

## TABERNA



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

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

by UNESCO





**TAPAS** 

SPAIN, THE WORLD'S MAJOR PRODUCER OF OLIVE OIL

MAIN PRODUCTS



International and prestigious chefs EL CELLER DE CAN ROCA Best restaurant in the world MUGARITZ AND ARZAK

World's Top 10 Best Restaurants

WITH 3 🤺

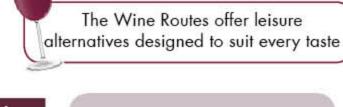
MICHELIN

Ferrá Adriá, Juan Mari Arzak,

José Andrés, Sergi Arola

Denomination

THE IMPORTANCE OF WINE



FERRÁ ADRIÁ

Best chef in the world

Official Wine of Origin Wines Routes

ALBARIÑO

18

 $3^{rd}$ 

largest producer

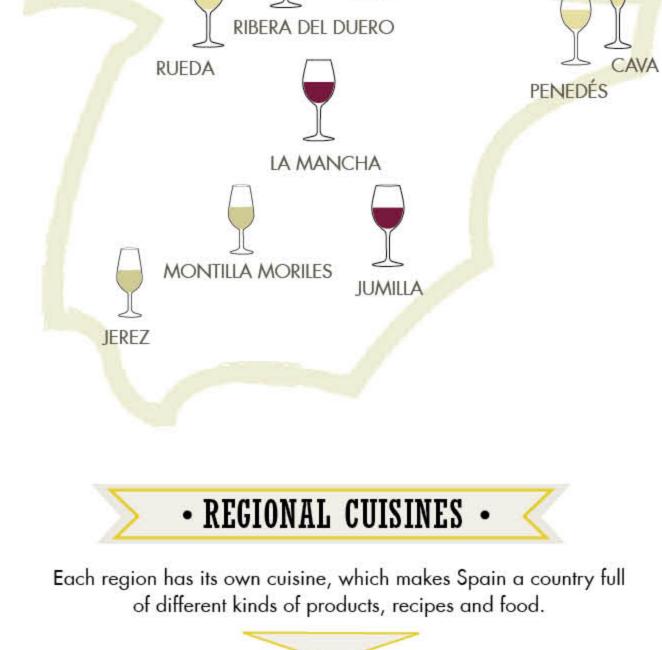
in the world

SOMONTANO RIOJA

Discover Spain along

the most important

wine-growing areas



## Typical products: milk, cheese, Delight in their stews, lamb and beef, hazelnuts, the "fabada" being the potatoes of Aézcoa, and the queen of them. famous white asparagus.

BASOUE COUNTRY Seafood stews such as

OUR MEDITERRANEAN DIET

was awarded a cultural

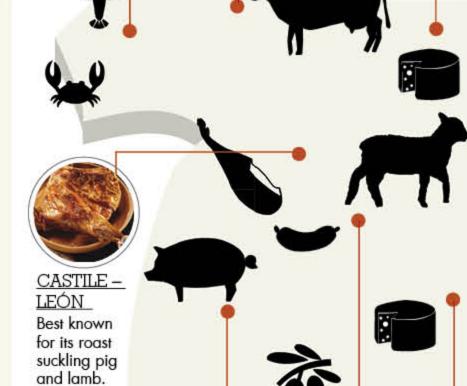
heritage designation by Unesco

"marmitaco" Culinary tradition, going out for "pintxos".

ASTURIAS

GALICIA

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



CATALONIA The eating ritual of

of a good aioli.

"calçots" and the intensity

NAVARRE



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



wineroutesofspain.com

spain.info/ca

SOURCES

EXTREMADURA

The most important component of

cuisine here is the Iberian pig.

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Tourist Office of Spain

MADRID

custom.

Going out for tapas here is a deep-rooted

> CONTACT US toronto@tourspain.es

**DESIGNED BY** DISEÑO

