La Xicoia, in the Terres de Lleida; Barceloneta Cuina, in the city of Barcelona; or L'essència de l'arròs, in the Terres de l'Ebre, organise what could be described as authentic culinary activism, backing the products and culinary traditions of our land. This translates, for example, into actions to recover local products, bring back old recipes, invent new ones and, in short, place value on our gastronomic culture.



© CELLERS AVGVSTVS FORM

COSTA DAURADA

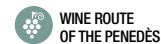
ARTISANAL WINE AND VINEGAR TASTING

El Vendrell



Next to Sant Vicenç de Calders, surrounded by vineyards and overlooking the Mediterranean, you can enjoy a food and wine experience with Cellers Avgvstvsform, which will give you the chance to combine the tasting of four wines with four bittersweet vinegars, accompanied by four appetisers prepared by the kitchen of Degvsta Entreviñas. On the visit, you will discover the passion and dedication of a small winery that has been crafting its Avgvstvs wines and Formv vinegars for 30 years, always striving to combine tradition with sustainability.

www.avgvstvsform.com



COSTA DAURADA

WINE TASTING IN THE CELLER PERINET

Poboleda



The spectacular vineyard of Mas del Xes is the backdrop for this unique and customised wine and food experience in which you can discover the architecture of the Perinet *cellar* and the magic of a wine tasting in its 1,500 m² ageing room, built in 1998 and inspired by the aesthetics of Gaudí. You will enjoy a tasting of three monovarietal wines from the three singular vineyards of Perinet, as well as a premium edition. After this, you will be served some Km0 appetisers with cheeses and artisan sausages.

www.perinetwinery.com



© PERINET



COSTA DAURADA

VISIT & CLASSIC TASTING

Poboleda



In the northern area of Priorat, framed by the Montsià mountain range, is the spectacular Perinet estate, where this innovative winery combines tradition and modernity. On a guided tour you will take a journey through the terroirs, the history, the customs and the wine traditions of the area. In line with this, you can tour the Mas del Xes vineyard and enjoy a thorough visit of its *cellar*, where you will also enjoy a tasting of three of its great wines, paired with an aperitif made with local products.

www.perinetwinery.com



© PERINET

COSTA DAURADA

TREK'N'WINE IN THE PRIORAT

Priorat



Discovering the world-famous Priorat wines while enjoying a walk is the proposal of El Brogit, a travel agency committed to telling people about the wine from its territory. Along a custom-designed route, you will be able to enjoy the Priorat, discover its history and its connection with the world of wine, exploring it on foot and using all five senses, a fascinating landscape drawn by hills covered with vines, wild mountains and stunning panoramic views. All this combined with a wine tasting paired with the delicious local gastronomy.

www.elbrogit.com



© ELBROGIT



© ELBROGIT

COSTA DAURADA

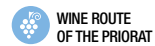
WINE AND OIL TOUR IN EL PRIORAT

Priorat



The best way to discover the Priorat wine region is by following a customised route through its most emblematic *cellars*. On the customised tour organised by El Brogit, you will be able to explore this world of great wine tradition hidden between mountains, while you will enjoy the wines and organic oils of its different DOs. This specialised travel agency also offers the possibility of leaving the car and having a local guide accompany you on the whole journey.

www.elbrogit.com



© LLUÍS CARRO / ACT

COSTA DAURADA

CALÇOTADES AMONG VINEYARDS

La Bisbal del Penedès



Enjoy one of the most genuine gastronomic traditions in Catalonia, *calçots*, in the incomparable setting of a Catalan 18TH-century country house located in the heart of Penedès. This is the proposal of Mas Llagostera, a farm that is committed to the self-management of energy. The degustation of *calçots*, paired with wines and cavas from the Penedès, can be combined with various activities adapted to groups or with routes through the traditional dry stone huts. They also organise *showcooking*s of romesco, the typical sauce that accompanies the *calçots*.

www.masllagostera.com



COSTA DAURADA

PRIORAT WELLNESS WITH WINE TASTING

Falset



Take care of yourself inside and out while enjoying the pleasure of wine, this is the experience proposed by the Hotel-Hostal Sport. Located in an emblematic establishment in Falset, it's the ideal starting point for discovering the wine and gastronomic wealth of the Priorat. In this charming accommodation, after a buffet breakfast with local products, you can enjoy a wellness ritual with different treatments, such as relaxing massages or wood therapy. This wonderful experience for the senses is combined with a wine tasting in a winery.

www.hotelpriorat-hostalsport.com



© HOTEL-HOSTAL SPORT



© IMAGEN M.A.S. / ACT

Did you know... THE ORIGIN OF CAVA GOES RIGHT BACK TO 1872?

Josep Raventós, a descendant of Jaume Codorníu, was the first to produce, in 1872, 3,000 bottles of sparkling wine following the *champanoise* method. His son, Manuel Raventós, went on to be the artisan in charge of the expansion of the company, an example which would be followed by many other local producers. From that precedent, DO Cava was born, which in recent decades has led to quality sparkling wines conquering markets all over the world. Recently, small and medium producers have been determined to defend the uniqueness of their product in the wide world of sparkling wines based on their geographical origin and their hard work, which has led to the creation of the Clàssic Penedès and Corpinnat brands, both sheltered under the umbrella of the DO Penedès.



© HOTEL-HOSTAL SPORT

COSTA DAURADA

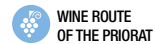
WINE AND GASTRONOMY IN THE PRIORAT

Falset



Now in the hands of the fourth generation and located in an emblematic building in Falset, the Hotel-Hostal Sport offers an experience that allows you to recover those sensations that only surface with a good wine, as well as discovering an environment where the traditions linked to the world of wine are still very much alive. After a buffet breakfast made with local products, you will visit an emblematic winery where you will enjoy a wine tasting. In the evening, in the hotel restaurant, you will enjoy a dinner made with typical Catalan dishes and Km0 products.

www.hotelpriorat-hostalsport.com



© MASROIG

COSTA DAURADA

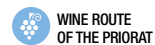
VISIT TO A WINERY AND WINE TASTING

El Masroig



Between the vineyards, olive trees and dry stone walls of the Priorat, you will find the Masroig *cellar*, which will open its doors to you and share its 100 years of history. On a visit that begins in its old underground mills from 1917 and makes its way to its new barrel warehouse, you will discover the legacy of a winemaking tradition that has survived thanks to the hard work of the producers who have managed to strengthen the character of their raw materials. The visit ends with a tasting of three of their DO Montsant wines and a degustation of their extra virgin olive oil.

www.cellermasroig.com



COSTA DAURADA

ROUTE BETWEEN VINEYARDS AND A MODERNIST JEWEL

Nulles



Thanks to this experience organised by the Nulles Winery you will enjoy a pleasant tour of the last dry plain of Catalonia, with the backdrop of its landscape of octogenarian vines and dry stone walls, declared World Heritage by UNESCO. After that, you will arrive at an authentic modernist jewel, the Nulles Wine Cathedral, where the process of making Adernats wines and cavas will be explained to you. Finally, you will enjoy a commented tasting of five wines, accompanied by country bread, olive oil and hazelnuts.

www.adernats.cat



© ADERNATS NULLES

COSTA DAURADA

SIGNATURE WINES WITH A MEAL IN MONTSANT

Priorat



Get to know the DO Montsant through a visit to a traditional *cellar*, Njoy Catalonia proposes a wine tasting and degustation of a local menu. After welcoming you with a plum aperitif, you will visit their vineyards with views of Montsant and familiarise yourself with the world of biodynamic winemaking. In its ageing room, you will enjoy a tasting of five signature wines, from old vines, all of them limited editions. The visit is rounded off with a meal, made with Km0 products, in a restaurant in Cornudella de Montsant.

www.njoycatalonia.com



© NJOY CATALONIA



© NJOY CATALONIA

COSTA DAURADA

THE PRIORAT WILL CAPTIVATE YOU

📍 Priorat



To enjoy the Priorat district with all five senses, Njoy Catalonia proposes a wine tourism getaway staying in a charming hotel, the Palauet del Priorat, with a restaurant where you can enjoy menus made with local products. The experience includes a guided tour of the Ronadelles *cellar*, where you will enjoy a walk through its vineyards and discover its ageing rooms. You will also enjoy a tasting of four wines from the most exclusive and limited edition ranges of the *cellar*.

www.njoycatalonia.com

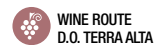
TERRES DE L'EBRE

TERRA ALTA, AUTHENTIC, EXCLUSIVE AND SUSTAINABLE

📍 Terra Alta

With this experience organised by Viemocions you will be able to soak up the authenticity that is still found in the Terra Alta area. You will visit Vila Closa de Batea, one of the best-preserved old towns in the Terres de l'Ebre, and then enjoy an olive oil tasting, where you will make your own oil. You will also enjoy a degustation menu with local products in a *boutique* hotel. Finally, you will visit the Parc Natural dels Ports on a guided excursion.

www.viemocions.com/en/producte/terra-alta-authentic-exclusive-and-sustainable/



© HOTEL MIRALLES

TERRES DE L'EBRE

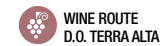
VISIT AND WINE TASTING

📍 Bot



The beautiful scenery of Terra Alta with its thousand vineyard plots where some twenty grape varieties are grown, among which the white and red Garnacha stand out, is the setting for this experience organised by the Sant Josep Vins *cellar*. They will allow you to discover the surroundings of Bot and its vineyards, whose cultivation began in the nineties thanks to the hard work of the winegrowers of the local cooperative. In their *cellar*, you will be offered a commented tasting of three or five wines, completed with a small appetiser.

www.santjosepwines.com



© SANT JOSEP VINS

TERRES DE LLEIDA

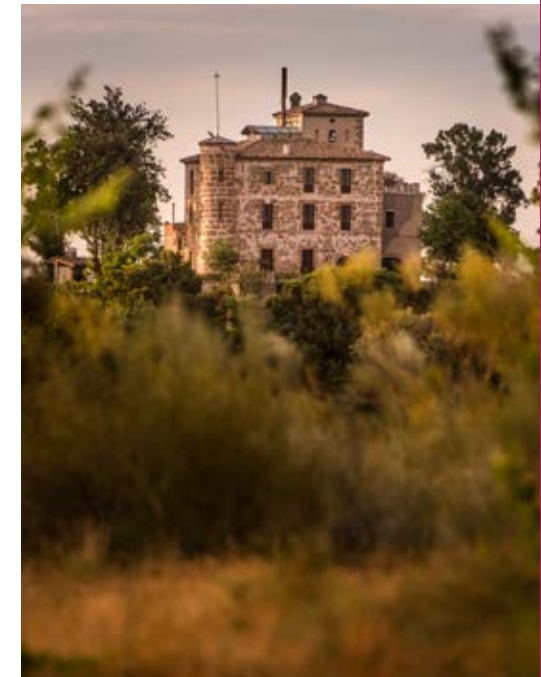
A MULTI-SENSORY EXPERIENCE

📍 Raimat



Enjoy a multisensory experience in the Castell de Raymat, which dates back to the 12th century, allows you to soak up the wine history and culture in a unique environment. The experience begins with a glass of wine at Raimat Natura and continues with a tour of the largest wine estate in Europe owned by the same family, on foot or by bicycle. After this, you will enjoy a meal made with Km0 products and washed down with DO Costers del Segre wines. Its 10 *suites* also make it possible to spend an unforgettable night there and, in the morning, enjoy a delicious rustic breakfast.

www.castellderaymat.com



© CASTELL DE RAYMAT / DAVID DEL VAL



© CELLER CLOS PONS

TERRES DE LLEIDA

VISIT AND DEGUSTATION IN A WINERY

 L'Albagés



Between the olive trees and the vineyards of Les Garrigues stands the cosy Can Clos *cellar*, the starting point of this wine and food experience that begins at 10 am with a delicious breakfast based on local products, seasoned with Pons oil, the origin of this family business, and paired with its flagship Alges wine. After that, you can visit the *cellar* and enjoy a tasting of the main Clos Pons wines between barrels. If you start the visit at noon, you can enjoy a wine tasting and round it off with a delicious vermouth served on the *cellar* terrace.


<https://ponshome.es/ca/agroturisme>



© MAS BLANCH I JOVE

TERRES DE LLEIDA

BREAKFAST AND WINE TASTING SURROUNDED BY ART

 La Pobla de Cérvoles




In the heart of Les Garrigues, you will discover a unique project, the Vinya dels Artistes, an open-air museum where works of art coexist with vineyards and olive trees. After a guided tour of the Mas Blanch i Jové *cellar*, you will hear about the production of the wine "dressed between heaven and earth" by Gregorio Iglesias. After that you can enjoy a lunch with artisan cheeses and sausages, farmhouse bread, orchard tomatoes, nuts and chocolate. You will also enjoy a tasting of four wines and two extra virgin olive oils produced with olives from their own olive trees.

www.masblanchijove.com



TERRES DE LLEIDA

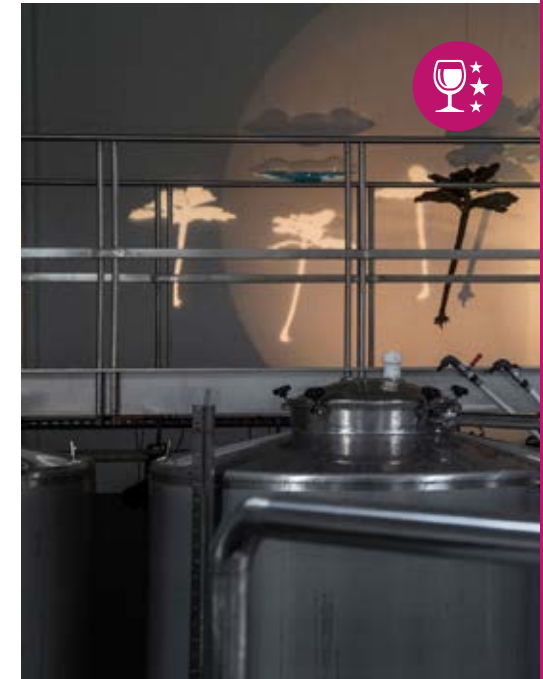
A TASTING FOR THE MOST CURIOUS IN AN ARTISTIC WINERY

 La Pobla de Cérvoles



After strolling through the Vinya dels Artistes open-air museum, where you can see, among other works, some suspended sculptures which make light and shadow dance, you will enjoy a guided tour of the Mas Blanch i Jové *cellar*. There, you will be able to learn about Gregorio Iglesias' "wrapped between heaven and earth" wine and enjoy a tasting of its barrels, casks and bottles. At the end of this unique wine tourism experience, you will be offered a tasting of four wines, accompanied by some toasted bread and two olive oils produced in the Molino del Set.

www.masblanchijove.com



© MAS BLANCH I JOVE



© EUDALD MASSANA NOYA / ACT

Did you know... A GREAT MOSAIC OF GRAPE VARIETIES IS GROWN IN CATALONIA?

With a wine history that dates back to over 2,500 years, the uniqueness, strength and complexity of Catalan wines is due in some way to the variety of grapes grown, from which white, rosé and red wines are made, such as crianzas, reservas and grandes reservas, as well as cava and fortified wines. To date, 36 authorised, autochthonous and international grape varieties are grown here. Among the 19 white grapes, the chardonnay, white garnacha, gewürztraminer or sauvignon are worth a mention, while among the 17 red grapes, the cabernet franc, cabernet sauvignon, garnacha or xarel·lo stand out. It's worth highlighting the efforts of some wineries to recover ancestral varieties, such as querol, moneu or forcada.



© RAIMAT NATURA

TERRES DE LLEIDA

VISIT AND ACTIVITIES IN A CENTENARY WINERY

Raimat



This food and wine experience takes place in the historic Raimat vineyard, which covers over 700 hectares and where you can participate in different activities surrounded by a unique landscape, inhabited by more than a hundred species of flora and fauna. In this natural environment, you will discover Raimat's commitment to sustainable and ecological production and you will be able to witness its honest wine-making process. You can also take in the beauty of its modernist winery and enjoy a tasting of its best products.

<https://ticketsraimat.15bodegas.com>



© RAIMAT NATURA

TERRES DE LLEIDA

VISIT TO SUSTAINABLE VINEYARDS AND WINE TASTING

Raimat



Just 15 km from Lleida, Raimat Natura's 700-hectare natural space is the largest located inside a estate. In this privileged environment, you can enjoy hiking activities and even rent a bicycle to tour its sustainable and ecological vineyards. In full contact with nature, you will also be treated to the best local gastronomy, paired with Raimat wines. In its emblematic winery, you will familiarise yourself with the production process of its wines, which have been produced organically for over 100 years.

<https://ticketsraimat.15bodegas.com>







© ACT

GASTRONOMIC EXPERIENCES

EXPERIENCE CATALAN CUISINE

Get your teeth into a varied and tasty gastronomy with the delicious experiences that we are offering.



-  Town
-  Accessible
-  Family
-  For groups



© TURISME GARROTXA

THE CATALAN PYRENEES

ENJOY LA GARROTXA

Olot



Discovering La Garrotxa through its most genuine villages and delicious gastronomy is the proposal of Trescàlia, a travel agency specialised in nature and hiking in the area. Spending three nights in a small and charming rural hotel, you will enjoy guided visits to Ferrer Xocolata, La Fageda Fundació, the Vall d'en Bas or the weekly market of Olot, where you can try local products. And if you want to try the best artisan yogurt in the world, you can enjoy a demonstration by local producers.

www.trescalia.com



© LA GASTRONOMICA

COSTA BRAVA

WINE TASTING IN THE OPEN SEA

Palamós



Fusing the world of wine with good food and a love for the sea is what La Gastronòmica is all about, an active tourism company that offers you a sailing and degustation experience in a traditional wooden boat, the *Popi*. You will sail along the Costa Brava and stop off in a wonderful cove to taste the products of the fishermen's market in Palamós, served with DO Empordà wines. You can choose between different options, such as watching the sun rise while you have breakfast, eating after taking a dip in the sea or having dinner and enjoying a swim under the moonlight.

www.lagastronomica.cat

COSTA BRAVA

THE CHARM OF A CENTENARY RESTAURANT

Girona



The heart of the old quarter of Girona beats in a special way in the Casa Marieta restaurant, founded in 1892 and considered one of the pillars of Catalan cuisine in the city. In its warm room with stone walls and wooden beams, you will feel like you've gone back in time and be taken on a gastronomic journey through some of the great classics of Catalan gastronomy, such as duck with pears, chicken with langoustines and *suquet de peix*. Pair them with their extensive wine list, among which the house wine stands out, with DO Empordà.

<https://ca.casamarieta.com>



© CASA MARIETA

BARCELONA

BARCELONA BEER FESTIVAL

BARCELONA



Considered the main beer festival in southern Europe, the Barcelona Beer Festival is an authentic party that celebrates craft beer, where you can try over 650 varieties. With the aim of disseminating beer culture, it covers all the news from the sector and offers lovers of this drink all kinds of activities related to its preparation. Across the three-day event, attendees will also be able to enjoy musical performances and a varied gastronomic offer, always beer-related.

<https://barcelonabeerfestival.com>



© BARCELONA BEER FESTIVAL



© BCKITCHEN

BARCELONA

MARKET VISIT & TAPAS & COOKING WORKSHOP

📍 BARCELONA



All the classes organised by bcnKITCHEN begin with a guided visit to one of the two most emblematic Barcelona markets, such as La Boqueria or the Mercado de Santa Caterina, during which they will teach you how to choose the best ingredients. Later, in the workshop, you will discover the secrets of some of the most popular dishes of Mediterranean cuisine. With the help of their chef, you will prepare a *four-course* meal, after which you will fill a large table with the tastiest Spanish specialities, which you will enjoy with a glass of good wine and in the best company.

www.bcnkitchen.com

BARCELONA

ROUTE THROUGH THE FISHERMEN'S MARINA

📍 Barcelona



Would you like to discover the world of the Barceloneta fishermen? This is precisely what the Cap a Mar Association is offering, aiming to publicise the fishing activity that is still alive in the urban part of the city. The experience begins at the Moll del Rellotge and continues by visiting, accompanied by a real fisherman, the different spaces where this traditional trade is still carried out, such as the boat mooring area or the fish market, and where its essence surprisingly lives on. The experience will end with a glass of cava in the Pati de Xarxes.

www.capamar.com



Video



© CAP A MAR

BARCELONA

OIL TASTING AND TAPAS

📍 BARCELONA



In the heart of the Gothic quarter of Barcelona, next to the old Roman defensive wall, lovers of artisan olive oil can enjoy an exquisite *gourmet* experience, with specialised agency Hola Olive. The backdrop to their proposal is the exclusive Mercer Boutique Hotel, where you will discover the full potential of pairing premium olive oil with tapas designed by their chef, Xavier Lahuerta, served with selected wines. After a welcome drink, the hustle and bustle of the city will blend into the background while you enjoy the symphony of flavours.

www.holaolive.com



© HOLA OLIVE

BARCELONA

DINNER WITH WINE TASTING

📍 BARCELONA



Expanding your knowledge about wine with a fun activity that gets participants talking is the original proposal of the Hotel Barcelona Catedral. With specialist sommelier, Joan Fornells, you will discover, for example, the differences between cava and *champagne*, or between the different varieties with Catalan designations of origin. The wine tasting will be accompanied by a degustation dinner and a *team building* activity, in which participants work as a team to answer the questions asked.

www.barcelonacatedral.com



© HOTEL BARCELONA CATEDRAL



© CA L'ESTAMENYA

BARCELONA

GOURMET MENU WITH GARROFAL PEAS

📍 BARCELONA



Have you ever heard of green caviar? This is none other than the pea, one of the most appreciated legumes by *gourmets* the true gastronomic potential of which you can discover in the Restaurante Windsor. The garrofal variety is used for this, with its very fine skin and cultivated in the Maresme since time immemorial. Cooked *al dente* and with all its flavour exploding in the mouth, the garrofal is a major part of exquisite dishes, depending on the seasonal products, such as eggs *mollet* with bacon and laminated truffle or pea and mango tartare with *txangurro*.

www.restaurantwindsor.com

PAISATGES BARCELONA

AGROTOURISM WITH ACCOMMODATION AND A VISIT TO THE ABADAL WINERY

📍 Perafita



Located in the heart of Lluçanès and surrounded by forests, vineyards and fields, the rural accommodation Ca l'Estamenya is an ideal place to discover the gastronomic and wine richness of the district. The experience begins with breakfast at the Lluçanès farm shop, where you can try their wonderful artisan coca breads cooked over a wood fire. After that, you will take a guided tour of Celler Abadal, one of the most outstanding in the area due to its commitment to local varieties and its constant search for innovation, and where you will also enjoy a degustation and wine tasting.

www.calestamenya.com



© CA L'ESTAMENYA

PAISATGES BARCELONA

MURA, ARTISAN OILS AND WINES

📍 Mura



As if travelling back in time, Turisme Vivencial will give you an authentic rural experience, throughout which you will get to know and taste the local oils and wines, which made the lands of Mura prosperous in the past. Pere, your host, will welcome you into his house, an old mill converted into a museum, where he will introduce you to the agricultural tradition of the area in a very entertaining way. After that, you will immerse yourself in a gastronomic experience, enjoying the best local cuisine from Mura, since the palate is undoubtedly the best way to connect with a territory. In summer, you can fill a basket with vegetables from the mill's garden.

<https://turismovivencial.com/tour-item/olis-i-vins/>



© TURISMO VIVENCIAL



© LLUÍS CARRO / ACT

Did you know... THERE ARE 5 CATALAN OIL PDOS?

Catalonia is a land of wines, but also of olive trees, which produce a wide variety of first-class olive oils, with an extensive palette of flavours, aromas, and colours. This production has been recognised by five protected denominations of origin (PDO) for virgin olive oil, such as Oli de Terra Alta, Oli del Baix Ebre-Montsià, Oli de l'Empordà, Siurana and Les Garrigues. The purpose of this quality mark is to certify the origin of an agro-food product from a certain area, the one that lends its name to it. In turn, it guarantees the quality level granted by the geographical environment where it is produced, including both natural and human factors.

GASTRONOMIC HOTELS. MUCH MORE THAN REST

Dreams sometimes come true. You just have to know how to find the right place and time. The gastronomic hotels in Catalonia will not only help make your dreams come true, they will also allow you to enjoy the delicacy of the local cuisine while you fully immerse yourself in the placidity of these temples of rest.

A refuge in the midst of the hustle and bustle, an oasis of calm and pleasure, a place to let your imagination run wild. Live. Finding accommodation that is daring, but treats its clients in close and friendly way, with a commitment to the territory, personality and, furthermore, excellent, no-frills, cuisine washed down with unique wines is no easy feat. But you will find plenty of options under the Gastronomic Hotels brand if what you want is to delve into the reality of a destination that awaits you. It's Catalonia. It's appetising.

Whether it's an idyllic corner in the middle of nature, behind the walls of a century-old country house, right next to the vast sea or the city's heartbeat, these establishments promise much more than rest. They allow you to understand the ins and outs of local life, to go on adventures, to soar as you travel and they unfold the entire territory in front of you without neglecting the pleasures of good food.

Careful cuisine, a proposal that listens to the land and respects local producers; majestic wines; recipes that are faithful to the season;

pure and clean flavours; succulence and know how. The obsession with detail and dedication to providing a top gastronomic offer is the ideal complement to a select group of accommodation where history is palpable and warmth and friendly treatment always welcome the visitor. Only here will you find a sincere approach to the reality that you are seeking.

Because under this seal you will find proposals to satisfy any of your concerns. These are small-format, family-run hotels, with a few dozen rooms, where the spirit is a million miles away from the coldness and uniformity of large chains. Where an impersonal approach becomes kindness. Where honest advice is given, where they are eager to serve the visitor and know that good cuisine and fine dining are the pathway to discovering the destination.

Be it in imposing country houses reminiscent of old country life, or in noucentista houses that preserve the spirit of old taverns; in convents and medieval palaces, in lighthouses overlooking the sea, in oases surrounded by vineyards, in high mountain refuges, in family-run mountain hotels, in

houses overlooking rice fields, in old train stations or in majestic buildings from the past, these accommodations are singular and unique. And with their commitment to deeply-rooted cuisine, with a traditional expression or an innovative spirit, they know how to seduce the demanding diner who always wants to take it one step further, who travels to go further. In gastronomic hotels, that's exactly what you will find.



SEE HERE
GASTRONOMIC HOTELS



© EL FAR HOTEL RESTAURANT / ACT



© MARC VILA

TERRES DE LLEIDA

BORGES EXPERIENCE

📍 Tàrraga



Among sustainably-managed, irrigated almond, pistachio, walnut and olive plantations, we find Mas de Colom - Casa Borges, a fascinating place which mixes history, cultural heritage, audiovisual technology and the authenticity of the land and its fruits. In a 16th-century refurbished country house, you will enjoy an immersive, informative and didactic experience in line with the values of the Borges Group, a family-owned company faithful to tradition but also a pioneer in the field of innovation.

www.masdecolum.com

Did you know... THE SLOW FOOD KM0 NETWORK IS COMMITTED TO SUSTAINABILITY?

This movement, originating in Italy, has a strong presence in Catalonia, proved by the over 45 establishments belonging to the Slow Food Catalonia Km0 group, which works closely with local producers. All of its affiliates offer traditionally inspired cuisine, without sacrificing innovation, with the dedication to keeping Catalan cuisine alive, adapting it to international gastronomy trends. They work hard to disseminate our agro-food heritage, with initiatives such as markets, gastronomic days or festivals, which raise awareness about the history, culture and spirit behind our recipes, an inseparable part of our identity.



© CRISTIAN GARCIA

TERRES DE LLEIDA

OIL TASTING IN LA GRANADELLA

📍 La Granadella



There's no better place to immerse yourself in the world of olive oil than in La Granadella, where we find the largest olive groves in all of Catalonia which form an intriguing landscape, nuanced by seasonal changes. After an introduction and explanation of the different varieties of olives offered by the Centre de la Cultura de l'Oli, and a short training session prior to the tasting, you will begin the activity, where you will become members of the so-called Panell de Tast for one day, the tasting panel in charge of cataloguing the oils. To do this, you will taste three different oils and review their subsequent organoleptic analysis.

www.culturadeloli.cat



© AJUNTAMENT DE LA GRANADELLA

TERRES DE L'EBRE

GASTRONOMIC PAIRINGS WITH OILS

📍 Horta de Sant Joan



In its desire to spread its passion for olive oil, Identitat Extra Virgin Olive Oil offers a unique experience where you can enjoy an exquisite gastronomic pairing with organic empeltre, arbequina and picual oils, accompanied by small dishes and tastings. You will taste them in a 13th-century house, located in the old town of Horta de Sant Joan and from which you will enjoy magnificent views. All the dishes are made with organic or local food and are paired with DO Terra Alta wines. A vegan and vegetarian option is also available.

www.identitatoliveoil.com



© IDENTITAT EXTRA VIRGIN OLIVE OIL



© GEORAMA / ACT

TERRES DE L'EBRE

DISCOVER THE CULTURE OF RICE

📍 Amposta



In the heart of the Ebro Delta National Park you can visit a genuine family business from Amposta, El Molí de Lo Nostre Arròs, where their philosophy is to grow a quality product and sell only what they produce on their land. To this end, they cover the whole production chain, from sowing the seeds to marketing their different varieties of rice. With this experience, which involves an immersion in the culture of rice in a unique environment, you will visit the mill, where the details of growing this cereal will be explained to you and you will learn to tell the difference between the main varieties.

www.lonostrearros.cat



© TURISME VIVENCIAL

TERRES DE L'EBRE

CITRUS TOURISM IN ALCANAR

📍 Alcanar



Against an attractive backdrop of citrus trees, Agustí and Meritxell await you at their La Calafa farm to introduce you to one of the most famous products in Catalonia, Alcanar clementines. Throughout the visit, organised by Turisme Vivencial, you will learn about the history of the environment and their ecological project. They will also reveal the secrets of this popular fruit and offer you a tasting of savoury tapas made with freshly picked organic mandarins. Finally, you can enjoy a seafood meal in one of the restaurants in Les Cases d'Alcanar.

<https://turismovivencial.com/tour-item/alcanar-citroturisme/>

TERRES DE L'EBRE

OIL TASTING AND PREPARATION OF CLOTXA

📍 Horta de Sant Joan



Through a guided tasting of the organic empeltre, arbequina and picual oils, Identitat Extra Virgin Olive Oil will teach you how to identify the different qualities of oil, explaining its health benefits and even tackling some of its false myths. Next, you will take part in the preparation of *clotxa*, a traditional dish that the peasants of the area cooked with freshly pressed oil, and that you will taste afterwards. An empty bread shell will be used as a container for the herring in brine, tomato and roasted garlic, all seasoned with a good splash of the best oil.

www.identitatoliveoil.com



© ADRIANA ABELLA (WISCONSIN)

ROUTES TO MEET **CRAFTSPEOPLE OF THE LANDSCAPE**

Bienvenidos a Payés Todo el Año gives you the chance to visit Catalan producers who open the doors of their homes almost all year round to share their work in the fields, while shepherding, on the farm or in the workshop. It's a way to teach families, schools or couples where what we eat comes from and what is hidden behind our food. An opportunity to get to know the farms and fill your pantry while buying directly from the producer.





© ACT

ROUTE 1
DISCOVER THE SECRETS OF THE COSTA BRAVA INLAND

3 days

Capmany, Siurana d'Empordà, Pals, Cruïlles, Vilademuls, Terradelles (Vilademuls), Salitja (Vilobí d'Onyar).

HIGHLIGHTS: AGRICULTURAL AND LIVESTOCK LANDSCAPES, NATURAL SPACES, PRODUCTS MADE WITH NATIVE VARIETIES, DO PRODUCTS, PANORAMIC VIEWS, QUALITY PRODUCTS.

The landscapes that you will take in range from the greens and golds of the fields depending on the time of year, to the mountain ranges and pine forests, passing through lakes, cliffs and beaches. On this route, you will also discover one of the most gastronomic areas of these regions, visiting the farmers and shepherds who work these lands. Cheeses and curds, wines with DO Empordà and DO Catalonia, different varieties of rice, lamb and veal meat and eggs, in each farm you will have the opportunity to meet the people who make top quality food possible in these regions of Girona. This route runs from north to south passing through the regions of Alt Empordà, Baix Empordà, Pla de l'Estany and La Selva. The route covers a good number of farms.

+INFO



© ACT

ROUTE 2
GET TO KNOW THE VARIED LANDSCAPE OF THE COSTA DAURADA

3 days

Montbrió del Camp, Vilallonga del Camp, Alcover, Capafonts, Valls, Rodonyà, El Vendrell.

HIGHLIGHTS: WINE LANDSCAPES, HONEY ROUTE, WINE ROUTE, SHEPHERD'S CHEESES, PANORAMIC VIEWS, PRADES MOUNTAINS, DO PRODUCTS, UNIQUE PRODUCTS.

You will be able to take in a wide variety of different scenery ranging from fields of almond, hazelnut and olive trees, to landscapes surrounding the Prades Mountains, and ending in an area of authentic winemaking tradition. Honey, artesian cheeses, nuts and wines are the icing on the cake of a route where you will find activities for both adults and children, such as wine tasting or drinks with honey and horse or carriage rides. This route runs through four of the regions on the Costa Daurada. Beginning at the most south-western point, Baix Camp, the route also crosses the Alt Camp and Tarragonès and ends in the Baix Penedès.

+INFO



© ACT

ROUTE 3
FROM VALLÈS ORIENTAL TO OCCIDENTAL, A PLEASURE FOR THE SENSES

3 days

Montseny, Sant Pere de Vilamajor, Liça d'Amunt, Sabadell, Sant Llorenç Savall, Castellar del Vallès.

HIGHLIGHTS: HONEY, CHEESE, ORGANIC ORCHARDS, ECOLOGICAL WINE, SMALL FAMILY FARMS, RESTAURANTS *SLOW FOOD*, NATURAL PARKS.

Natural parks, honey, cheeses, wines, organic crops and restaurants where they are passionate about local products are the main aims of this route, an absolute pleasure for the senses. Its itinerary passes through two regions of the Barcelona Coast, the Vallès Oriental and the Vallès Occidental. Part of the Montseny area to the south, it runs parallel to the AP-7 and heads towards the Natural Park of Sant Llorenç del Munt i l'Obac. Through the farms of Bienvenidos a Payés Todo el Año, on Saturday, we will discover the Vallès Oriental and, on Sunday, the Occidental.

+INFO



© ACT

ROUTE 4
THE ORCHARD AND WINES OF THE MARESME AND VALLÈS ORIENTAL

3 days

Tordera, Palafolls, Vallgorguina, Arenys de Munt, Argentona, Tiana.

HIGHLIGHTS: ORCHARDS, FRUIT, LIVESTOCK, SMALL FAMILY FARMS, TOURIST AND EDUCATIONAL FARMS, ORGANIC FARMING, DO ALELLA WINES, NATURAL WINES, NATURAL PARKS.

The orchard is the undisputed protagonist of this route. And it's no surprise because you're in one of the most privileged Catalan areas for the cultivation of vegetables and fruit, thanks to the richness of its soils. Livestock farms and wines round off a route with the natural spaces of Montnegre, the Corridor and the Sierra de Marina mountain range as your travel companions. This route passes through the regions of Maresme and a part of the Vallès Oriental. It begins its journey in the northern part of the Maresme, before entering the Vallès and returning to the south along the Maresme coast.

+INFO



© ACT

ROUTE 5
FROM THE WINES OF ALT PENEDES
TO THE ORCHARDS OF VALLÈS
OCCIDENTAL AND BAIX LLOBREGAT

3 days

Sant Cugat del Vallès, Sant Climent de Llobregat, Gavà, Subirats, Les Gunyoles (Avinyonet del Penedès), El Pla del Penedès, Guardiola de Font-rubi, Font-rubi, Sant Sadurn d'Anoia.

HIGHLIGHTS: WINES, CAVAS, HONEY, ORCHARDS, OIL, ORGANIC PRODUCTS, PRODUCTS WITH DO/PGI, NATIVE VARIETIES AND BREEDS.

This route is one of three in the Barcelona Coast regions, focusing above all on the orchard farms of Baix Llobregat and the Alt Penedès wineries. To make it more comfortable and so that you can choose according to your tastes, we propose two options that start from different points on Saturday morning, but run together on Saturday afternoon and all of Sunday. Option A includes honey and organic orchards in the morning. Option B has a more wine tourism approach right from the start. Both options meet midway, in the Alt Penedès, to continue with visits to wineries, an oil mill and a Gallo del Penedès farm.

+INFO



© ACT

ROUTE 6
TASTE THE DIVERSITY
OF OSONA PRODUCTS

3 days

Lluçà, Prats de Lluçanès, Oristà, Muntanyola, Viladrau.

HIGHLIGHTS: SMALL FAMILY FARMS, ARTESIAN CHEESES, MILK ROUTE, BREAD ROUTE, RECOVERED VARIETIES, SINGULAR PRODUCTS, CHESTNUTS.

The diversity of products is the highlight of this route. Products as emblematic as cheese and dairy products, lamb, pork and beef, an old variety of recovered wheat, local varieties of legumes or the famous Montseny chestnuts.

The route begins in the sub-region of Lluçanès, before continuing through other municipalities in Osona. You will have the chance to enjoy and taste this territory in a different way. Also let yourself be blown away by the views of the impressive landscapes through the Lluçanès, Les Guilleries and Montseny viewpoints. And don't miss a visit to the numerous examples of cultural and architectural heritage in the district.

+INFO



© ACT

ROUTE 7
THE RICHNESS OF BAGES
AND ANOIA PRODUCTS

3 days

Castelladral (Navàs), Rajadell, Maians (Castellfollit del Boix), El Bedorc (Piera), El Saió (Santa Margarida de Montbui).

HIGHLIGHTS: SMALL FAMILY FARMS, HONEY, FREE-ROAMING COWS, ORGANIC EXTRA VIRGIN OLIVE OIL AND WINES, NATURAL LANDSCAPES AND PANORAMIC VIEWS.

Take advantage of the opportunity to enjoy and taste this territory in a different way, made up of two of the Paisatges Barcelona regions: Bages and Anoia. Also, let yourself be swept away by the views of the impressive landscapes in the Natural Park of Sant Llorenç del Munt i l'Obac, Montserrat and the Sierra de Castellatalat, clear protagonists together with the smallholders. And use your free afternoons to get closer to the varied cultural and architectural heritage of the area. Starting in Bages, the route goes from north to south, crossing the two regions. The route includes visits to producers who make food linked to the territory in which they are located and the richness and biodiversity of its landscapes, such as honey, grass-fed meat and organic wines and olive oils.

+INFO



© ACT

ROUTE 8
PRODUCTS AND MOUNTAIN
LANDSCAPES IN THE CATALAN
PYRENEES

3 days

Barruera, Llesp, Masos de Llimiana (Llimiana), Sant Martí de Barcedana, Montferrer.

HIGHLIGHTS: MOUNTAIN LANDSCAPES, UNIQUE PRODUCTS, PANORAMIC VIEWS, ORGANIC PRODUCTS, CHARMING TOWNS.

Discover the diversity of mountain landscapes, from steep slopes, gorges and peaks to Mediterranean landscapes of olive trees, vineyards and cereals. Gastronomically, the three regions will not cease to surprise you. You will get to know them through the Bruna del Pirineo beef, dairy products, apples, pears and cherries, oil and even saffron, products that are the result of a respectful management of the natural areas in which they are located and are produced by rural trades with a long history that is being recovered and valued generation after generation.

The route passes through the Pyrenean regions of Alta Ribagorça, Pallars Jussà and Alt Urgell, with two options that have different starting points, but both stretch from north to south and meet at the end.

+INFO



© ACT

ROUTE 9
DISCOVER THE SECRETS OF LIVESTOCK FARMING IN THE CATALAN PYRENEES

3 days



Joanetes (Vall d'en Bas), Santa Pau, Molló, Campdevànol, Les Llosses (and alternatively Olvan).

HIGHLIGHTS: MOUNTAIN LANDSCAPES, GRAZING FLOCKS, NATURAL SPACES, QUALITY CHEESES, DAIRY PRODUCTS AND MEATS, ORGANIC PRODUCTS.

If you love getting closer to the world of extensive farming, the management of grazing flocks and the production of quality dairy products and meats, this is the chance you have been waiting for. The little ones will fall in love with all the animals that they can stroke and feed in the different visits. From family farms that have been going for several generations to social projects such as the Fageda Fundació, this route will take you through magnificent mountain landscapes, valleys, fertile lands, beech forests and volcanoes.

+INFO



© ACT

ROUTE 10
OIL TOURISM IN GARRIGUES AND SEGRITÀ

3 days



Arbeca, L'Albi, Els Torms, Seròs, Lleida (Huerta), Almacelles.

HIGHLIGHTS: DRY LANDSCAPES, OIL CULTURE, ORCHARD OF LLEIDA, CRAFT BEER, DRY STONE HERITAGE, QUALITY PRODUCTS, AGRICULTURAL HERITAGE.

If you're a fan of extra virgin olive oil, on this route you will learn everything about this emblematic product, from secrets of cultivation to a degustation and other uses of oil, such as lamps.

If you're really keen on photography and hiking, you will want to return to explore one of the numerous itineraries that are promoted by tourist information entities.

This particular route runs through a large part of the Les Garrigues district and some of Segrià. Apart from the characteristic landscapes of olive trees, you will also get to know the Orchard of Lleida and the characteristic landscapes of fruit trees and cereals of Segrià in the north of the city. In a weekend you will discover different landscapes of western Catalonia and different agricultural and livestock projects.

+INFO



© ACT

ROUTE 11
THE DELICIOUS PROPOSALS OF SEGRITÀ AND NOGUERA

3 days



Alfarràs, Ivars de Noguera, Algerri, Sant Llorenç de Montgai, Foradada, Boada.

HIGHLIGHTS: AGRICULTURAL AND LIVESTOCK LANDSCAPES, ORGANIC AND BIODYNAMIC WINES, FRUIT TREES, EXTENSIVE FARMING, NATURAL SPACES, PANORAMIC VIEWS, QUALITY PRODUCTS, CASTLES.

With natural spaces of rich, varied and protected flora and fauna, on this route that goes from the plains to the foot of the mountain you will discover the perfect combination of landscape and quality products. From wines to sweet fruit and meat, this is definitely one of the most delicious ways to enjoy this part of Terres de Lleida. We propose a route that starts from most northern point of Segrià and visits various towns and corners of La Noguera. The range of landscapes in this region invites you to get your camera out, go hiking and take part in a whole range of outdoor activities.

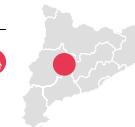
+INFO



© ACT

ROUTE 12
THE LOCAL VARIETIES OF URGELL AND SEGARRA

3 days



Tornabous, Torà, Biosca, Sant Domí (Sant Guim de Freixenet), Claret de Torà.

HIGHLIGHTS: DRY LANDSCAPES, LAND OF CASTLES, PANORAMIC VIEWS, UNIQUE PRODUCTS, NUTS, DRY MEATS, ORGANIC CHEESES, AROMATIC PLANTS, LOCAL VARIETIES OF LEGUMES.

Local varieties and artisan cheeses and cold meats are the stars of this route, which also includes the possibility of picking vegetables and herbs and taking part in an almond milk workshop with cultural visits to castles, medieval towns or walled towns.

The route passes through farms in Urgell and Segarra. You have two options, one that leaves on Saturday from Urgell and heads east, and the other that starts on Saturday from La Segarra and travels up to the north of the district. The two meet on Saturday afternoon and Sunday. It runs from east to west passing through the regions of La Segarra, Urgell, Pla d'Urgell and La Noguera.

+INFO



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ROUTE 13
TERRA ALTA, A SMALL GASTRONOMIC PARADISE

▶ 3 days

▶ Horta de Sant Joan, Bot, Gandesa, Vilalba dels Arcs, La Fatarella, Caseres, Batea.

HIGHLIGHTS: WINE LANDSCAPES, OLIVE OIL LANDSCAPES, QUALITY PRODUCTS, DO TERRA ALTA, PDO OIL FROM LA TERRA ALTA, HISTORY, PANORAMIC VIEWS.

The wine landscapes of the famous Garnacha Blanca, among others, and the fields of majestic olive trees which bear the native Empeltre and Arbecuina varieties become the quintessential protagonists in this proposal.

The Terra Alta, apart from being a small gastronomic paradise, is also home to some of the most captivating landscapes in Catalonia. The rugged massif of Els Ports, the valleys of the Algars and Canaletes rivers, the Pàndols i Cavalls mountain range and the dryland scenery of vineyards, olive and almond trees invite visitors to enjoy both landscape and poetry – be it by car, on foot or by bicycle – by discovering the different routes of the Greenway.

+INFO

ROUTE 14
DISCOVER THE MOST DELICIOUS RIBERA D'EBRE AND BAIX EBRE

▶ 3 days

▶ Flix, Vinebre, Miravet, Rasquera, El Perelló.

HIGHLIGHTS: WINE LANDSCAPES, UNIQUE PRODUCTS, NATURAL SPACES, LANDSCAPES OF FRUIT TREES, WINES AND CHEESES.

With the Ebro river guiding you throughout the route and the Sierra de Cardó accompanying you on the final stretch, on this trip you will discover one of the lesser known areas of the Terres de l'Ebre, and you will do so in the most delicious way. You will visit four towns where the different agricultural and livestock projects are located. You will enjoy wines, sweet fruit, oils, citrus fruits and cheeses. If you go in spring, you can enjoy miles and miles of fruit trees in bloom.

This Terres de l'Ebre route runs through the Ribera d'Ebre district and a section of the Baix Ebre.

+INFO

ROUTE 15
TASTE THE TERRES DE L'EBRE WITH YOUR FAMILY

▶ 3 days

▶ El Perelló, La Galera, Amposta.

HIGHLIGHTS: WINE LANDSCAPES, NATURAL SPACES, MILLENNARY OLIVE TREES, UNIQUE PRODUCTS, HISTORY, WINES, OILS, HONEY, RICE, ANIMALS.

An eminently family-orientated route which combines activities for children and adults as it makes its way through the Baix Ebre and Montsià regions. One of the features of the route is that, on Saturday, you will spend the day in one single municipality, El Perelló (Baix Ebre), where you will visit up to four farms. On Sunday, you will head south and change districts, visiting Montsià, now next to the Ebro Delta.

+INFO

ROUTE 16
EXPERIENCE THE WINE ESSENCE OF PRIORAT AND CONCA DE BARBERÀ

▶ 3 days

▶ La Figuera, la Morera de Montsant, Montblanc.

HIGHLIGHTS: WINE LANDSCAPES, QUALITY WINES, PANORAMIC VIEWS, UNIQUE PRODUCTS.

El Priorat and la Conca de Barberà are two regions with a wine-producing essence and high tourist interest. Visits to different wineries will allow you to discover quality wines from the DOCa Priorat and the DO Conca de Barberà. You will also be able to taste extra virgin olive oil, organic vegetables and unique products like saffron, which is being recovered.

A route that stretches from the coastal Priorat vineyards and the magical mountain of Montsant to Conca de Barberà, passing through the Prades mountains and the Poblet Natural Park.

In the wine landscapes, you will discover the typical varieties of the Priorat, such as Garnacha and Cariñena, and also Trepat, the native grape and star of Conca de Barberà.

+INFO



WINE ROUTES

PATHS TO HAPPINESS

If you're interested in wine tourism in Catalonia but you don't know where to start, here are some itineraries that cover nine of the Catalan denominations of origin with proposals for wineries, activities, family leisure proposals, tastings, cultural visits, sommeliers at home, accommodation and all kinds of tourist resources so that you can enjoy the wines of our country at your leisure.





AN IMMENSE WINERY AT YOUR FINGERTIPS

A whole world to discover behind every bottle. A universe that opens up in front of you when you uncork it and that, when you taste it, reveals its frank character, the nature of the landscape where it was born, the personality of those has forged it and the spirit that made it grow. Enjoy wine tourism in Catalonia and let yourself be carried away by the magic of its wines.

Wines from all over the world speak to us and, in Catalonia, they do so in a completely unique way. From the traditional Garnachas of L'Albera to the freshness of the vines recovered in the Pyrenees; from the warmth of the Tarragona wines to the salinity of the white Pansa Allellense; from the Priorat *coastal* wines to the silky whites of the Vall del Corb, Catalan wines come with different accents. And, by practising wine tourism, you will not only be able to understand them but you will also enjoy some quality downtime in which, as well as flavours, textures and unmistakable nuances, you will find fun, culture, history, leisure and gastronomy.

Because Catalan wines speak of the people who made them grow. Of tradition, architecture, cuisine, prosperity, crisis, rebirth, strength and industry, of crafts, quality, remote landscapes, centuries-old lineages, farmers and viticulturists, of modernist temples, imposing country houses and avant-garde wineries, bars, popular gastronomy and haute cuisine, of heroicness, perseverance and courage, of diversity, experimentation, bravery, sensitivity and, above all, honesty.

The result is an unimaginable range of wines: aperitifs, vermouths and still wines, cavas, sparkling and ancestral, mistelas, rancios, boiled wines and liqueurs, walnut wines, barrelled wines, country house and farm wines, aged and young wines and long-forgotten monovarietal grapes... And with the wine tourism on offer in Catalonia, you will not only be able to verify the uniqueness and potential of Catalan wines, but you will do so along with other activities to ensure that you have a good time.

The over 300 wineries that you can visit open the doors for you to taste their specialities and explore the historical, social and cultural context that makes Catalonia a first-class wine tourism destination. There, you will learn about everything from how vine cultivation began among Greek and Roman ruins, to the wines that were made in visitable monasteries, passing through the hundred modernist-style cooperatives known as wine cathedrals, stone huts and recovered stone presses in the middle of the forests, agricultural

life museums, the traditional festivals dedicated to wine and the large wineries that stand as proud contemporary symbols of the importance of wine in Catalan gastronomy. And if you prefer to explore the Catalan wine scene on your own, nine wine routes offer you wineries with unique visits, accommodation, sommeliers, tourist resources and wine tourism activities and leisure companies so that you can build the trip that suits you and move at your own pace.

It doesn't matter if you are an avid collector of new treasures, if you consider yourself a wine lover, or if you are travelling for pleasure, with your family, on business or on holiday. If you are interested in the world of wine or if you are only looking for leisure activities to explore the territory, if you are a nature lover or if you are into adventure sports.

Because you can enjoy Catalan wine while you're gliding across the waters of a cove on the Costa Brava; while you look out over Barcelona from a tiny vineyard; while you enjoy a peasant meal, cooked on some glowing embers; while you help with a grape harvest; have a drink after visiting a

museum or enjoy a wine tasting among Roman ruins; waking up after spending a night in a dry stone hut or camping among the vines; drinking directly from the warehouse of a family winery; in the darkness of an imposing cellar; or at the top of a crag; at a new wine festival or an ancestral wine festival; having a meal with a vintner, taking a walk, having fun with your family in a treasure hunt among the vines, on a nocturnal visit, at a paired dinner, with a cheese degustation, in a wine bar, at the end of a hearty meal, uncorking bottles while the sun sets, celebrating Christmas, with prestigious sommeliers...

Exploring these wines is to explore a part of ourselves. It's letting oneself be seduced by a land that has been formed around wine, that has been built around the vineyard, sharing bottles, uncovering dreams, inviting you to the table. And we already have the bottles ready. Are you coming?



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© OLLER DEL MAS



WINE ROUTE OF DO EMPORDÀ



Facing the sea and constantly caressed by the temperamental character of the tramontana, the Empordà oversees the birth of resplendent wines. Touring its vineyards is to travel back in time and let the Mediterranean influence mix with art, delicate and sublime cuisine, millennial tradition and the fearless winegrowers, daring to bring wines full of genius into the world. Corners of mineral beauty, dreamy restaurants, villages of pure light, wineries for all tastes and the authentic wine culture await you.

PROPOSAL: Gaze out at the immensity of the sea while you enjoy a picnic washed down with a good Garnacha in a secluded cove surrounded by vineyards and forests.

<https://en.costabrava.org/what-to-do/wine-and-gastronomy/wine-route>



WINE ROUTE OF DO PLA DE BAGES



The persistence and tenacity of a few intrepid viticulturists have recovered the heritage of what was once one of the most important wine-growing areas in the country. At the foot of Montserrat there are vineyards sheltered by forests, wine presses resurrected from oblivion, dry stone cabins, small wineries and imposing projects. With picapoll as its emblematic grape, in Pla de Bages you will find very personal wines and cavas, the offspring of a legacy that has been resurrected, a living memory.

PROPOSAL: Delve into the history of Catalan wine discovering presses, vats and dry stone sheds among farms and abandoned terraces in the middle of the forests and vineyards where the picapoll is born.

<https://www.rutadelvidobages.cat/en/>



© NANI ARENAS



© ACT



WINE ROUTE OF DO ALELLA



Alella wines have been rooted in Barcelona since Roman times. Today, they survive alongside the big city and have become the smallest denomination of origin in Catalonia. By exploring it, you will retrace the past of Laietan wines, the birth of cooperativism, the aroma of old rural life and the personality of some urban wines that were an emblem of the thriving Catalan bourgeoisie. The salinity and minerality of its white pansa blanca wines, some light reds, long-aging sparkling wines and persistent sweet wines offer a range of possibilities to suit all palates.

PROPOSAL: Stroll through the narrow streets of Alella, take in the modernist cooperative, discover the mosaics of vineyards that descend from the mountains and taste the character of the pansa blanca in the picturesque Companyia Vinícola, less than twenty minutes from Barcelona.

<http://www.enoturismoalella.com/en/larutadelvi/>



PRIORAT WINE ROUTE



The harsh and rigorous land of *llicorella* breathes life into wines with a marked personality. The power of the Garnacha and Cariñena grapes has earned the name of Priorat a place at the greatest tables in the world and turned this piece of country, sculpted by cliffs and steep slopes, into one of the most interesting designations of origin to visit. And not only because of the quality of its elegant, voluminous, intense and deep wines, but also because of the revolutionary spirit and sensitivity of its winegrowers, aware of the heritage that has been passed down to them.

PROPOSAL: Travel the roads and paths of the Priorat by bicycle; go hiking surrounded by cliffs and vineyard terraces; watch the sunset from a viewpoint of spectacular beauty and discover the paradise of Garnacha and Cariñena.

<https://www.turismepriorat.org/en/wine-holidays-priorat>



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© MARC CASTELLET



WINE ROUTE OF THE Penedès



The heart of Catalan wine production offers everything that lovers of good wines could wish for: a mosaic of Mediterranean vineyards, small family-run wineries, large and impressive wineries, a wide and generous wine collection that will satisfy any enthusiast, quality and a wine tourism offer that is accessible all year round. The proximity to Barcelona and the diversity of landscapes and universes within the DO offer everything from young and accessible wines, sophisticated cavas, intrepid viticulture projects, tradition, modernity and boldness. For your enjoyment.

PROPOSAL: Descend into the depths of the cellars, break the calm in which the bottles are aged, contemplate the footprint of time and discover the secrets hidden in the cava bubbles.

<https://www.penedesturisme.cat/en/penedes-wine-route>



WINE ROUTE OF LLEIDA



Following the route that enters the lands of Poniente allows you to discover one of the most expressive, original and unknown faces of Catalan wine. From high-altitude wines that are strongly rooted in the Pyrenees, to wineries that have recovered a tradition that was extinct; from small projects that value dryland viticulture to wineries that have opted for the production of wines with character, this route will allow you to discover postcard towns, rural cuisine with a popular flavour, unspoilt landscapes and honest winegrowers willing to reveal the secrets of the lesser known Catalonia.

PROPOSAL: Under the gaze of the imposing Pyrenees, head off in search of some recovered vineyards, visit ancient villages with a rural spirit and taste the wines that are born at the foot of the snow.

<https://www.rutadelvidelleida.cat/en/>



© HOSTATERIA DE POBLET



© GEMMA MIRALDA



TREPAT WINE ROUTE



The lightness of the Trepat variety has formed the new voice among Conca de Barberà wines. A land linked to the vineyard since the time of the reconquest, which saw wine culture flourish thanks to the Cistercian monks, who witnessed the cooperative *boom* first hand, home to modernist wineries that are authentic cathedrals of wine and which, today, thanks to viticulturists who look to the past to build the future, are making a comeback. The winery nursery, initiatives inspired by the Trepat and native varieties and the desire to modernise the wine scene are the main attractions of a DO that still has some way to go. Be the first to do it, you won't regret it.

PROPOSAL: Explore the limits of art and wine by taking part in the **Festa del Trepat, a cultural festival in which viticulturists, creators, musicians and wine lovers discover the vitality of one of the undiscovered Catalan denominations.**
<http://rutadeltrepat.cat/index.php/en/the-trepat-route-2/>



WINE ROUTE OF DO TERRA ALTA



The Mediterranean spirit that emanates from Terra Alta, with which Picasso fell in love, is also the homeland of the best white Garnachas. Mosaics of almond trees, vineyards and cereals; unspoiled nature; the charm of rural life; the presence of Els Ports; the calm, the tranquillity and just seeing how life seems unalterable while you enjoy some fruity, full-bodied and unctuous wines that are pleasant on the palate. Among cooperative wineries that are updating their collections and signature projects, you will find delicious cuisine, active tourism activities, war history and the charm of inland Catalonia. If authentic and genuine wine tourism is what you're looking for, Terra Alta will not disappoint you.

PROPOSAL: Among trenches, memorials, landscapes of death and survival, vineyards and cellars, relive the war scene of the greatest battle of the Civil War in the country of the Garnacha Blanca.
<https://www.doterraalta.com/rutadoterraalta/en/>



© MARC CASTELLET PUIG



WINE ROUTE OF DO TARRAGONA



Although they make no noise –yet– and you would hardly notice that they are there, the wines of the DO Tarragona are waking up. In a big way. If you listen to them, they whisper about ancient history, a glorious past, a powerful industry, about vermouths, about cooperatives, about the great river and a cuisine made from sublime products, which looks to both the sea and inland. The south holds unexpected surprises with sports, cultural, family and nature activities that, just like its wines, cannot be missed.

PROPOSAL: The open flame, the grill, the kinship, the perfectly blended sauce, a copious meal and the best wines from Tarragona are the key to understanding the spirit of the authentic calçotada.

<https://rutadelvidotarragona.cat/en/>

COMPANY DIRECTORY

COSTA BRAVA

Travel agencies and activity companies

La Gastronòmica
www.lagastronomica.cat

Wineries

Celler La Vinyeta
www.lavinyeta.es

ElixSea - Underwater Winery
www.winesunderwater.com

Terra Remota
www.terraremotaterra.com

Gastronomic hotels

El Far Hotel Restaurant
www.hotelelfar.com

Hotel Els Caçadors
www.hotelescassadors.com

Hotel Empordà - Restaurant el Motel
www.hotelemporda.com

Hotel Masia La Palma
www.masialapalma.com

Hotel Restaurant Casamar
www.hotelcasamar.net

Hotel Restaurant del Teatre
www.hoteldelteatre.com

Hotel Restaurant La Plaça de Madremanya
www.laplacamadremanya.com

Hotel Terramar Llafranc
www.hterramar.com

Hotel-Restaurant Empòrium
www.emporiumhotel.com

Sant Pere del Bosc Hotel & Spa
www.hotelsantperedelbosc.com

Wine Routes

DO Empordà Wine Route
www.costabrava.org

Restaurants and producers

Olive Oil Experience
www.oliventallo.com

Restaurant Casa Marieta
www.casamarieta.com

Tourism promotion organisations

Patronat de Turisme Costa Brava
www.costabrava.org

PAISATGES BARCELONA

Travel agencies and activity companies

Bagesterradevins
www.bagesterradevins.cat

Wineries

Bodegas Abadal
www.abadal.net

Oller del Mas
www.ollerdelmas.com

Gastronomic hotels

Hostal Estrella
www.hostalestrella.com

Hotel Mas de la Sala
www.masdelasala.com

Hotel Moli de la Torre
www.molidelatorre.cat

Other accommodation

Ca l'Estamenya
www.calestamenya.com

Wine Route

Ruta del Vi DO Pla de Bages
www.rutadelvidobages.cat

Food and wine destinations

Vilanova i la Geltrú Municipal Tourist Office
www.vilanovaturisme.cat

Thermalia. Museum and Tourist Office
www.visiteucaldes.cat

Tourism promotion organisations

Tourism Management of the Barcelona Provincial Government - Barcelona és molt més
www.diba.cat/turisme

COSTA BARCELONA

Travel agencies and activity companies

Aborígens - Local Food Insiders
www.aborigensbarcelona.com

Esportec
www.esportec.cat

One Wish
www.onewish.travel

Penedès Ecotours
www.penedeseicotours.com

Turismo Vivencial
www.turismovivencial.com

Gastronomic hotels

Hotel Casa Gran 1771
www.montrubi.com

Other accommodation

Cava & Hotel Mastinell
www.hotelmastinell.com

Hotel Arrey Alella
www.hotelarreyalella.com

Hotel Desitges
www.hoteldesitges.com

Hotel Neptuno
www.hotelheptuno.com

Wineries

Bodega Sumarroca
www.sumarroca.com

Castell de Grabuac
www.suriol.com

Caves Llopart
www.llopart.com

Caves Vilarnau
www.vilarnau.es

Cellers Carol Vallès
www.cellerscarol.com

Codorníu
www.visitascodorniu.com
www.codorniu.com

Família Torres
www.torres.es

Finca Viladellops
www.viladellops.com

Gramona
www.gramona.com

Grupo Freixenet
www.grupofreixenet.com

COMPANY DIRECTORY

Juvé & Camps
www.juveycamps.com

Massana Noya
www.massananoya.com

MontRubí
www.montrubi.com

Wine Routes

Enoturisme DO Alella
www.enoturismedoalella.cat

Ruta del Vi del Penedès
www.enoturismepenedes.cat

Restaurants and producers

La Cuina del Moja
www.palaumoja.com

Llopart
www.llopart.com

MontRubí
www.montrubi.com

Food and wine destinations

Ajuntament d'Alella
www.alella.cat

La Ruta del Xató
www.rutadelxato.com

Tourism promotion organisations

Gerència de Turisme de la Diputació de Barcelona - Barcelona és molt més
www.diba.cat/turisme

Others

Avant Grup
www.avantgrup.com

BARCELONA

Travel agencies and activity companies

Aborígens
www.aborigensbarcelona.com

Alella Wine Tours
www.alellawinetours.com

BCNKitchen
www.bcnkitchen.com

Bikemotions
www.bikemotions.es

Cap a Mar
www.capamarbcn.com

Castlexperience
www.castlexperience.com

Catalan Trails
www.catalantrails.com

Hola Olive
www.holaolive.com

Kokopeli Experience
www.kokopeliadventure.com

Venivinum Enoturisme Conscient
www.venivinum.cat

Viemocions
www.viemocions.com

Wanderbeak
www.wanderbeak.com

Accommodation

Hotel Barcelona Catedral
www.barcelonacatedral.com

Wineries

L'Olivera - Can Calopa
www.olivera.org/es/visitanos/can-calopa-2/

Restaurants and producers

Barcelona Beer Company
www.barcelonabeercompany.com

Barcelona Beer Festival
www.barcelonabeerfestival.com

Restaurant Windsor
www.restaurantwindsor.com

Tourism promotion organisations

Turisme de Barcelona
www.visitbarcelona.com

Others

Catalunya Bus Turístic
www.catalunyabusturistic.com

Museu de la Xocolata
www.museuxocolata.cat

Mvips
www.mvips.net

COSTA DAURADA

Travel agencies and activity companies

El Brogit
www.elbrogit.com

Travel Priorat
www.travelpriorat.com

Wineries

Adernats - Vinícola de Nulles
www.adernats.cat

Casa Vermouth Padró
www.vermouthpadro.com

Celler de Capçanes
www.cellercapcanes.com

Celler Mas Vicenç
www.masvicens.com

Celler Masroig
www.cellermasroig.com

Cellers Avgvstvs Forvm
www.avgvstvsforvm.com

Cellers de Scala Dei
www.cellersdescaladei.com

Perinet
www.perinetwinery.com

Gastronomic hotels

Hotel Cal Llop
www.cal-llop.com

Gran Claustre
www.granclaustre.com

Masia del Cadet
www.masiadelcadet.com

Other accommodation

Hotel Termes Montbrí
www.termesmontbrio.com

Hotel-Hostal Sport
www.hotelpriorat-hostalsport.com

Le Meridien Ra Beach Hotel & Spa
www.lemeridienra.com

Mas Llagostera
www.masllagostera.com

Terra Dominicata
www.terradominicata.com

Wine Route

Ruta del Vi DO Tarragona
www.dotarragona.cat

Restaurants and producers

Avgvstvs Forvm
www.avgvstvsforvm.com

Identitat Extra Virgin Olive Oil
www.identitatoliveoil.com

Food and wine destinations

Ajuntament de Montblanc
www.montblancmedieval.cat

Consell Comarcal de l'Alt Camp
http://turisme.altcamp.cat

Consell Comarcal del Priorat
www.turismepriorat.org

La Ruta del Cister
www.larutadelcister.info

Reus Promoció
www.reuspromocio.cat

Turisme de Cambrils
www.cambrils-turisme.com

Tourism promotion organisations

Patronat de Turisme Costa Daurada
www.costadaurada.info

TERRES DE L'EBRE

Travel agencies and activity companies

NJOY Catalonia
www.njoycatalonia.com

Gastronomic hotels

Antiga Estació de Benifallet
www.estaciodebenifallet.com

Hostal La Creu
www.hostallacreu.com

Hotel Ampolla Sol
www.hotelampollasol.es

Hotel Diego
www.hotelrestaurantdiego.com

Hotel L'Algadir del Delta
www.hotelalgadirdelta.com

Wineries

Sant Josep Vins
www.santjosepwines.com

Wine Route

Denominació d'Origen Terra Alta - Ruta del Vi
www.doterraalta.com

Restaurants and producers

Molí de Lo Nostre Arròs
www.lonostrearros.cat

TERRES DE LLEIDA

Travel agencies and activity companies

Oleasoul
www.oleasoul.com

Accommodation

Castell de Raymat
www.castellderaymat.com

Wineries

Castell del Remei
www.castelldelremei.com

Celler Clos Pons
www.clospons.com

Mas Blanch i Jové
www.masblanchijove.com

Raimat
www.raimat.com

Wine Route

Ruta del vi de Lleida - Costers del Segre
www.costersdelsegre.es

Restaurants and producers

Mas de Colom - Casa Borges
www.masdecolom.com

Food and wine destinations

Turisme de les Garrigues
www.turismegarrigues.com

Tourism promotion organisations

Patronat de Turisme Diputació de Lleida
www.aralleida.cat

Others

Centre de la Cultura de l'Oli de Catalunya
www.culturadelolli.cat

PYRENEES OF CATALONIA

Gastronomic hotels

Cerdanya EcoResort
www.cerdanyaecoresort.com

Hotel Ca l'Amagat
www.hotelcalamagat.com

Hotel Can Boix
www.canboix.cat HG

Hotel del Prado
www.hoteldelprado.cat

Hotel La Morera
www.hotel-lamorera.com

Hotel Park Puigcerdà & Spa
www.hotelparkpuigcerda.com

Hotel Pessets
www.hotelpessets.com

Hotel Restaurant La Quadra
www.laquadra.com

Hotel Terradets
www.hotelterrads.com

Hotel Vall Ferrera
www.hotelvallferrera.com

Restaurants and producers

La Quinta Justa
www.laquintajusta.cat

Mas La Coromina
www.maslacoromina.cat

Food and wine destinations

Turisme Garrotxa
www.turismegarrotxa.com

VAL D'ARAN

Tourism promotion organisations

Turisme Val d'Aran
www.visitvaldaran.com

CATALAN PYRENEES
**OPEN
365**



More information

Tourism promotion organisations

Tarragona Provincial Authority Tourist Board
www.costadaurada.info
www.terresdelebre.travel

The Patronat de Turisme Costa Brava Girona
www.costabrava.org

Patronat de Turisme (Regional Tourist Board) of the Diputació de Lleida.
www.aralleida.cat

Office of Tourism Promotion of the Barcelona Provincial Government
www.barcelonaesmoltmes.cat

The Turisme de Barcelona Consortium
www.barcelonaturisme.com

For more information on Catalonia

www.catalunya.com

 www.facebook.com/catalunyaexperience
@catalunyaexperience

 www.twitter.com/catexperience
@catexperience

 www.instagram.com/catalunyaexperience

 www.youtube.com/user/CatalunyaExperience

Palau Robert
(Centre for Tourist Information on Catalonia)
Passeig de Gràcia, 107. 08008 Barcelona
+ 34 93 238 80 91 / 92 / 93
www.gencat.cat/palaurobert

Opening hours

Monday to Saturday 10 am to 8 pm
Sundays and holidays 10 am to 2:30 pm

Tourist information

012 (Catalonia)
+34 902 400 012 (outside Catalonia)
+34 902 400 012 (outside Spain)

Foreign branches of the Catalan Tourist Board

Benelux
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+32 26 406 151

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info.act.nordic@gencat.cat
+358 40 7177 295

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+ 44 20 7583 8855

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+49 69 7422 4873

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+34 915 241 000

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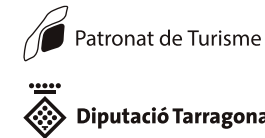
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