

SPAIN

TABERNA



Come and fall in love with the country of...

Unique Folk traditions

Magical architecture

Passion for the Arts

What does Spain taste like?

LIVING THE GASTRONOMIC EXPERIENCE

In Spain, gastronomy is a genuine way of life in which you are warmly invited to take part

MEDITERRANEAN DIET

Awarded a Cultural Heritage designation by UNESCO



THE BASIS OF SPAIN'S FOOD

TAPAS

MAIN PRODUCTS



SPAIN, THE WORLD'S MAJOR PRODUCER OF OLIVE OIL

THE RANGE AND QUALITY OF SPANISH WINE



SPAIN, A COUNTRY OF DIFFERENT KINDS OF PRODUCTS, RECIPES AND FOOD



Has more than **25,000** RESTAURANTS



10% GASTRONOMIC TOURISM of the tourists who visited our country last year



186 MICHELIN-STAR RESTAURANTS WITH **3** MICHELIN



SOURCES

spain.info
wineroutesofspain.com

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DESIGNED BY

DISEÑO
www.carmencastro.com



THE IMPORTANCE OF WINE



The Wine Routes offer leisure alternatives designed to suit every taste

25
Official Wine Routes

69
Denomination of Origin Wines

3rd
largest producer in the world

Ferrá Adriá, Juan Mari Arzak, José Andrés, Sergi Arola

International and prestigious chefs

EL CELLER DE CAN ROCA

2nd best restaurant in the world

MUGARITZ AND ETXEBARRI

World's Top 10 Best Restaurants

JOAN ROCA

Best chef in the world

Discover Spain along the most important wine-growing areas



• REGIONAL CUISINES •

Each region has its own cuisine, which makes Spain a country full of different kinds of products, recipes and food.



GALICIA

More than 300 gastronomic festivals throughout the year. Exquisite seafood.



CASTILE – LEÓN

Best known for its roast suckling pig and lamb.



EXTREMADURA

The most important component of cuisine here is the Iberian pig.

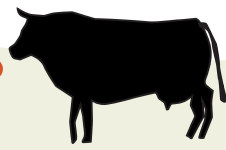
ANDALUSIA

Fried fish assortments are one of the typical gastronomic delights. Also gazpacho, a cold tomato soup.



ASTURIAS

Delight in their stews, the "fabada" being the queen of them.



BASQUE COUNTRY

Seafood stews such as "marmitaco" Culinary tradition, going out for "pintxos".



NAVARRRE

Typical products: milk, cheese, lamb and beef, hazelnuts, potatoes of Aézcoa, and the famous white asparagus.



CATALONIA

The eating ritual of "calçots" and the intensity of a good aioli.



VALENCIA

Rice is the ultimate Valencian product.



MADRID

Going out for tapas here is a deep-rooted custom.

CASTILE - LA MANCHA

Traditional dishes prepared with elementary ingredients and accompanied by a wide range of wines.