



# ENO - GASTRONOMY



**COSTA DAURADA**





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- DO Conca de Barberà
- DO Montsant
- DO Penedès
- DOCa Priorat
- DO Tarragona
- DO Cava
- PDO Siurana







El Masroig

## Costa Daurada: delicious!

Gastronomy on the Costa Daurada is bound to the culture of this Mediterranean territory, to the richness of the land and its people. From the sea to the mountains, the landscapes with fishing harbours, vineyards, olive trees, almond trees, carob trees and cereals, and even the plots and aromatic plants, explain the traditional dishes made in each village.

Cuisine based on quality products that combines tradition with innovation and can be found in the menus of many restaurant in these regions. Creativity, service and quality are values that are shared by the restaurant professionals; in fact, two in Cambrils, Rincón de Diego and Can Bosch, have been awarded a Michelin star.

The Costa Daurada invites us to enjoy the flavours and smells of the Mediterranean: vegetables, meats, fish, fruits and nuts, seasoned with the best olive oil and accompanied by the area's designation of origin wines. It is well worth trying the *sweet exanetes* from



El Vendrell





Valls in the city where human tower building (*castells*) originated, enjoy the potatoes from Prades enhanced with Catalan sausage and bacon whilst contemplating the forests in the Prades Mountains, eat a *coca enramada* from Pau Casals' El Vendrell, share *carquinyolis* from l'Espluga de Francolí walking through the Cistercian monastery in Poblet or through the mediaeval streets of Montblanc, savour an explosion of flavours with a *truita amb suc* among the hillside vineyards in Priorat, or let yourself get carried away to the bottom of the sea with the tasty Tarragona bluefish while enjoying the salty sea air alongside the harbour boats.

A trip through the gastronomy of these lands will allow you to experience the Costa Daurada with the five senses. Each season offers a diversity of options that just have to be tasted, like a good wild boar *civet* in winter, a *calçotada* in January, a *xatonada* in February, a noodle *rossejat* or a *clotxa* at any time of year, or even *Menjar blanc*, the typical dessert from Reus.

This gastronomic culture is shown in a wide range of gastronomy fairs and festivals that are held throughout the year, the main features being the quality local products and restaurant owners, producers and the public at large all take part.



# Quality gastronomic products

Cuisine on the Costa Daurada has its own character, marked by the local products with their seal of quality that allows us to savour the territory.

Olive oil is one of the essentials in this gastronomy; on the lands along the Costa Daurada the protected designation of origin (PDO) Siurana olive oil is produced, mainly made with the arbequina variety. There are other ingredients that captivate the most demanding palates, like the hazelnuts from Reus, also with their PDO.

The Protected Geographic Indication (PGI) sign distinguishes the *calçot* from Valls, which is broiled over vine shoots and accompanied with a good sauce and, above all, with friends; and the potatoes from Prades, which are cultivated at the foot of the Prades Mountains, at an altitude that makes them different, special and of a superior quality.

The sea offers bluefish, with the Q mark for food quality; we would highlight sardines, whitebait, mackerel, boga and horse mackerel, that go straight from the nets to the plates in the coastal restaurants.

To all of these ingredients we should add other products, like garlic from Belltall,

pepper from Riera de Gaià or tomato from Benach, endorsed by a long farming tradition that makes them appreciated, well-known products. We would also give special mention to the *coques de recapte*, which can be enjoyed in most villages, and the exquisite sweets identified by the names of the places they come from, like *carquinyolis* from l'Espluga de Francolí, *merlets* from Montblanc, *orelletes* from Febró, *enxanetes* from Valls, cherry pastries from Reus, *Maginet* biscuits from Tarragona, *cossetans* from Calafell and *bufats* from El Vendrell.

And, speaking of traditions, we cannot forget the famous vermouth from Reus, an aperitif liqueur made with aromatised wine. Back in the XIX century and during a good part of the XX century the city of Reus was already one of the main centres for producing and selling this liqueur on an international scale and, nowadays, it is typical to enjoy this vermouth before lunch or at mid-afternoon. The main Reus vermouth producers nowadays are Miró Salvat, Yzaguirre and De Muller.

Artisan products play an important role in the gastronomic product range: on the Costa Daurada many artisan cheeses are made with the milk from the farm's own cows, like Vall del Brugent from Capafonts, Marvall from El Vendrell and the cheeses from Coldejou; or with milk from cows in the area, like Sant Gil d'Albió cheese.

Gastronomy lovers will be seduced by these special flavours during their trip

on the Costa Daurada, and they will get the chance to enjoy the experience of discovering the extra virgin olive oils from PDO Siurana through visits and tasting organised by some cooperatives and entities. A good time of year to do this is between November and January when most of the PDO Siurana producing towns and villages hold their new olive oil (*Oli Nou*) festivals, where you can have brunch with the first pressed oil of the year and you can taste and buy the new olive oil.

There are fairs and events every month of the year in the towns on the Costa Daurada, to taste the products and gastronomy of this Mediterranean land.

## Did you know that...

The protected designations of origin refer to a product that comes from a specific geographical area that stands out for its quality and characteristics and whose production, transformation and elaboration takes place entirely in the said geographical area. The Regulating Council guarantees that the products from a PDO comply with the requirements established by the European standards that govern them. There are many products in Catalonia that meet these conditions and, on the Costa Daurada, we have Siurana olive oil and hazelnuts from Reus.



# SIURANA

Regulating Board Protected  
Designation of Origin Siurana

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## Olive oil tasting and guided visits in PDO Siurana



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Maximum capacity | + (there's no limit) | Languages: C (Catalan), E (Spanish), GB (English), R (Russian), D (German), I (Italian), F (French), X (Chinese)





## ***CIVET DE SENGLAR*** **(Conca de Barberà)**

### **INGREDIENTS:**

1 kg of chopped wild boar meat  
pepper salt  
flour olive oil  
beef stock streaky bacon  
“platillo” onions mushrooms

**Pour la marinade:** 1 stick of celery, 1 leek, 1 onion, 1 carrot, 150 grams of ripe tomatoes, 4 cloves of garlic, bouquet garni, thyme, rosemary, bayleaf, 1 clove, juniper berries and 1 litre of red wine with at least 12 % of alcohol content.

### **PREPARATION:**

Marinate the wild boar meat with all the ingredients for at least 24 hours. After 24 hours, divide the meat, the herbs and vegetables and the wine into three different parts. Add salt and pepper to the meat, coat it with flour and fry it in very hot olive oil in a casserole. Once ready, remove it and drain off excess oil. In the same hot olive oil at low heat, make the sauté with the vegetables until they are golden-coloured. Add the wine and the meat to the casserole and let it simmer for two hours. Half-way through cooking, add half a litre of beef stock.

## ***MENJAR BLANC*** **(Baix Camp)**

### **INGREDIENTS:**

500 g of almonds  
50 g of starch flour  
250 g of sugar  
rind of one lemon and a stick of cinnamon

### **PREPARATION:**

Steep the almonds in water for a few hours. After this time, drain them and grind them into a paste. Add a litre of water and filter everything through a cotton serviette, pressing it hard to extract all the milk from the almonds. Take some of this milk and dissolve the starch. Add the lemon rind and cinnamon to the paste and heat. When it is hot, add the milk with the starch and let it boil. Once boiled, strain and put into small serving dishes. Serve cold.

## ***ROSSEJAT DE FIDEUS*** **(Tarragonès)**

### **INGREDIENTS:**

600 g of fresh fish for the stock  
onion, garlic and parsley  
tomato  
400 g of potatoes  
300 g of noodles  
paprika and saffron

### **PREPARATION:**

In an earthenware pot, make a sauté with the onion, garlic and parsley. Add the tomato, paprika, saffron, a little water and the potatoes; add the fish and let it simmer. Once cooked, strain and set the stock aside. Heat oil in the pot. When it is hot, fry the noodles until they get a toasted colour. Slowly add the stock until they are cooked, trying not to let them dry up. Serve with garlic oil to your liking.





## SAUCE FOR *CALÇOTADA* (Alt Camp)

### INGREDIENTS:

30 g of roasted, peeled almonds  
one medium-sized, baked and peeled  
tomato  
two roasted and peeled bulbs of garlic  
a pinch of parsley  
vinegar  
oil and salt

### PREPARATION:

Chop all the ingredients together.  
Add the oil and salt and try to make  
the sauce light. This sauce is put into  
bowls and the broiled *calçots* are  
dipped into it, after removing the first  
layer of skin from the *calçot*.  
The *calçots* are cooked over a fire  
made with vine roots until they are  
perfectly broiled. When they are just  
right, they are wrapped in newspaper  
to keep them hot and so that they  
don't go soft.

## *TRUITA AMB SUC* (Priorat)

### INGREDIENTS:

spinach  
eggs  
desalted pieces of cod  
black pudding  
beef stock  
roasted almonds and hazelnuts  
garlic, paprika and black pepper  
parsley

### PREPARATION:

Firstly, make a normal spinach  
omelette. Then, in an earthenware  
pot, make a sauté with the garlic,  
paprika, a pinch of black pepper, the  
black pudding and the cod. Add the  
beef stock and the roasted almond  
and hazelnut mix with the parsley.  
Add salt and simmer. When we have  
a thick stock, add the omelette cut  
into chunks and let it boil for a few  
minutes.

## *XATÓ* (Baix Penedès)

### INGREDIENTS:

100 g of almonds  
80 g of hazelnuts  
1 roasted onion  
1 roasted bulb of garlic  
1 roasted spicy red pepper  
3 roasted tomatoes  
1 slice of fried bread  
Oil, salt, vinegar, paprika and pepper

### PREPARATION :

In a mortar, add and mash the  
ingredients one by one in this order:  
almonds and hazelnuts until we get  
a fine paste; the spicy red pepper,  
previously roasted and peeled, the onion,  
black pepper and the fried bread. Finally,  
add the garlic, tomatoes, oil and vinegar.  
Once we have the sauce, mix it with  
clean, dried curly endive. Let it settle  
for a few hours. Serve decorated with  
the pieces of cod, tuna, anchovy fillets  
and arbequina olives. This can be eaten  
along with artichoke omelette, beans or  
black pudding, among other foods.

## Did you know that...

The designation of origin guarantees the geographical origin and quality of the wine. The Regulating Council of the DO checks that the wine is elaborated with specific grapes and through specific established viticulture, oenological and ageing practices. In Catalonia there are 11 wine DO's and one for cava.

## Unique wines and cellars from 7 DO's

On the Costa Daurada, just a few kilometres apart from each other, there are four different designations of origin: Conca de Barberà, Montsant, Priorat and Tarragona, in addition to DO Catalonia and Penedès, and DO Cava: a wide range of grape varieties, wines and cellars to immerse yourself in the world of wines.

All these territories organize wine routes, tasting, wine-pairing, concerts, cultural events, festivals and walking, bike and horseback excursions. Through these activities we can discover the unique and personal choices offered by the large and small cellars that come from a

long viticulture tradition that dates back to the Roman Empire, passing through the repopulated Cistercian monasteries of Santes Creus and Santa Maria de Poblet and the effusion of cooperatives. This is a tradition that has incorporated innovative techniques in order to reach the highest quality standards.

Each and every one of the routes, the stories and the experiences found in the Costa Daurada vineyards invite us to open a new bottle to savour this *terroir* next to the Mediterranean in all its splendour, because the wines speak of people, landscapes, culture and traditions.







To capture the bonds between all of these elements it is essential to visit the spectacular Modernist style cooperative cellars that the writer and dramatists, Àngel Guimerà, called «the Wine Cathedrals», which are true works of art.

The Costa Daurada has Modernist cellars built by César Martinell in Aiguamúrcia, Alió, Barberà de la Conca, Cabra del Camp, Cornudella de Montsant, Falset, Llorenç del Penedès, Montblanc, Nulles, Pira, el Pla de Santa Maria, Rocafort de Queralt, Santes Creus and Vila-rodona; and by Pere Domènech i Roura in l'Espuga de Francolí and Sarral. The ones in Barberà de la Conca, Falset, Nulles, Sarral and Vila-rodona can be visited.



DO Catalunya covers many geographical points of Catalonia, but much of its territory can be found in the Tarragona region. This DO means that wines can be made with grapes from Catalonia and from a wide range of varieties, from the most traditional ones to others that are imported and, therefore, there is a great diversity of coupages under this seal.

Red, rosé and white wines are produced, generally modern and innovative, that invite us to come back for more.

We find the following within the white grape varieties: albariño, chardonnay, chenin, garnacha blanca, gewürztraminer, macabeo, malvasía, malvasía de Sitges, moscatel (from Alexandria and Frontignan), parellada, Pedro Ximénez, picapoll blanco, riesling, sauvignon blanc, sumoll blanco, xarello, viognier and vinyater.

Among the red grape varieties we have the ones mentioned here: cabernet franc, cabernet sauvignon, garnacha tinta, garnacha peluda, garnacha roja (garnacha gris), garnacha tintorera, merlot, monastrell, petit verdot, picapoll tinta, pinot noir, cinsaut (cariñena), sumoll, syrah, trepat and tempranillo.

The Regulating Council that manages the DO Catalunya organises numerous cultural events in places like theatres and libraries to spread knowledge and promote the consumption of Catalan wines.



### DO Catalunya Regulating Council

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# DO Conca de Barberà, wines with character



*Monestir de Poblet*

The DO Conca de Barberà is defined as a DO with a unique character, marked by its history, its people, its landscapes, its cellars and its wines. In fact, the importance of the viticulture tradition in the region goes back to the XII century when the Cistercian monks from Santa María de Poblet Abbey and the Knights Templar from Barberà de la Conca passed on their knowledge and experience about vine cultivation and wine making to the farmers in the region.

Nowadays, Poblet Monastery, declared World Heritage by the UNESCO, continues playing an important role in many aspects, like betting on sustainability and eno-tourism, with proposals like the Cistercian Route and the wine sector promotion point that has been opened under the name of Vinum Conca to sell wines and cavas produced in the area.

The Cistercian Route, the various eno-tourism routes, the new, innovative cellars with character and personality, the Modernist cellars known as “Wine Cathedrals”. All of them are good starting points to try the Conca wines and to get to know its people, its landscapes, its heritage and the feelings experienced in the vineyards.

To know this DO is to know its *trepat*, the autochthonous red grape variety from Conca de Barberà, which gives the excellent wines their good acidity, freshness and fruity notes. This variety has traditionally been used to make rosé wines and cavas; however, for a few years now, various cellars have been using it to make signature red wines or with coupages with other varieties. Every year, during a festival held in Barberà de la Conca, people are invited to *trepatejar* in order to discover *trepat*.

A route through the DO should always include the Modernist cellars run by the cooperatives in Barberà de la Conca, l’Espuga de Francolí, Montblanc, Pira, Rocafort de Queralt and Sarra. The regional capital, Montblanc, is a mediaeval village that still has a spectacular wall where, in one of the towers, the DO Regulating Council is located, which proposes the Conca de Barberà Cellar Route to enjoy the architecture, the vineyards and the wines from the cellars and, at the same time, discover several places of interest like the Sanctuary of Tallat, Poblet Monastery, the Museum of Rural life in l’Espuga de Francolí, the Font Major cave also in l’Espuga de Francolí, the Templar castle in Barberà de la Conca and numerous villages, churches and hermitages.





## DO Conca de Barberà Regulating Council

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## Wineries that can be visited



<b>1</b>	<b>AGRÍCOLA DE BARBERÀ, SCCL</b> Tel. 0034 977 887 035	C/ Comerç, 40 43422 Barberà de la Conca	cobarbera@doconcadebarbera.com www.coop-barbera.com	20	C, E, GB, F
<b>2</b>	<b>CARLANIA CELLER</b> Tel. 0034 977 887 375	Poligon 23 Parc. 93. Camí de les Hortes 43422 Barberà de la Conca	info@carlania.com www.carlania.com	20	C, E, GB
<b>3</b>	<b>CLOS MONTBLANC*</b> Tel. 0034 977 887 030	Ctra. Montblanc- Barberà, s/n 43422 Barberà de la Conca	club@closmontblanc.com www.closmontblanc.com	+	C, E, GB
<b>4</b>	<b>GATZARA VINS</b> Tel. 0034 977 861 175	C/Comerç, 2 43422 Barberà de la Conca	info@gatzaravins.com www.facebook.com/GATZARAvins	15-20	C, E, GB
<b>5</b>	<b>MOLÍ DELS CAPELLANS*</b> Tel. 0034 651 034 221	C/Comerç, 2 43422 Barberà de la Conca	jordi@molidelscapellans.com www.molidelscapellans.com	12-15	C, E, GB, F
<b>6</b>	<b>CELLER JORDI LLORENS</b> Tel. 0034 629 204 672	C/ Prim, 5- 7 43411 Blancafort	cellerjll@gmail.com -	20	C, E, GB, F, I
<b>7</b>	<b>GERIDA VITICULTORS*</b> Tel. 0034 699 909 772	C/Fortuny, 10 43411 Blancafort	info@geridavins.cat -	15-20	C, E
<b>8</b>	<b>CARA NORD CELLER</b> Tel. 0034 973 176 029	Plaça Sant Sebastià, 13 25457 El Vilosell	hola@caranordceller.com caranordceller.com	10	C, E, GB
<b>9</b>	<b>CELLER RENDÉ MASDEU</b> Tel. 0034 977 871 361	Av. Catalunya, 44 43440 L'Espluga de Francolí	celler@rendemasdeu.cat www.rendemasdeu.cat	30	C, E, GB
<b>10</b>	<b>AGRÍCOLA DE LA CONCA*</b> Tel. 0034 977 871 220	C/ Josep M. Rendé, 5 43440 L'Espluga de Francolí	coespluga@telefonica.net www.espluga.altanet.org/turisme/celler.php	40-45	C, E, GB, F, +
<b>11</b>	<b>CELLER MAS FORASTER</b> Tel. 0034 977 860 229	Camí de l'ermita de Sant Josep, s/n 43400 Montblanc	jf@josepforaster.com www.josepforaster.com	15-20	C, E, GB, F
<b>12</b>	<b>CELLER CARLES ANDREU</b> Tel. 0034 977 887 404	C/ Sant Sebastià, 19 43423 Pira	celler@cavandreu.com www.cavandreu.com	20	C, E, GB, F, D
<b>13</b>	<b>CELLER ESCODA-SANAHUJA*</b> Tel. 0034 659 478 198	Camí de Prenafeta a Lilla, s/n 43400 Prenafeta-Montblanc	jre@celler-escodasanahuja.com celler-escodasanahuja.com	20-25	C, E, GB, F
<b>14</b>	<b>MAS DE LA SABATERA*</b> Tel. 0034 618 268 208	Ctra. De Montblanc a Prenafeta, km. 4 43400 Prenafeta-Montblanc	ovendrell@afrexholding.com www.heredad-pallares.com	8	C, E, GB
<b>15</b>	<b>CELLERS DOMENYS*</b> Tel. 0034 977 677 135	Prat de la Riba, 18 43713 Sant Jaume del Domenys	comercial@domenyscoop.com www.latevacooperativa.com	45-50	C, E



				
<b>16</b> ROSA MARIA TORRES Tel. 0034 977 890 013	Av. Anguera, 2 43424 Sarral	info@rosamariatorres.com www.rosamariatorres.com	60	C, E, GB
<b>17</b> VINÍCOLA DE SARRAL Tel. 0034 977 890 031	Av. de la Conca, 33 43424 Sarral	tares@covisal.cat www.cava-portell.com	50	C, E
<b>18</b> SANSTRAVÉ Tel. 0034 977 892 165	C/ de la conca, 10 43412 Solivella	bodega@sanstrave.com www.sanstrave.com	10-15	C, E, GB
<b>19</b> DASCA VIVES CELLER* Tel. 0034 637 491 359	Ctra. Valls-Nulles Km 4 43800 Valls	celler@dascavives.com www.dascavives.com	10	C, E, GB, F
<b>20</b> CELLER VEGA AIXALÀ Tel. 0034 609 336 825	C/ de la Font, 11 43439 Vilanova de Prades	vilanovavins@hotmail.es www.vegaaixala.com	20	C, E, GB
<b>21</b> MIGUEL TORRES* Tel. 0034 977 878 240	Castell de Milmanda N 240 km 44 43400 Vimbodí i Poblet	visitamilmanda@torres.es www.torres.es	50-60	C, E, GB

 Maximum capacity | + (there's no limit)  Languages: C (Catalan), E (Spanish), GB (English), R (Russian), D (German), I (Italian), F (French), X (Chinese) |  Modernist cellar | \* With prior booking



# DO Montsant, wines with identity

The wines from DO Montsant enjoy world-wide recognition thanks to the quality and singularity reached by the youngest Designation of Origin cellars in the Tarragona region: it was founded in 2001 and falls within the sub-zone of DO Tarragona Falset municipalities and cellars. These are agricultural cooperatives and cellars from the Priorat region that do not belong to the “historic Priorat”, in addition to the areas of Serra d’Almos and Darmós, from Ribera d’Ebre.

The DO Montsant has strong links with the territory and with the autochthonous varieties of the Montsant lands, Garnacha and Cariñena, which are blended in coupages with other varieties that were introduced later on to fuse tradition and innovation.

The starting point to find out more about this designation of origin could be the Wine Castle in Falset, an area of expositions dedicated to the regional Priorat wines; some of the enotourism activities organised by the Regulating Council to learn how to enjoy the nuances and sensations that a good wine transmits; or the routes and visits to cellars to experience the vine, the making and wine tasting.

The region has a Wine Route that includes DO Montsant cellars that can be visited, as well as walking tours to experience the vineyards and the changes that take place in nature from within, or the car tour called “Wine landscapes”, which you do alone with a local “co-pilot” recorded on audio-guides. Moreover, both the private cellars and the villages organise many activities, apart from the festivals and fairs, related to the world of wines.

Thanks to these routes, we can get to know dozens of stories about the people whose lives are their wines and their long viticulture traditions in the area, with visits to the Modernist cellars in Falset and Cornudella de Montsant, built by César Martinell and located in a natural environment known as the Montsant Natural Park, and spectacular places like Siurana, a place that rekindles stories of princesses, sieges and impossible conquests.

The landscapes, nature, heritage, people, know-how and innovation go hand-in-hand in DO Montsant and overflow from the glasses of those who savour it.



**mon+ sant**  
DENOMINACIÓ D'ORIGEN

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# Wineries that can be visited



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<b>2</b>	<b>CELLER DE CAPÇANES</b> Tel. 0034 977 178 319	C/ Llaberia, 4 43776 Capçanes	cellercapcanes@cellercapcanes.com www.cellercapcanes.com	50	C, E, GB, F, D
<b>3</b>	<b>VINYES DOMÈNECH</b> Tel. 0034 670 375 828	Camí de la Fou, 1 43776 Capçanes	info@vinyesdomenech.com www.vinyesdomenech.com	-	C, E, GB, F
<b>4</b>	<b>BARONIA DEL MONTSANT*</b> Tel. 0034 977 821 483	C/ Comte de Rius, 1 43360 Cornudella de Montsant	englora@baronia-m.com www.baronia-m.com	15	C, E, GB, F
<b>5</b>	<b>CELLER COOPERATIU*</b> Tel. 0034 977 821 313	C/ Comte de Rius, 2 43360 Cornudella de Montsant	info@cellercomudella.cat www.cellercomudella.cat	40	C, E, GB
<b>6</b>	<b>CELLER DE L'ERA*</b> Tel. 0034 977 262 031	Mas de les Moreres, s/n 43360 Cornudella de Montsant	info@cellerdelera.com www.cellerdelera.com	12	C, E, GB, P
<b>7</b>	<b>CELLERS JOAN D'ANGUERA</b> Tel. 0034 977 418 348	C/ Major, 34 43746 Darmós-Tivissa	joan@cellersjoandanguera.com www.cellersjoandanguera.com	10	C, E, GB
<b>8</b>	<b>CELLER EL MASROIG*</b> Tel. 0034 977 825 026	Passeig de l'Arbre, 3 43736 El Masroig	visites@cellermasroig.com www.cellermasroig.com	4-25	C, E, GB, F
<b>9</b>	<b>CELLERS CAPAFONS-OSSÓ</b> Tel. 0034 977 831 201	Masia Esplanes-Camí Vell Gratallops, s/n 43730 Falset	cellers@capafons-osso.com www.capafons-osso.com	15	C, E, GB, F, D
<b>10</b>	<b>CELLER LAURONA</b> Tel. 0034 977 830 221	Ctra. Bellmunt, Pol. 21-Sort de Capellans 43730 Falset	laurona@cellerlaurona.com www.cellerlaurona.com	20	C, E, GB, F
<b>11</b>	<b>CELLER PASCONA</b> Tel. 0034 609 291 770	Camí dels Fontanals, s/n 43730 Falset	info@pascona.com www.pascona.com	20	C, E, GB
<b>12</b>	<b>COOPERATIVA FALSET-MARÇÀ*</b> Tel. 0034 977 830 105	C/ Miquel Barceló, 31 43730 Falset	visita@etim.es www.etim.cat	55	C, E, GB, F
<b>13</b>	<b>BUIL &amp; GINÉ</b> Tel. 0034 977 839 810	Ctra. Gratallops-la Vilella Baixa, km 11,5 43737 Gratallops	info@builgine.com www.builgine.com	+	C, E, GB, F
<b>14</b>	<b>FIGARIA VINS</b> Tel. 0034 617 548 453	C/ del Priorat, 12 43736 La Figuera	celler@ficariavins.net www.ficariavins.net	15	C, E, GB, F
<b>15</b>	<b>DOSTERRAS VERTICAL WINES*</b> Tel. 0034 977 178 011	Mas Figueres s/n 43775 Marçà	jgrau@dosterras.com www.dosterras.com	15	C, E, GB, F
<b>16</b>	<b>VERMUNVER</b> Tel. 0034 977 178 288	C/ Ricard Piqué, 15 43775 Marçà	info@genesi.cat www.genesi.cat	15	C, E, GB, F



Maximum capacity | + (there's no limit)



Languages: C (Catalan), E (Spanish), GB (English), R (Russian), D (German), I (Italian), F (French), X (Chinese)

Modernist cellar

\* With prior booking

# DO Penedès, a great diversity of wines

The DO Penedès, with a viticulture tradition that goes back over two thousand years, can be found on the Costa Daurada, in Baix Penedès, in the area called Penedès Marítimo. This is a DO with different microclimates, soils and landscapes, from the green mountains to the blue sea, which offers great diversity to its wines.

The symbol of DO Penedès is xarello, the essence of the territory. It is the most cultivated grape variety and it is very well adapted to the Penedès lands; it offers a very balanced and qualitative production that improves in the old vines. This grape is used to make fruity, aromatic wines that are a true pleasure for the senses.

This DO is known for its white wines made with the traditional varieties of xarello, macabeo and parellada, to which others have been added, thanks to experimentation and innovation. Similarly, over the past few years, other varieties that had disappeared have been recovered and red wines are produced from some of them.

A glass of Penedès wine allows us to savour a small part of its land, art, culture, knowledge and tradition: emotions that interlace architecture, gastronomy, leisure, art, museums and festivals. The DO Penedès offers experiences in cellars, activities in the vineyards, wine-pairing, tasting, walking or bike tours amongst the vineyards, museums and culture; all to be thoroughly found out about and enjoyed.



## DO Penedès Regulating Council

Plaça Àgora, 1  
08720 Vilafranca del Penedès  
Tel. 0034 938 904 811  
Fax 0034 938 904 754  
dopenedes@dopenedes.cat  
www.dopenedes.cat



The cellars also have some surprises in store, like Vinagres Forvm, vinegars made in some vineyards located on what was the Roman Via Augustus, in Bodegas Avgvstvs Forvm: bitter-sweet, high quality vinegars that have been served at international Nobel Prize dinners.



We can experience the relationship between wine, landscape and culture by listening to maestro Pau Casals' violoncello, native of El Vendrell, the municipality where we can visit his house and the Pau Casals Museum, which forms part of the Landscapes of the Geniuses Route.

In this land of passage we also find the Iberian citadel of Calafell, one of the most singular sites in Catalonia and the ideal place to interpret the Iberian way of life. Experiencing Penedès means discovering the legacies of the most ancient cultures.



## Wineries that can be visited

				
<b>1</b> <b>JANÉ VENTURA*</b> Tel. 0034 977 660 118	Masia Mas Vilella Camí Ral s/n. Camí del Cementiri 43717 Bisbal del Penedès	janeventura@janeventura.com www.janeventura.com	20-25	C, E, GB
<b>2</b> <b>CELLERS CAL LLUÍSOT*</b> Tel. 0034 696 372 248	C/ Portal, 6 43884 Bonastre	sebastiapie@gmail.com www.facebook.com/callluisot	20	C, E, GB, F
<b>3</b> <b>CELLERS PARTIDA CREUS*</b> Tel. 0034 629 308 964	Ctra TV 2041 km 8.10 Bonastre-Masllorenc 43884 Bonastre	info@partidacreus.com www.partidacreus.com	30	C, GB, I
<b>4</b> <b>ORIOI ROSSELL SA</b> Tel. 0034 977 671 061	Propietat can Cassanyes 08732 Castellet i la Gornal San Marsal	oriolrossell@oriolrossell.com www.oriolrossell.com	15-20	C, E, GB, F
<b>5</b> <b>CELLERS AVGVSTVS FORVM</b> Tel. 0034 977 666 910	Ctra. De Sant Vicenç s/n 43700 El Vendrell	enoturismo@avgvstvsforvm.com www.avgvstvsforvm.com	30	C, E, D, GB
<b>6</b> <b>CELLER BARTHOMEUS*</b> Tel. 0034 977 662 583	Camí vell de Sant Salvador s/n 43700 El Vendrell	jmlasat@barthomeus.com www.barthomeus.com	30	C, E, GB, F, I
<b>7</b> <b>FINCA MAS PERDUT</b> Tel. 0034 977 665 783	Masia Mas Perdut 43710 Santa Oliva	masperdut@hotmail.com www.fincamasperdut.com	6-8	C, E

 Maximum capacity | + (there's no limit) |  Languages: C (Catalan), E (Spanish), GB (English), R (Russian), D (German), I (Italian), F (French), X (Chinese) | \* With prior booking





# DOCa Priorat, unique wines

The DOCa Priorat has exceptional, singular and spectacular landscapes that cannot fail to impress. From mountains with gentle summits to hillsides with impassable slopes, which means the vines have to be cultivated on slopes that are so steep that terraces have to be built.

This is a unique territory at the foot of Montsant; it is also the land of *licorella*, the name given to the broken slate that covers the shallow ground in DOCa Priorat. It is a laminate, brittle, coppery-coloured stone where the vine roots penetrate in their search for humidity, water and nutrients.

This is a tough place, but the men and women from Priorat have respected it and cultivated it for years, and the traditions and wisdom that have been handed down through generations still remain today and blend with the spirit of the new entrepreneurs.

The DOCa Priorat area is made up of the villages of Bellmunt del Priorat, Gratallops, El Lloar, La Morera de Montsant, Poboleda, Porrera, Scala Dei, Torroja del Priorat and La Vilella Baixa, as well as the production areas of Masos de Falset and Solanes del Molar. Six of these municipalities formed part of the Priorat de la

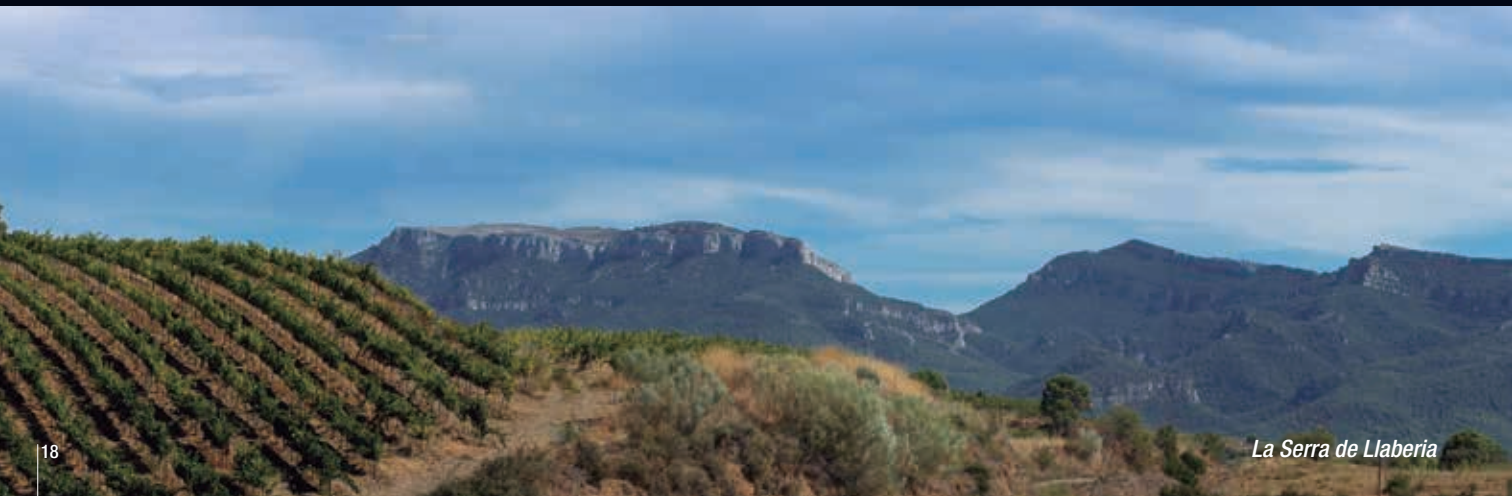
Cartuja de Scala Dei, the historical birth place of the designation of origin's wines and viticulture, as it was the Carthusians that expanded vine cultivation and quality wine elaboration back in the XII century. Today, the remains of the Carthusian Monastery, partially re-built, has a halo of mystery over it that seduces visitors.

Each wine from every DOCa Priorat village is unique as it is identified with the culture and social realities of each place.

More and more often wines are being registered as «village wines», which identifies where they come from and the type of wine. Throughout the year, shows, tasting and local fairs are organised in order to find out more about the villages and their wines.

It is worth remembering that the red varieties are the most cultivated in Priorat, and garnacha and cariñena or cinsaut, are the local star varieties.

DOCa Priorat is the only qualified designation of origin in Catalonia: this is the maximum quality seal that guarantees the origin of the total product and has ranked these wines amongst the most highly appreciated in the world.



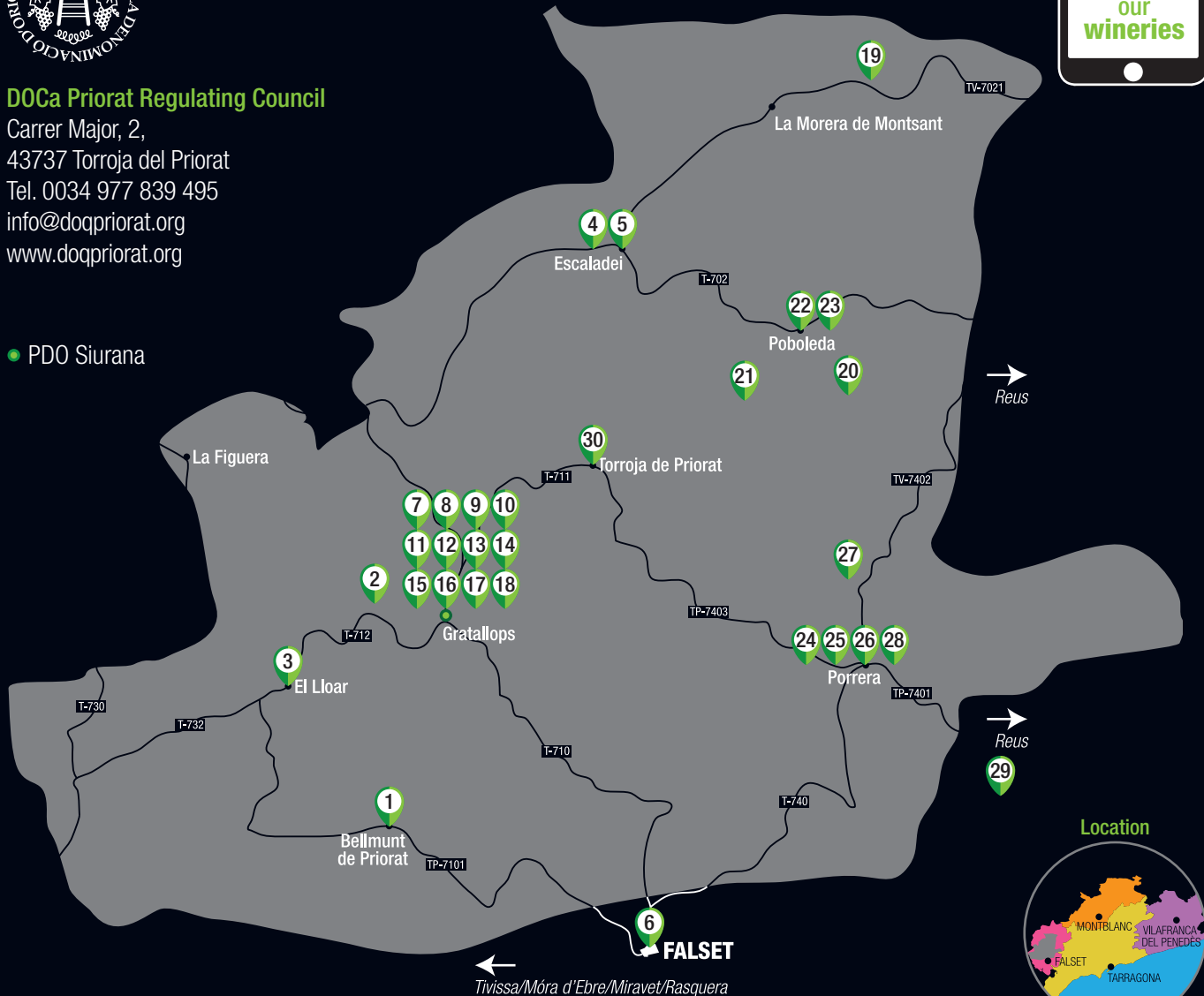
La Serra de Llaberia



## DOCa Priorat Regulating Council

Carrer Major, 2,  
43737 Torroja del Priorat  
Tel. 0034 977 839 495  
info@doqpriorat.org  
www.doqpriorat.org

● PDO Siurana



# Wineries that can be visited



<b>1 SOLÀ CLÀSSIC</b> Tel. 0034 686 115 104	C/ Clos, 1 43738 Bellmunt del Priorat	info@solaclassic.com www.solaclassic.com	20	C, E, F, GB
<b>2 CELLER CLOS 93</b> Tel.0034620 215 770	C/Nou, 26 43737 El Lloar	clos93@clos93.com www.clos93.com	50	C, E, GB
<b>3 TORRES PRIORAT</b> Tel. 0034 678 192 095	Finca la Solteta, s/n 43737 El Lloar	torrespriorat@torres.es www.torres.es	25	C, E, GB
<b>4 CELLERS DE SCALA DEI</b> Tel. 0034 977 827 027	Rambla Cartoixa, s/n 43379 Escaladei-La Morera de Montsant	info@cellersdescaladei.com www.cellersdescaladei.com	50	C, E, GB, F
<b>5 LA CONRERIA D'SCALA DEI</b> Tel. 0034 977 827 055	C/ Mitja Galta, 32 43379 Escaladei-La Morera de Montsant	laconreria@vinslaconreria.com www.vinslaconreria.com	25	C, E, GB
<b>6 PINORD MAS BLANC</b> Tel. 0034 938 903 066	Mas Blanc- Ctra. Falset- Bellmunt, km 3 43730 Falset	visitespriorat@pinord.es www.pinord.com	55	C, E, GB, F, D
<b>7 BUIL &amp; GINÉ*</b> Tel. 0034 977 839 810	Ctra. Gratallops-La Vilella Baixa, km 11,5 43737 Gratallops	info@builgine.com www.builgine.com	+	C, E, GB, F
<b>8 CAL BATLLET-CELLERS RIPOLL SANS*</b> Tel. 0034 687 638 951	C/ Baixada Consolació, 4 43737 Gratallops	mripoll@closabatllet.com www.facebook.com/closabatllet	10	C, E, GB
<b>9 CELLER BALAGUER I CABRÉ</b> Tel. 0034 977 839 004	C/ La Font, 8 43737 Gratallops	vins.jaume@yahoo.com www.cellerbalaguercabre.blogspot.com	14	C, E, GB
<b>10 CELLER CECILIO*</b> Tel. 0034 977 839 507	C/ Piró, 28 43737 Gratallops	celler@cellercecilio.com www.cellercecilio.com	20	C, E
<b>11 CELLER DEVINSSI</b> Tel. 0034 977 839 523	C/ Massets, 1 43737 Gratallops	devinssi@il-lia.com www.devinssi.com	20	C, E, GB, F, R
<b>12 CLOS FIGUERAS*</b> Tel. 0034 977 830 217	C/ de la Font, 38 43737 Gratallops	info@closfigueras.com www.closfigueras.com	25	C,E,GB,FD,R
<b>13 CLOS MOGADOR</b> Tel. 0034 977 839 171	Camí Manyetes, s/n 43737 Gratallops	closmogador@closmogador.com www.closmogador.com	8	C, E, GB, F, D
<b>14 GRATAVINUM*</b> Tel. 0034 687 758 781	Mas d'en Terres, s/n-Antic Camí de Vilella Baixa-El Lloar 43737 Gratallops	gratavinum@gratavinum.com www.gratavinum.com	25	C, E, GB, F, D
<b>15 MAS IGNEUS</b> Tel. 0034 977 262 259	Ctra. T710 Falset-La Vilella Baixa, km 11,1 43737 Gratallops	masigneus@masigneus.com www.masigneus.com	30	C, E, GB, F





<b>16 SAÓ DEL COSTER*</b> Tel. 0034 977 816 080	C/ de Valls, 28 43737 Gratallops	info@saodelcoster.com www.saodelcoster.com	15	C, E, GB, F
<b>17 TROSSOS DEL PRIORAT*</b> Tel. 0034 638 415 891	Ctra. Gratallops-La Vilella Baixa, km 10,6 43737 Gratallops	info@trossosdelpriorat.com www.trossosdelpriorat.com	30	C, E, GB
<b>18 VINÍCOLA DEL PRIORAT</b> Tel. 0034 977 839 167	C/ Piró, s/n 43737 Gratallops	enoturisme@vinicoladelpriorat.com www.vinicoladelpriorat.com	20	C, E, GB
<b>19 CELLER JOAN AMETLLER*</b> Tel. 0034 977 098 100	Finca Mas Mustardo-Ctra. La Morera-Cornudella, km 3,2 La Morera de Montsant	info@ametller.com www.ametller.com	30	C, E, GB, F
<b>20 MAS D'EN BLEI</b> Tel. 0034 977 262 031	Mas d'en Blei 43361 La Morera de Montsant	info@masdenblei.com www.masdenblei.com	10	C, E, GB, P
<b>21 BURGOS PORTA</b> Tel. 0034 696 094 509	Finca Mas Sinén, s/n 43376 Poboleda	burgosporta@massinen.com www.massinen.com	25	C, E, GB
<b>22 CELLER MAS DOIX</b> Tel. 0034 977 827 040	C/ Carne, 115 43376 Poboleda	visit@masdoix.com www.masdoix.com	15	C, E, GB, F, I
<b>23 GENIUM CELLER*</b> Tel. 0034 977 827 146	C/ Nou 92, baixos 43376 Poboleda	genium@geniumceller.com www.geniumceller.com	10	C, E, GB, F
<b>24 CELLER CAL PLA</b> Tel. 0034 977 828 125	C/ Prat de la Riba, 1 43739 Porrera	info@cellercalpla.com www.cellercalpla.com	20	C, E, GB
<b>25 CELLER CASTELLET</b> Tel. 0034 977 828 044	C/ Font de dalt, 11 43739 Porrera	cellercastellet@yahoo.es www.cellercastellet.com	15	C, E, GB
<b>26 CLOS DOMINIC</b> Tel. 0034 977 828 215	C/ Prat de la Riba, 3 43739 Porrera	clos_dominic@hotmail.com www.debrujasyvino.blogspot.com	25	C, E, GB
<b>27 MARCO ABELLA</b> Tel. 0034 977 262 825	Ctra. Porrera-Cornudella, km 0,7 43739 Porrera	info@marcoabella.com www.marcoabella.com	25	C, E, GB, F
<b>28 SANGENÍS I VAQUÉ</b> Tel. 0034 977 828 252	Pl. Catalunya, 3 43739 Porrera	celler@sangenisivaque.com www.sangenisivaque.com	20	C, E, GB, F
<b>29 DE MULLER</b> Tel. 0034 977 757 473	Camí Pedra Estela, 34 43205 Reus	lab@demuller.es www.demuller.es	10	C, E, GB, F, X
<b>30 CELLER ESCODA PALLEJÀ</b> Tel. 0034 977 839 200	C/ Font, 16 43737 Torroja del Priorat	perescoda@yahoo.es cellerescodapalleja.blogspot.com	5	C, E, GB



# DO Tarragona, pleasant wines with a Mediterranean essence

The Roman Empire promoted wines in the Tarragona regions; the designation "Tarragona" goes back to this time, which indicated the area where the wine was produced, which was much appreciated throughout the empire. Since then, the wine-makers have worked the vineyards facing up to the difficulties, which have led to the top quality wines we have today.

This tradition, the plains, the Mediterranean weather and the influence of the sea are present in every bottle, offering pleasant, smooth and fresh wines. We find very smooth, balanced, aromatic and fruity white wines; fresh, cherry-coloured rosés; and firm, aromatic reds. The DO also has outstanding liqueur wines, known as *Tarragona Clàssics*, like mistela, moscatel and vino rancio.

The DO Tarragona territory includes the regions of Tarragonès, Alt Camp, Baix Camp and Ribera d'Ebre. The DO's Regulating Council offers three eno-tourism routes to experience the landscapes, its vineyards, its cellars and its wines, from Roman Tarraco to the Modernist cellars in Alt Camp, or the modernism of the city of Reus to the beaches on the Costa Daurada, without forgetting the pre-coastal mountain range.

In addition to enjoying the cellars that organise all types of visits and activities (cultural, gastronomic, outings, pairing, tasting), you should also discover the impressive Modernist cooperative cellars in Aiguamúrcia, Alió, Cabra del Camp, Pla de Santa Maria, Nulles, Santes Creus and Vila-rodona, works by the architect César Martinell.

Very nearby these cooperatives, in this land of wines, we find Santes Creus Monastery, with the Mausoleum of King Peter the Great, which forms part of the Cistercian Route that joins this monastery with the Cistercian monasteries of Poblet and Vallbona de les Monges along the GR-175 trail. This itinerary can be done on foot, by mountain bike or on horseback and, in the stretch between Santes Creus to Poblet, you can get fully immersed in the vine, almond and olive tree fields.

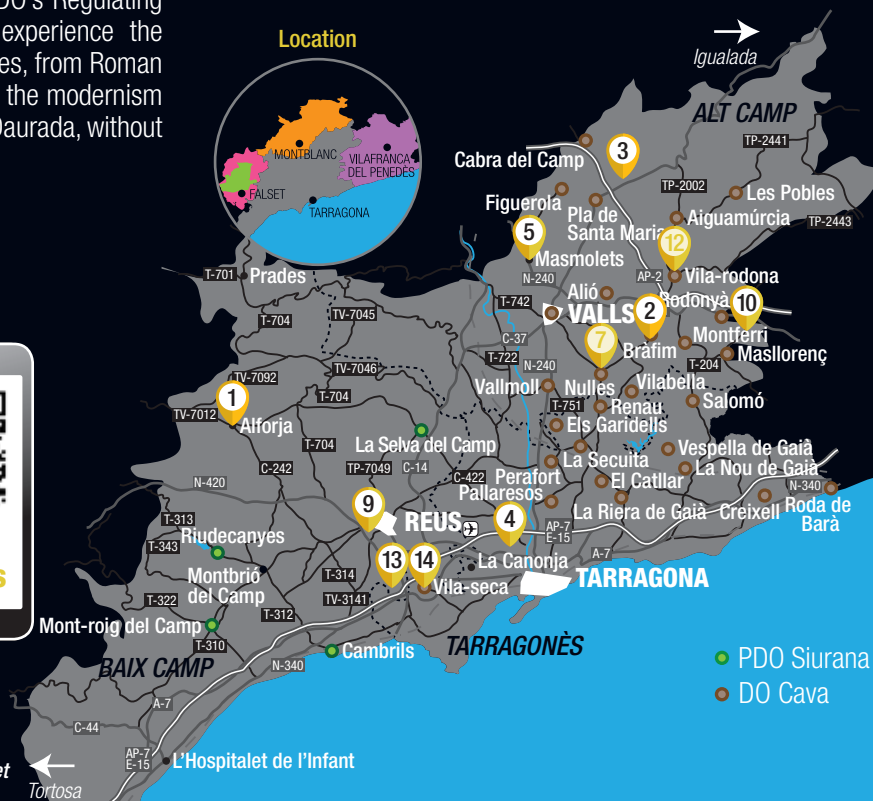


## DO Tarragona Regulating Council

C/ de la Cort, 41, baixos  
43800 Valls  
Tel. 0034 977 217 931  
info@dotarragona.cat  
www.dotarragona.cat



Tivissa / Rasquera / Miravet



# Wineries that can be visited



<b>1</b>	<b>MAS DEL BOTÓ</b> Tel. 0034 630 982 747	Camí de Porrera- Alforja, s/n 43365 Alforja	pep@masdelboto.cat www.masdelboto.cat	30	C, E, GB, F, R
<b>2</b>	<b>VINS PADRÓ</b> Tel. 0034 977 620 858	Av. Catalunya, 56-58 43812 Bràfim	info@vinspadro.com www.vinspadro.com	12	C, E, GB, F
<b>3</b>	<b>MAS VICENÇ</b> Tel. 0034 977 630 024	Mas Vicenç, s/n 43811 Cabra del Camp	masvicens@masvicens.com www.masvicens.com	25	C, E, GB, F, R
<b>4</b>	<b>LA BOELLA</b> Tel. 0034 977 771 515	Ctra. Reus- Tarragona, km 12 43110 La Canonja	cellerbotiga@laboella.com www.laboella.com	24-30	C, E, GB, F
<b>5</b>	<b>CELLER MAS BELLA</b> Tel. 0034 600 269 786	C/ Sant Roc, 8 43813 Masmolets-Valls	masbella@gmail.com www.cellermasbella.com	25-30	C, E, GB, F
<b>6</b>	<b>CELLER PEDROLA*</b> Tel. 0034 650 093 906	Ctra. T-324 Móra-Miravet, km 14,2 43747 Miravet	pedrola97@yahoo.es -	25	C, E, GB
<b>7</b>	<b>VINÍCOLA DE NULLES</b> Tel. 0034 977 602 622	C/ Estació, s/n 43887 Nulles	casinulles@vinicoladenulles.com www.vinicoladenulles.com	40	C, E, GB, D, F, I
<b>8</b>	<b>VINS HELGA HARBIG</b> Tel. 0034 977 404 711	Pl. Sant Joan, 3 43515 Rasquera	biopaumera@gmail.com www.biopaumera.com	-	C, E, F, D
<b>9</b>	<b>DE MULLER</b> Tel. 0034 977 757 473	Camí Pedra Estela, 34 43205 Reus	lab@demuller.es www.demuller.es	10	C, E, GB, F, X
<b>10</b>	<b>VINYA JANINE</b> Tel. 0034 977 628 305	C/ Sant Antoni,5 43812 Rodonyà	vjanine@tinet.org www.vinyajanine.com	30	C, E, GB, F
<b>11</b>	<b>CELLER SERRA DE LLABERIA</b> Tel. 0034 977 824 122	Ptada. Les Aubagues T-3 M. PK 37,5 43746 Tivissa	info@serradellaberia.com www.serradellaberia.com	6	C, E, GB, R, D, I, F
<b>12</b>	<b>COOPERATIVA VILA-RODONA</b> Tel. 0034 977 638 004	Av. Enric Benet, 4 43814 Vila-rodonà	pll.pie@copvilar.com www.coopvila-rodonà.com	50	C, E
<b>13</b>	<b>CLOS BARENYS*</b> Tel. 0034 977 353 099	Camí Vell de Cambrils, disseminat 180 43480 Vila-seca	closbarenys@closbarenys.com www.closbarenys.com	60	C, E, GB
<b>14</b>	<b>VINYES DEL TERRER</b> Tel. 0034 977 269 229	Camí del Terrer s/n, km 0,8 43480 Vila-seca	info@terror.net www.terror.net	25	C, E, GB, D



Maximum capacity | + (there's no limit)



Languages: C (Catalan), E (Spanish), GB (English), R (Russian), D (German), I (Italian), F (French), X (Chinese)

Modernist cellar

\* With prior booking



# DO Cava, richness of aromas



The origin of cava dates back to the splendour of Catalan viticulture half way through the XIX century, when the second fermentation in the bottle became controllable and it was discovered that the cork stopper helped to retain the bubbles. It was back in the same century when the techniques developed in Sant Sadurní d'Anoia gave birth to cava, which has its own identity and is different from other sparkling wines.

The Cava Region is made up of 159 Spanish municipalities, 52 of which are in Tarragona. The varieties used to make it are macabeo, xarello, parellada, trepat, chardonnay, malvasía, pinot noir, garnacha tinta and monastrell, although the first four are the most common ones on the Costa Daurada.

In this area it is mainly elaborated in the regions of Penedès, Alt Camp and Conca de Barberà, in private cellars and cooperatives, some of which are Modernist, like the ones in Barberà de la Conca, l'Espluga de Francolí, Llorenç del Penedès, Nulles, Sarral and Vila-rodona.

Cava is a fundamental part of solemn events and fiestas, but it can be enjoyed at any time, as can be discovered on the visits to various cellars on the Costa Daurada that produce this delicate wine, rich in aromas and that pairs with a great variety of dishes.



## **DO Cava Regulating Council**

Av. Tarragona, 24  
08720 Vilafranca del Penedès  
Tel. 0034 938 903 104  
consejo@crcava.es  
www.crcava.es



**BARCELONA**

**LLEIDA**

**CONCA DE BARBERÀ**

Tàrraga

Igualada

Lleida/Zaragoza

Barcelona

**ALT PENEDES**

**MONTBLANC**

**VILAFRANCA DEL PENEDES**

**ALT CAMP**

**BAIX PENEDES**

**VALLS**

**EL VENDRELL**

Reus, Tivissa/Móra d'Ebre  
Miravet/Rasquera

**TARRAGONA**

**TARRAGONÈS**

Cambrils, Tortosa

Location



- DO Cava
- DO Conca de Barberà

# Wineries that can be visited



1	<b>CELLERS MAS DE LA BASSEROLA</b> Tel. 0034 977 638 619	Masia 60 Pla de Manlleu 43714 Aiguamúrcia	masbasserola@gmail.com www.masdelabasserola.cat	10	C, E
2	<b>AGRÍCOLA DE BARBERÀ, SCCL</b> Tel. 0034 977 887 035	C/ Comerç, 40 43422 Barberà de la Conca	cobarbera@doconcadebarbera.com www.coop-barbera.com	20	C, E, GB, F
3	<b>ORIOI ROSSELL SA</b> Tel. 0034 977 671 061	Propietat can Cassanyes 08732 Catellet i la Gornal San Marçal	oriolrossell@oriolrossell.com www.oriolrossell.com	15-20	C, E, GB, F
4	<b>JANÉ VENTURA*</b> Tel. 0034 977 660 118	Ctra. de Calafell, 2 43700 El Vendrell	janeventura@janeventura.com www.janeventura.com	20-25	C, E, GB
5	<b>CELLERS DE L'ARBOÇ</b> Tel. 0034 977 670 055	Ctra Tp2124 Km 3.8 L'Arboç Banyeres 43720 L'Arboç	didac.admin@cavapupitre.com -	50-60	C, E
6	<b>SIMÓ DE PALAU</b> Tel. 0034 977 862 599	Ctra. Nacional 240 km 39.5 43440 L'Espluga de Francolí	caves@simodepalau.com www.cavasimodepalau.com	40-50	C, E, F
7	<b>CAVES VIDAL I FERRE*</b> Tel. 0034 977 638 554	C/Nou, 2 43815 Les Pobles	vidaliferre@vidaliferre.com www.vidaliferre.com	-	C, E
8	<b>AGRÍCOLA LLORENÇ DEL PENEDÈS*</b> Tel. 0034 977 677 022	C/Pompeu Fabra, 3 43712 Llorenç del Penedès	info@coopllorens.com coopllorenc.cat	55-60	C, E, D
9	<b>CAVES VIVES AMBROS SL</b> Tel. 0034 639 521 652	C/Major 39 43812 Montferri	mail@vivesambros.com www.vivesambros.com	30	C, E, F, GB
10	<b>CALAF VIDALES, Francesc*</b> Tel. 0034 977 603 205	Ctra. Pont d'Armentera Km 16 TP 2031 43887 Nulles	ncalaf@magrinyacalaf.com -	30	C, E, GB, F
11	<b>VINÍCOLA DE NULLES</b> Tel. 0034 977 602 622	C/ Estació, s/n 43887 Nulles	casinulles@vinicoladenulles.com www.vinicoladenulles.com	40	C, E, GB, D, F, I
12	<b>CELLER CARLES ANDREU</b> Tel. 0034 977 887 404	C/ Sant Sebastià, 19 43423 Pira	celler@cavandreu.com www.cavandreu.com	20	C, E, GB, F, D
13	<b>CELLERS DOMENYS*</b> Tel. 0034 977 898 250	Avda Catalunya 35 43426 Rocafort de Queralt	jjane@domenyscoop.com www.latevacooperativa.com	45-50	C, E
14	<b>CAVA REVERTÉ</b> Tel. 0034 977 629 246	Passeig Tomàs Garcia Rebull, 4 43885 Salomó	reverte@cavareverte.com www.cavareverte.com	25-30	C, E
15	<b>CELLERS DOMENYS*</b> Tel. 0034 977 677 135	Prat de la Riba nº 18 43713 Sant Jaume del Domenys	jjane@domenyscoop.com www.latevacooperativa.com	45-50	C, E





<b>16</b> ROSA MARIA TORRES Tel. 0034 977 890 013	Av. Anguera, 2 43424 Sarral	info@rosamariatorres.com www.rosamariatorres.com	60	C, E, GB
<b>17</b> VINÍCOLA DE SARRAL Tel. 0034 977 890 031	Av. de la Conca, 33 43424 Sarral	dares@covisal.cat www.cava-portell.com	50	C, E
<b>18</b> SANSTRAVÉ Tel. 0034 977 892 073	C/ de la Conca, 10 43412 Solivella	bodega@sanstrave.com www.sanstrave.com	10-15	C, E, GB
<b>19</b> CELLER COOP. VILA-RODONA* Tel. 0034 977 638 004	Ctra. De Santes Creus s/n 43814 Vila-Rodona	copvilar@copvilar.com www.coopvilarodona.com	50	C, E
<b>20</b> COOP. AGRÍCOLA VILA-RODONA* Tel. 0034 977 638 004	Av. Enric Benet, 4 43814 Vila-rodona	pll.pie@copvilar.com www.coopvila-rodona.com	50	C, E

Maximum capacity | + (there's no limit) | Languages: C (Catalan), E (Spanish), GB (English), R (Russian), D (German), I (Italian), F (French), X (Chinese) | Modernist cellar | \* With prior booking



# Eno-gastronomic days and fairs

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## JANUARY

### GREAT *CALÇOTADA* FIESTA

*When: Last Sunday*

*Where: Valls*

Tasting *calçots*, sauce competition, sale of products and festive events in Valls, the *calçotada*'s city of origin.

Tel. 0034 977 612 530

[www.cambravalls.com/festa\\_calcotada/index\\_cat.htm](http://www.cambravalls.com/festa_calcotada/index_cat.htm)

[valls@cambravalls.com](mailto:valls@cambravalls.com)

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## FEBRUARY

### SHRIMP DAYS

*When: All month*

*Where: Cambrils*

Tasting events, competitions, menus and gastronomic applications in the restaurants.

Tel. 0034 977 794 679

[www.cambrils.cat](http://www.cambrils.cat)

[peconomica@cambrils.org](mailto:peconomica@cambrils.org)

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## FEBRUARY-MARCH

### XATÓ GASTRONOMY DAYS

*When: All month*

*Where: Calafell*

Throughout the whole month, the town's restaurants that form part of the *Xató* Route offer menus based on Calafell *xató*.

Tel. 0034 977 699 141

[turisme.calafell.cat](http://turisme.calafell.cat)

[informacio@calafell.org](mailto:informacio@calafell.org)

### BULL (TUNA STOMACH) GASTRONOMY SHOW

*When: End of February-first week in March*

*Where: Torredembarra*

Seafood gastronomy festival where dried tuna stomach is the main feature. Tapas, workshops, music, etc.

Tel. 0034 977 644 580

[www.turismetorredembarra.cat](http://www.turismetorredembarra.cat)

[turisme@torredembarra.cat](mailto:turisme@torredembarra.cat)

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## MARCH

### ENCARXOFA'T

*When: All month*

*Where: Cambrils*

Days in which the artichoke, popular vegetable from the Cambrils fields, is the main feature, with activities like the artichoke *paella*.

Tel. 0034 977 794 679

[www.cambrils.cat](http://www.cambrils.cat)

[peconomica@cambrils.org](mailto:peconomica@cambrils.org)

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### TRUITA D'ESPINACS AMB SUC (SPINACH OMELETTE WITH SAUCE) FESTIVAL

*When: Second Sunday*

*Where: Ulldemolins*

A fiesta focused on this emblematic Priorat dish including omelette competitions and fun activities.

Tel. 0034 977 561 577

[www.ulldemolins.altanet.org](http://www.ulldemolins.altanet.org)

[aj.ulldemolins@altanet.org](mailto:aj.ulldemolins@altanet.org)

### THE PRAWN DAYS

*When: Second fortnight*

*Where: Tarragona*

La gamba de Tarragona és molt preuada. The Tarragona prawn is very much appreciated. The city's restaurant owners offer you menus to discover it.

Tel. 0034 977 250 795

[www.tarragonaturisme.cat](http://www.tarragonaturisme.cat)

[turisme@tarragona.cat](mailto:turisme@tarragona.cat)

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### SABOR SALOU

*When: Last weekend*

*Where: Salou*

A fair dedicated to gastronomy, the restaurant business and the region's PDO products, held in Paseo Jaime I.

Tel. 0034 977 350 102

[www.saborsalou.com](http://www.saborsalou.com)

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## APRIL

### POBOLEDA VINS

*When: Second fortnight*

*Where: Poboleda*

Tasting of Poboleda wines in which the wine cellars offer the chance to taste their wines and local products.

Tel. 0034 977 827 097

[www.poboleda.cat](http://www.poboleda.cat)

[aj.poboleda@poboleda.cat](mailto:aj.poboleda@poboleda.cat)





Calçotada, Valls

## THE DO CONCA DE BARBERÀ WINE SHOW

*When: During the weekend closest to Sant Jordi and the following one*

*Where: Montblanc*

Enjoy tasting the wines made in this area offered by the DO Conca de Barberà wine producers.

Tel. 0034 977 861 733

[www.montblancmedieval.cat](http://www.montblancmedieval.cat) o

[www.setmanamedieval.cat](http://www.setmanamedieval.cat)

## VALLS VA DE VINS

*When: Second fortnight*

*Where: Valls*

DO Tarragona wine and cava's fair along with food companies from Alt Camp in the centre of Valls.

Tel. 0034 977 612 530

[www.visitavalls.cat](http://www.visitavalls.cat)

[turisme@valls.cat](mailto:turisme@valls.cat)

## APRIL - MAY PRIORAT AGRICULTURAL COOPERATIVES' FAIR

*When: Easter Week (Holy Saturday)*

*Where: Castillo de Falset*

Priorat agricultural cooperatives' wine show held in Falset Castle.

Tel. 0034 977 830 434

[www.castelldelvi.cat](http://www.castelldelvi.cat)

[castelldelvi@falset.org](mailto:castelldelvi@falset.org)



## **RANXET GASTRONOMIC DAYS**

*When: Between April and May*

*Where: Torredembarra*

Restaurants in Torredembarra offer a menu based on *ranxets*, a fish stew that fishermen traditionally made in their boats.

Tel. 0034 977 644 580

[www.turismetorredembarra.cat](http://www.turismetorredembarra.cat)

[turisme@torredembarra.cat](mailto:turisme@torredembarra.cat)

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## **MAY**

### **TUNA DAYS**

*When: All month*

*Where: Vandellòs and Hospitalet de l'Infant*

The Tuna Days pay homage to the towns' beaches, which always have an abundance of this fish.

Tel. 0034 977 82 33 28

[www.hospitalet-valldeors.cat](http://www.hospitalet-valldeors.cat)

[turisme@vandellos-hospitalet.cat](mailto:turisme@vandellos-hospitalet.cat)

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### **ROMESCO DAYS**

*When: All month*

*Where: Cambrils*

Chefs prepare set menus based on this traditional sauce. The traditional maestro "romescaires" competition is also held.

Tel. + 34 977 792 307

[www.cambrils-turisme.com](http://www.cambrils-turisme.com)

[tur@cambrils.org](mailto:tur@cambrils.org)

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### **TARRACO A TAULA**

*When: May*

*Where: Tarragona*

During *Tarraco Viva*, a cultural festival of spread the history of Roman times through

historical re-enactments, the restaurants offer Imperial Roman gastronomy.

Tel. 0034 977 250 795

[www.tarragonaturisme.cat](http://www.tarragonaturisme.cat) / [www.tarracoviva.com](http://www.tarracoviva.com)

[turisme@tarragona.cat](mailto:turisme@tarragona.cat)

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### **CAL COMPTE TASTING**

*When: First weekend*

*Where: Torroja del Priorat*

Torroja wine show and tasting.

Tel. 0034 619 023 779

[www.calcompte.com](http://www.calcompte.com)

[info@calcompte.com](mailto:info@calcompte.com)

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### **TAST DE LES MINES**

*When: First weekend*

*Where: Bellmunt del Priorat*

Bellmunt wine show and tasting.

Tel. 0034 977 830 028

[www.bellmunt.altanet.org](http://www.bellmunt.altanet.org)

[aj.bellmunt@altanet.org](mailto:aj.bellmunt@altanet.org)

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### **TAST AMB LLOPS**

*When: First weekend*

*Where: Gratallops*

Gratallops wine show and tasting.

Tel. 0034 977 839 502

[www.tastambllops.com](http://www.tastambllops.com)

[info@tastambllops.com](mailto:info@tastambllops.com)

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### **TAST AMB DONES**

*When: First weekend*

*Where: Gratallops*

Tasting the wine produced by the women of Priorat.

Tel. 0034 977 830 217

[www.closfigueras.com](http://www.closfigueras.com)

[info@closfigueras.com](mailto:info@closfigueras.com)

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## **TASTING OF CARIÑENAS**

*When: First weekend*

*Where: Porrera*

Porrera wine show and tasting, mainly made with the Cariñena variety.

Tel. 0034 630 941 959

[www.cellersdeporrera.com](http://www.cellersdeporrera.com)

[info@cellersdeporrera.com](mailto:info@cellersdeporrera.com)

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## **NIGHT OF THE GARNACHAS**

*When: First weekend*

*Where: Capçanes*

Event to taste the four Garnachas in the lands of Capçanes, the young and sweet wines from the cellar, and those from the invited cellars.

Tel. 0034 977 178 319

[www.cellercapcanes.com](http://www.cellercapcanes.com)

[cellercapcanes@cellercapcanes.com](mailto:cellercapcanes@cellercapcanes.com)

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## **PRIORAT REGIONAL WINE FAIR**

*When: First weekend*

*Where: Falset*

Fair dedicated to the region's two DO wines, DOCa Priorat and DO Montsant, with numerous parallel events.

Tel. 0034 600 507 538

[www.firadelvi.org](http://www.firadelvi.org)

[communication@limonium.org](mailto:communication@limonium.org)

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## **VIDENIT**

*When: First weekend*

*Where: Marçà*

Tasting wines from the region's cellars, stand up dinner and live music in Mas Figueres garden.

Tel. 0034 977 178 011

[www.masfigueres.com](http://www.masfigueres.com)

[info@masfigueres.com](mailto:info@masfigueres.com)

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Cambrils

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### **VIGRALLA BAIX Penedès**

*When: Second weekend*

*Where: Llorenç del Penedès*

Baix Penedès wine and cava show, held within the May festival events.

[vigrallabaixpenedes.wordpress.com](http://vigrallabaixpenedes.wordpress.com)  
[ediciovigralla@gmail.com](mailto:ediciovigralla@gmail.com)

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### **MENJA'T EL MERCAT**

*When: Last Friday*

*Where: Reus*

Gastronomy fiesta held in the Central Market, Reus, where the sellers offer their best products in tapas.

Tel. 0034 977 300 006  
[www.mercatsdereus.cat](http://www.mercatsdereus.cat)  
[info@mercatsdereus.cat](mailto:info@mercatsdereus.cat)

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### **DO TARRAGONA WINE FAIR**

*When: Last weekend*

*Where: Tarragona*

DO Tarragona Fair that includes tasting, concerts and other complementary activities; held in Rambla Nova.

Tel. 0034 977 217 931  
[www.dotarragona.cat](http://www.dotarragona.cat)  
[info@dotarragona.cat](mailto:info@dotarragona.cat)

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### **THYME FIESTA**

*When: Last weekend*

*Where: Prades*

Decorating the house façades with aromatic herbs, street brunch, artisan products and floral carpets.

Tel. 0034 977 868 018  
[www.prades.cat](http://www.prades.cat)  
[info@prades.cat](mailto:info@prades.cat) / [turisme@prades.cat](mailto:turisme@prades.cat)

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## **JUNE**

### **CHARTREUSE A TAULA**

*When: All month*

*Where: Tarragona*

Dishes, tastings, cakes, ice-creams, Chartreuse-pairing dinners and cocktails made with Chartreuse to publicise this liqueur.

Tel. 0034 977 250 795  
[www.tarragonaturisme.cat](http://www.tarragonaturisme.cat)  
[turisme@tarragona.cat](mailto:turisme@tarragona.cat)

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### **REUS VIU EL VI**

*When: First and second weekend*

*Where: Reus*

Three days of tasting and sale of wines by the producers from the DO Catalunya, Conca de Barberà, Montsant, Tarragona and Terra Alta and DOQ Priorat.

Tel. 0034 977 010 670

www.reusturisme.cat  
infoturisme@reus.cat

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### **OCTOPUS GASTRONOMY DAYS**

*When: First fortnight*

*Where: Mont-roig del Camp-Miami Platja*

Dedicated to a traditional product from our coasts in which the restaurants offer original dishes elaborated with octopus.

Tel. 0034 977 810 978

www.mont-roigmiami.cat  
turisme@mont-roigmiami.cat

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### **ARROSSEJAT (RICE) GASTRONOMY FORTNIGHT**

*When: All month*

*Where: Restaurants in Calafell and Segur de Calafell*

During fifteen days the restaurants offer menus where the main dish is Calafell *arrossejat*.

Tel. 0034 977 699 141

turisme.calafell.cat  
informacio@calafell.org

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### **ARROSSEJAT POPULAR**

*When: Second Saturday*

*Where: Calafell*

"Arrossejat popular" (rice dishes) served by the Calafell fishermen. The dish is prepared and served by the Calafell fishermen.

Tel. 0034 977 699 141

www.turisme.calafell.cat  
informacio@calafell.org

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### **MASROIG SOLIDARITY WINE FAIR**

*When: Beginning of June*

*Where: El Masroig*

The cellars in Masroig promote their

wines and contribute to a good cause: the fight against children's cancer.

Tel. 0034 977 825 126

www.masroigvisolidari.com  
masroigvisolidari@gmail.com /  
aj.masroig@altanet.org

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### **REUS VERMOUTH FESTIVAL**

*When: The Saturday before the start of the Sant Pere Fiesta*

*Where: Plaça del Mercadal, Reus*

Vermut Miró tasting for everybody, along with traditional products to enjoy the aperitif.

Tel. 0034 977 010 670

www.reusturisme.cat  
infoturisme@reus.cat

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### **FESTA DEL TREPAT**

*When: Last weekend*

*Where: Barberà de la Conca*

Wine show combined with art. DO Conca de Barberà wine tasting, activities for the kids, music, talks and wine-pairing.

Tel. 0034 977 88 70 10

www.festadeltrepat.cat  
info@festadeltrepat.cat

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### **LA XAREL-LADA, XARELLO FIESTA IN PENEDÈS MARÍTIM**

*When: End of June*

*Where: Cunit*

Fiesta and show with the participation of restaurants and cellars producing wines with the Xarello variety.

Tel. 0034 977 160 201 /

0034 629 615 002

www.turismecunit.cat  
turisme@cunit.cat

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## **JULY**

### **CUINA DE BORD. FISHERMEN'S CUISINE DAYS**

*When: July*

*Where: Tarragona*

Menus and dishes made with the traditional ingredients used by the fishermen in El Serrallo fishing harbour.

Tel. 0034 977 25 07 95

www.tarragonaturisme.cat  
turisme@tarragona.cat

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### **FESTA DEL CAVA /WINE AND CAVA FAIR**

*When: First fortnight*

*Where: Prades*

Instead of water, cava flows from the Renaissance fountain. The fiesta goes on until the following weekend with a Wine and Cava Fair.

Tel. 0034 977 868 018

www.prades.cat  
info@prades.cat / turisme@prades.cat

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### **APLEC DEL ROMESCO**

*When: Third Saturday*

*Where: Santa Coloma de Queralt*

*Romescada* for the public, *Romesco* competition and *Sardana* dancing.

Tel. 0034 977 880 088

www.santacolomadequeralt.cat  
aplecdelromesco@gmail.com

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### **TASTING WINES FROM VILA DEL LLOAR AND SOLANES DEL MOLAR**

*When: Last weekend*

*Where: El Lloar*

El Lloar and Solanes del Molar wine



show, with live music and coinciding with main festivals of Sant Jaume.  
Tel. 0034 977 825 054  
www.lloar.altanet.org  
aj.lloar@altanet.org

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## AUGUST

### FIRAGOST

*When: First Tuesday and Wednesday*

*Where: Valls*

Traditional Catalan country fair where you can taste artisan products made by producers from the Tarragona regions.

Tel. 0034 977 600 909

www.firagost.cat

valls@cambravalls.com

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### CAMBRILS AGRICULTURAL PRODUCTS SHOW

*When: August*

*Where: Cambrils*

Promotion and tasting of products from the lands of Cambrils, above all, olive oil.

Tel. 0034 977 369 511

www.coopcambriils.com

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### BELLTALL GARLIC FESTIVAL

*When: First Sunday*

*Where: Belltall*

Street brunch, conferences and sale of garlic, among other activities.

www.alldebelltall.cat www.belltall.cat

allbell@tinet.cat

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### NASSET, NAS I NASSOT IN PORRERA

*When: Middle of August (usually on the 15th of August).*

*Where: Porrera*

Competition for all ages to find the most skilled people at identifying the aromas and flavours of Porrera wines in a blind tasting session.

Tel. 0034 630 941 959

www.cellersdeporrera.com

info@cellersdeporrera.com

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### TORROJA WINE NIGHT

*When: Third week*

*Where: Torroja del Priorat*

Showing and tasting of local Torroja del Priorat wines held at night.

Tel. 0034 977 839 217

www.torroja.altanet.org

aj.torroja@altanet.org

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### HARVEST FESTIVAL

*When: Last weekend*

*Where: l'Espluga de Francolí*

Wines and products show. The highlight is the "Jaume Siurana" prize for the best DO Conca de Barberà wine and obtaining the first must.

Tel. 0034 977 871 220

www.esplugaturisme.cat

turisme@esplugadefrancoli.cat

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### PATACO FAIR

*When: First weekend*

*Where: Alforja*

Typical products and "pataco" food, a typical Alforja dish that has two star ingredients: potato and tuna.

Tel. 0034 977 816 008

www.alforja.cat

ajuntament@alforja.cat

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## SEPTEMBER

### SENT SOVÍ - MEDIAEVAL GASTRONOMY ROUTE

*When: Beginning of September*

*Where: Salou*

Tasting mediaeval menus inspired by the book, Sent Soví (1324), the first mediaeval Catalan cuisine recipe book, written by an anonymous author.

Tel. 0034 977 350 102

www.salougastronomicmedieval.com

saloumedieval@inimed.com

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### OPEN DAY AT THE CELLARS

*When: First weekend*

*Where: Poboleda*

Open day at the cellars in Poboleda.

Activity prior to the Poboleda Wine and Old-Style Harvesting Festival.

Tel. 0034 977 827 097

www.poboleda.cat

aj.poboleda@poboleda.cat

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### GASTRONOMIC SANTA TECLA

*When: Second and third week*

*Where: Tarragona*

Gastronomic proposals based on traditional dishes, vermouths, kilometre zero (local) products and live music.

Tel. 0034 977 25 07 95

www.tarragonaturisme.cat

turisme@tarragona.cat

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### WINE AND OLD-STYLE HARVESTING FESTIVAL

*When: Second weekend*

*Where: Poboleda*

Festival that celebrates harvest time just

like in ancient times including a public brunch and other activities.

Tel. 0034 977 827 097

[www.poboleda.cat](http://www.poboleda.cat)

[aj.poboleda@poboleda.cat](mailto:aj.poboleda@poboleda.cat)

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## **FESTIVAL FOR THE START OF THE POTATO CAMPAIGN**

*When: Sunday after the 11<sup>th</sup>*

*Where: Prades*

Once the potato harvest has started, with PGI designation, this festival takes place with stands, shows and tasting.

Tel. 0034 977 868 178

[www.prades.cat](http://www.prades.cat)

[info@prades.cat](mailto:info@prades.cat) / [turisme@prades.cat](mailto:turisme@prades.cat)

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## **COCADA; BAIX CAMP COCA DE RECAPTE FAIR**

*When: Middle of September*

*Where: Reus*

Tasting of oven-baked artisan topped pastries made in the Baix Camp region.

Tel. 0034 977 010 670

[www.reusturisme.cat](http://www.reusturisme.cat)

[www.cambrareus.org](http://www.cambrareus.org)

[reus@cambrareus.org](mailto:reus@cambrareus.org)

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## **OCTOBER**

### **WINE AND GASTRONOMY SHOW**

*When: First fortnight*

*Where: Cambrils*

Wine fair in which the DO Tarragona cellars present their wines. The restaurant chefs elaborate dishes to pair with the chosen wines.

Tel. 0034 977 792 307

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[www.cambrils-turisme.com](http://www.cambrils-turisme.com)

[tur@cambrils.org](mailto:tur@cambrils.org)

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### **ARTISAN BEER FAIR**

*When: First fortnight*

*Where: Torredembarra*

Artisan beer fair with the participation of producers who present the beers they make.

Tel. 0034 977 644 580

[www.turismetorredembarra.cat](http://www.turismetorredembarra.cat)

[turisme@torredembarra.cat](mailto:turisme@torredembarra.cat)

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### **CALAMARI DAYS**

*When: Throughout the month*

*Where: Cambrils*

Gastronomic days where the restaurant establishments prepare menus in which calamari is the star ingredient.

Tel. 0034 977 792 307

[www.cambrils-turisme.com](http://www.cambrils-turisme.com)

[tur@cambrils.org](mailto:tur@cambrils.org)

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### **CHESTNUT FESTIVAL AND MARKET**

*When: Last week*

*Where: Vilanova de Prades*

This festival has become a benchmark in traditional markets and includes the market and a public brunch.

Tel. 0034 977 86 90 56

[www.vilanovadeprades.cat](http://www.vilanovadeprades.cat)

[aj.vprades@altanet.org](mailto:aj.vprades@altanet.org)

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## **OCTOBER-NOVEMBER RANXET GASTRONOMIC DAYS**

*When: Between October and November*

*Where: Torredembarra*

Restaurants in Torredembarra offer a

menu based on ranxets, a fish stew that fishermen traditionally made in their boats.

Tel. 0034 977 644 580

[www.turismetorredembarra.cat](http://www.turismetorredembarra.cat)

[turisme@torredembarra.cat](mailto:turisme@torredembarra.cat)

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### **NEW OLIVE OIL DAYS**

*When: Between the end of October and the beginning of November*

*Where: Cambrils*

The new olive oil produced by the Cambrils cooperative is presented.

Tel. 0034 977 792 307

[www.cambrils.cat](http://www.cambrils.cat)

[peconomica@cambrils.org](mailto:peconomica@cambrils.org)

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## **NOVEMBER**

### **FIDEUS ROSSOS DAYS**

*When: November*

*Where: Cambrils*

Proposals given by the set menu restaurants with the main feature being *fideus rossos* (noodles): a delicious seafood dish

Tel. 0034 977 794 679

[www.cambrils.cat](http://www.cambrils.cat)

[peconomica@cambrils.org](mailto:peconomica@cambrils.org)

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### **NEW OLIVE OIL FESTIVAL**

*When: First Sunday*

*Where: Mont-roig del Camp*

1st tasting of the PDO's olive oil DOP in the village's mills, the Baix Camp mill and Olis Solé's mills. Breakfast for everybody, visits and activities.

Tel. 0034 977 837 005

[www.mont-roig.cat](http://www.mont-roig.cat)

[turisme@mont-roigmiami.cat](mailto:turisme@mont-roigmiami.cat)

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### **VIN BLANC (WHITE WINE) FESTIVAL**

*When: First weekend*

*Where: La Morera de Montsant-Scala Dei*

La Morera de Montsant wine show to celebrate the comeback of the making the traditional *vin blanc*.

Tel. 0034 977 827 112

[www.lamorerademontsant.org](http://www.lamorerademontsant.org)

[aj.morera@altanet.org](mailto:aj.morera@altanet.org)

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### **SAFRÀNIA, SANT MARTÍ FAIR**

*When: First or second weekend*

*Where: Montblanc*

A chance to try wines and cavas, cheeses, sweets, aromatic herbs, marmelades, jams and jellies. Show cooking is also organised.

Tel. 0034 977 86 17 33

[www.montblancmedieval.cat](http://www.montblancmedieval.cat)

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### **YOUNG WINE FESTIVAL**

*When: Weekend closest to Sant Martí (11th of November)*

*Where: Sarra*

Presentation of the Sarra Wine Cooperative's new wine, with a sardine breakfast.

Tel. 0034 977 890 031

[www.cava-portell.com](http://www.cava-portell.com)

[tares@covisal.cat](mailto:tares@covisal.cat)

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### **TASTA PORRERA**

*When: Second Saturday*

*Where: Porrera*

A festival to discover the characteristics and properties of Porrera wines.

Tel. 0034 977 828 003

[www.cellersdeporrera.com](http://www.cellersdeporrera.com)

[info@cellersdeporrera.com](mailto:info@cellersdeporrera.com)

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### **YOUNG WINE FESTIVAL**

*When: Second or third Sunday*

*Where: El Masroig*

El Masroig cellar festival to welcome the first wine from the harvest or young wine.

Tel. 0034 977 825 026

[www.cellermasroig.com](http://www.cellermasroig.com)

[celler@cellermasroig.com](mailto:celler@cellermasroig.com)

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### **SIURANA OLIVE OIL SHOW**

*When: Generally, the third weekend*

*Where: Reus*

Fair with the main cooperatives, entities and PDO Siurana extra virgin olive oil producers, with tasting and sale of olive oils.

Tel. 0034 977 010 670

[www.reuspromocio.cat](http://www.reuspromocio.cat)

[crdops@tinet.org](mailto:crdops@tinet.org)

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### **SIURANA OLIVE OIL SHOW**

*When: Last week in November - first in December*

*Where: Tarragona*

Fair with the main cooperatives, entities and PDO Siurana extra virgin olive oil producers, with tasting and sale of olive oils.

Tel. 0034 977 331 937

[www.siurana.info](http://www.siurana.info)

[crdops@tinet.org](mailto:crdops@tinet.org)

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## **DECEMBER**

### **SARRAL FAIR**

*When: 8th of December*

*Where: Sarra*

Promotion of local wines and cavas and public brunch.

Tel. 0034 977890010

[www.sarral.altanet.org](http://www.sarral.altanet.org)

[aj.sarral@altanet.org](mailto:aj.sarral@altanet.org)

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### **SANTA BÀRBARA TASTING**

*When: First weekend (Santa Bàrbara)*

*Where: Bellmunt del Priorat*

Show and tasting of Bellmunt del Priorat wines and religious feast in honour of the Patron Saint of Miners.

Tel. 0034 977 830 028

[www.bellmunt.altanet.org](http://www.bellmunt.altanet.org)

[aj.bellmunt@altanet.org](mailto:aj.bellmunt@altanet.org)

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### **TRY CHRISTMAS IN CALAFELL**

*When: December to January*

*Where: Calafell*

During the Christmas period the participating restaurants offer menus based on the Christmas season.

Tel. 0034 977 699 141

[www.turisme.calafell.cat](http://www.turisme.calafell.cat)

[informacio@calafell.org](mailto:informacio@calafell.org)

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**IF YOU WOULD LIKE  
MORE INFORMATION**





# Museums

## MUSEUM OF RURAL LIFE

Ctra. de Montblanc, 35  
43440 L'ESPLUGA DE FRANCOLÍ  
Tel. 0034 977 870 576  
info@museuvidarural.cat  
www.museuvidarural.cat

The Museum of Rural Life tells you about the traditional way of life in the villages of Catalonia and especially that of the country folk who lived in the rural areas. The museum's exhibits are related to traditional country life, farm work and artisanal crafts and skills, most of which have now been all but lost.

## THE WINE CASTLE

C/ Bonaventura Pascó, s/n  
43730 FALSET  
Tel. 0034 977 830 434  
castelldelvi@falset.org  
www.falset.org

This museum is in the castle of the Counts of Prades in Falset which was built in the 12th century following the Christian re-conquest of New Catalonia. Through audiovisuals and interactive exhibits, the "Wine Castle" takes you on a journey through the winemaking culture that is such an important part of life in Priorat county. It also explains the particularities of the county's two designations of origin: DOQ Priorat and DO Montsant.



## ELS CUPS WINE MUSEUM

Av. de Sant Jordi, 11- Can Busquets  
43340 MONTBRIÓ DEL CAMP  
Tel. 0034 977 826 341  
roger@museudelvi.com  
www.muntanyescostadaurada.cat

This museum is housed in Can Busquets, the ancestral home of the Busquets family, and is an authentic testimony to the history of farming and wine-making in the town of Montbrió. The museum's exhibits are related to the grape harvest and wine production. You can also taste the local wine, olive oil, vinegar, vermouth and must.

## SOLÉ OLIVE OIL MUSEUM

Pi. Miramar, 9  
43300 MONT-ROIG DEL CAMP  
Tel. 0034 977 837 031  
mail@olissole.com  
www.olissole.com

The "Molí de l'Oli Solé" is a museum containing all the items, tools and machinery used by the three previous generations of the olive mill's owners, the Solé family, to produce olive oil.



*Museum of Rural Life, L'Espluga de Francolí*

## VERMOUTH MUSEUM

C/ Vallroquetes, 7  
43201 REUS  
Tel. 0034 977 342 312  
info@museudelvermut.com  
www.museudelvermut.com

The Vermouth Museum, located in a modernist building in the city centre of Reus, houses an exhibition with over 5,000 articles related to vermouth. This exhibition is the fruit of over three decades of collecting these articles.

## FRUITS OF THE LANDSCAPE VISITORS' CENTRE

C/ Dilluns, 54  
43771 RIUDECANYES  
Tel. 0034 977 834 005  
info@cooperativariudecanyes.com  
www.cooperativariudecanyes.com

The "Fruits of the Landscape" Interpretation Centre is in the town's old cooperative mill. Here you will discover the landscape, history and traditions of the people of Baix Camp county, as well as the region's quality produce: DO Reus hazelnuts, DO Siurana olive oil, IGP Prades potatoes, carobs, etc.

## MUSEUM OF FIELD CARTS AND TOOLS

Ctra. de Picamoixons, km 2  
43800 VALLS  
Tel. 0034 639 005 248  
info@museudecarros.com  
www.museudecarros.com

The museum takes you on a journey through the history of working the land during the last century. The different areas have more than 5,000 exhibits including examples of the tools, implements and machinery our ancestors used to work in the countryside. One room is devoted to wine and another to blacksmithing. The visit includes an audiovisual and a guided tour of the exhibits and ends with a tasting of nuts and dessert wines in the wine cellar.

## OLIVE OIL VISITORS' CENTRE

Ctra. C-44 de Móra a l'Hospitalet de l'Infant, 12  
43891 VANDELLÒS-L'HOSPITALET DE L'INFANT  
Tel. 0034 977 823 328  
turisme@vandellos-hospitalet.org  
www.hospitalet-valldellors.cat

The old Vandellòs olive mill has been restored and converted into an interpretation centre devoted to olive oil. Here you can discover the world of the olive and the oil made from it through a series of audiovisual panels, extremely realistic resin figures and audio-guides. You can even see the original machinery in operation. The visit includes an audiovisual of interviews with the millers who worked there before it closed down in the 1970s. The tour ends with a tasting of Vall de Llorès olive oil.








[www.costadaurada.info](http://www.costadaurada.info)

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Patronat de Turisme



Diputació Tarragona