

GASTRONOMY & Wine Tourism

Michelin
Starred
Chefs

Wines with
'Protected
Designation of Origin'

Rioja Alavesa and Txakoli

Top quality
ingredients

from land
and sea

Nanogastronomy

Haute cuisine in miniature

BASQUE COUNTRY *Savour it*
SPAIN

Publication date: December 2011
Published by: Basquetour, Basque Tourism Agency for the Basque Department of Industry, Innovation, Commerce and Tourism
Produced by: Bell Comunicación
Photographs and texts: Various authors
Printed by: MCC Graphics
L.D.: VI 000-2011

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SPAIN



All of the TOP experiences described in this catalogue are subject to change and may be updated. Therefore, before you choose an experience and to find out about prices and schedules, we advise you check the website:

www.basquecountrytourism.net



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A COUNTRY WITH RESOURCES

from **LAND** and sea

“ The land and the sea have been generous to the Basques. A thousand years of wisdom and tradition of the men and women who work their wonders in restaurants, gastronomy clubs and kitchens, raises the cuisine and wine of the Basque Country to a divine status... ”

a tradition of innovation

this is nothing new: from the mists of time, Basque cuisine has been firmly rooted in the ingredients from their very own lands and waters. From their arduous history of whale fishing, the *arrantzales* (fishermen) of Bermeo, Lekeitio, Getaria, San Sebastián and Hondarribia went on to become experts in hauling catches of skipjack tuna, *txipirón* (small squid), anchovy, hake and bream. The same can be said of the local produce that the *baserritarras* (farmers) grow on their land and through their toil.

In the Basque Country, you will find a land where all of the food, be it hake, skipjack tuna, meet, tomatoes or beans, has a special character. Cold, wild waters, green, plentiful pasture, strong north winds... they all blend together with the local wisdom to produce something truly unique.

It all comes from these parts

Discover and taste what is on offer. You could start with some extraordinary beef, pork or horse meat, from animals raised in the *caseríos* (traditional Basque farmhouses) and livestock farms. The produce from

their vegetable patches is well worth a try. Those who make their living from agriculture in Gernika-Lumo, Arratia, Astigarraga, Ordizia, Tolosa, Zambrana and Amurrio ensure that the beans, peppers, chard and leeks are of superb quality.

The natural resources from these parts has a short, well-planned journey to your table. The *latxa* sheep breed produces a unique milk that goes on to make the delicious *Idiazabal* Cheese. The grapes from wineries in Getaria, Bakio and Aiara are turned into the inimitable *txakoli* sparkling wines. The vineyards of the Rioja Alavesa region provide their fruit for some truly exquisite wines and the apples from Astigarraga and Hernani produce renowned ciders...

On your trips to these lands, you will discover that the locals also enjoy plentiful resources in the mountains. In autumn, there are delicious dishes of woodcock, boar, partridge, pigeon and rabbit on offer, as well as a wealth of wild mushrooms. When you try the truffles, you will taste a little piece of heaven!

The secret of Basque cuisine is its own superb ingredients and centuries of tradition.



From the
SEA
a
zarzuela
of the world's best fish

“
 It is not just in Orio, Getaria and Lekeitio where the aroma of grilled monkfish and bream fills the air. Each day, the Basque coastal and deep sea fishing fleets bring home their haul from generous but unforgiving tides to the fish markets of Hondarribia, Getaria, Mutriku, Ondarroa and Bermeo
 ”

The **line-caught hake**, the authentic **northern skipjack** and **bluefin tuna**, **monkfish**, **anchovies**, *txitxarros* (jack mackerel), **cod**, *txautxas* (cuttlefish), *txipirones* (baby squid), and many more species that the *arrantzales* pull from the sea, arrive each day on the powerful fishing boats and modern vessels to the Basque docks, famous for their sustainable management of the Cantabrian Sea.

The anchovies from the Cantabrian Sea, or *bokarta* as they are known, are renowned among connoisseurs. There were once fears about the alarming decline in anchovy stocks. However, an exemplary collaboration of biologists, institutions and *arrantzales* has achieved a balance of catch and consumption. So you can once again taste this delicacy.

Off the hook and...
 closely monitored!

Science and technology have been applied to fishing practices, so that now about 138,000 tonnes of anchovy live off the Basque coast! So the anchovy of the Cantabrian Sea remains a key ingredient on the tables, be it fried, battered, in oil or en papillote.

The Cantabrian Sea holds another treasure that regularly features on Basque dinner tables: line-caught hake. Those in the know say that its great taste is enhanced when caught by a simple rod. The *arrantzales* of Hondarribia are masters of the art. You will see this for yourself when they arrive in the port.



The Sailor's
 Lekeitio

Here is your chance to accompany the fishermen and learn their marine arts. Set sail aboard a fishing boat in pursuit of a good catch and experience the fish markets, the fishermen's guilds, the ports and the lighthouses... Chat to the *neskatilas* (those in charge of unloading the fish) and take your pick of the catch. The experience will show you first hand life aboard a tuna vessel and you will have the chance to taste delicious fish that couldn't be fresher.

During your visit to the Historic Quarter and the Basilica of Santa María, you will discover the history and grandeur of the city's maritime heritage.

www.basquecountrytourism.net

The Canning
 industry
*from the dock
 to the tin*



Have a look at a can of tuna in your kitchen cupboard... Salted, preserved and tinned fish from Basque fisheries are world renowned. The Basque Country is responsible for 10% of the nation's fish canning industry. A large part of the haul that comes into the docks of Biscay and Gipuzkoa are taken to be processed and canned. Skipjack and bluefin tuna dominate over 60% of the trade. Here they process fillets, anchovies, eels and even the world's largest production of squid ink!





From the
Land *the*
fruit
of the highest quality

“
 The Eusko Label sign of quality really marks the difference
 ”

The Basque Country's agricultural and food industry has its own mark of distinction known as the 'Eusko Label'. This seal of quality and provenance, overseen by the Basque Government, is granted to those products produced, processed and elaborated in the Basque Autonomous Community, whose quality is well above average. As such, Eusko Label is a guarantee of authenticity. To find it, look out for the clear 'K' symbol that distinguishes the products.

Caserío Chickens and Eggs, Honey, Milk, Basque Lettuce and Tomatoes, Potatoes from Álava, Peppers from Gernika, Chillis from Ibarra, Beans from Tolosa, Beans from Gernika, Pinto Beans from Álava and the Natural Basque Country Cider, 'Euskal Sagardoa'. Don't miss your chance to taste the delicacies that carry the Eusko Label seal of quality... or take some home as a gift.

There is a wide range of products that you can find with the distinctive Eusko Label: **Euskal Okela Beef, Basque Milk Lamb, Northern Skipjack and Bluefin Tuna, Basque**

As far as 'designations of origin' are concerned, in the Basque Country, there are **five** products to achieve this classification: the **txakoli** sparkling wines of Álava, Getaria and Biscay, **Idiazabal Cheese** and the wines of the Rioja Alavesa region.

the choice is endless... the land dedicated to cultivation and farming demands great effort, despite the area allocated to agriculture in Biscay and Gipuzkoa being relatively modest. In Álava, the countryside is on a different scale. When you visit the region, compare the farming output. There are a lot of differences in such a reduced space!



The most sought after from land and pastures... straight to your table

The tomatoes and lettuces grown in the vegetable patches and caseríos of Hernani, Tolosa, Leioa, Gernika-Lumo and Ayala provide one of the keys to success in Basque kitchens. When you try them, you will appreciate the taste that only passion and toil can provide.

The potatoes from the Álava region, both those destined for the kitchen or replanting, enjoy a well-earned reputation.





From the
Caserío,
only the
'authentic'

the provenance of Basque food and farm produce guarantees an extraordinary quality. Even the bees that live in the Basque Country have become specialists as for each of the many honeys that the produce, they pollinate the flowers of lavender, clover, blackberry, rosemary, eucalyptus and chestnut...! As a result, the farmers and beekeepers also have a different way of doing things.

From the farm and the caseríos... you are going to love it all

In the caseríos and farms of the Basque Country, everything takes its time. The local caserío chickens, with reddish plumage and skin and yellow feet, are the result of a careful selection process and spend their days in the open air. The calves born and raised on these pastures provide delicious fillets and steaks. The great aromas in the kitchens around here must come from somewhere!



When you travel along the Basque roads, look out for the images and pictures of the **latxa sheep breed**, characteristic of the area. You can see them on the bumper stickers of many of the cars. Its a symbol of this unique breed of sheep that enjoys such renown here.



URBIA



any of the Basque Country's mountains offers a gorgeous rural image, which would not be complete without the flocks of latxa sheep. The lambs are weaned very early so that the mothers can produce up to 11 litres of milk a day! With this milk, the unique characteristics of **Idiazabal Cheese** are assured.

The prestigious **World Cheese Awards** in England have recently discovered Basque cheeses. From that point onwards, the recognition and accolades haven't stopped.



Stay in a caserío

Discover what life is like in a traditional caserío converted for agrotourism. You will learn their customs, taste popular cuisine, pick up a few words of Basque and help the *baserritarra* (farmer) with his work: producing cheese, cider, honey, jams... Pick the agrotourism establishment that takes your fancy and experience the tranquility of a rural environment. If your stay coincides with one of the local celebrations, markets or festivals that take place throughout the year, you are in for a real treat.

www.basquecountrytourism.net





Countryside, culture and gastronomy... all rolled into one

The pleasure
of travelling
through wine

“the activity of each of the towns around the Rioja Alavesa region revolves around the world of wine. Moreover, within the small region, a whole range of wine tourism attractions are on offer. This trip will let you learn all there is to know about grapes, vineyards and wineries”

**Rioja Alavesa,
renowned quality**

It may seem obvious to say that wine is the economic motor of the Rioja Alavesa region but you may not be aware just how far back its reputation dates. Although the title of 'qualified' was not awarded to the Rioja Designation of Origin until 1991, it was in 1787 that the Royal Association of Wine-Producers was founded to foster the cultivation of vines and develop and improve the wines.

If it is a world that interests you, you may like to know that the main varieties of grape authorized by the Regulatory Council are, for reds: tempranillo, grenache, graciano, carignan and maturana tinta. For the whites: viura, malvasía, grenache blanc, tempranillo blanco, maturana blanca, turruntés, chardonnay, sauvignon blanc and verdejo. Around 79% of the wine produced in the Rioja Alavesa region comes from the tempranillo grape.

It is always interesting to visit the wineries and soak up the wine culture, especially in a land that produces wines that are world renowned for their quality.

www.turismo riojaalavesa.com

The seduction
of the 'other' Basque wines

Not all Basque wine is from the Rioja Alavesa region... The provinces of Getaria, the Biscay Coast, Gernika-Lumo and Aiara in Álava produce the 'other' Basque wine that enjoys protection as designation of origin: **txakoli**.

If you would like to discover another side to wine, uncork a bottle after seeing how it is made...

Some say it is their
acidic character that is
the key to their success

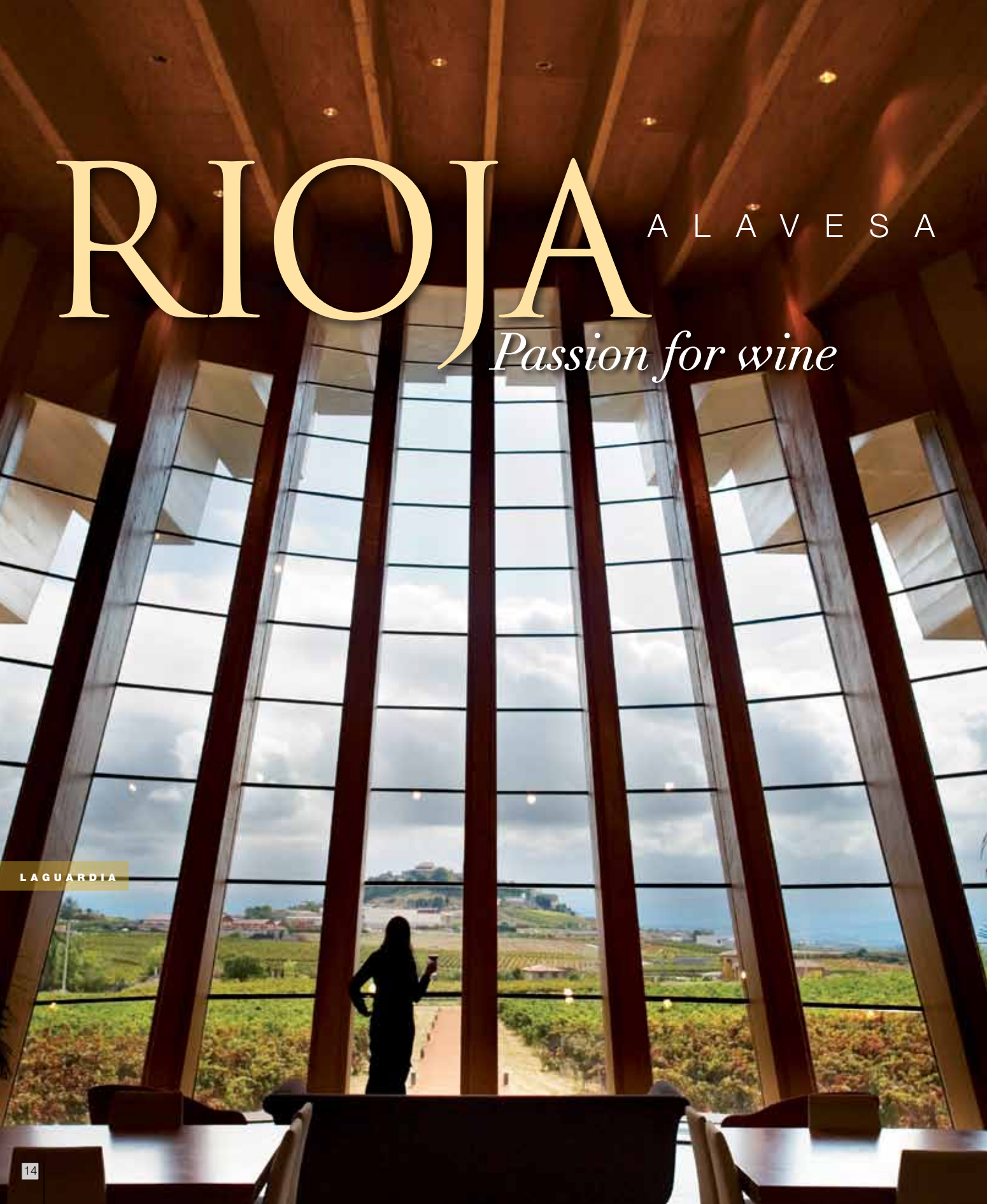
The whites – as well as the reds and rosés – have real character and are growing in presence on dining tables around the world, the *txakoli* sparkling wine is made from Hondarribia's *txuri*, *beltz* and *munemahatsa* grapes. Each area has its own wine tourist route. The *txakoli* vineyards are somewhat unique...

www.txakolidealava.com
www.bizkaikotxakolina.org
www.getariakotxakolina.com



RIOJA ALAVESA

Passion for wine



“
Each facet of this province of Álava combines traditional and modern... age old wisdom and cutting edge technology. Its the know-how of a culture that has made wine its passion
 ”

the region of **Rioja Alavesa** has been an historic part on the route of hundreds of cultures making their way from the Mediterranean to the Cantabrian Sea. These thousand years of culture has left a rich mark. Dolmens, vineyards, olive groves, architectural wonders, burial sites, chapels, bridges, paths, wineries and cellars tell tales of these lands through the ages.

The Rioja Alavesa region is located between the tranquil left bank of the Ebro River and the high slopes of the Cantabria mountain range that reaches 1000 metres high. This spectacular geography has forced the locals to plant the vineyards on terraces and gentle slopes with clay and chalky earth that gives the vines and grapes a special character when producing Crianza wines (aged for at least one year in barrels) and Reserva wines (aged for at

least one year in barrels and three years in bottles).

Man has also left his mark on Rioja Alavesa. The works of architects such as Mazières, Calatrava, Aspiazu, Gehry and Marino, to name a few, can be seen in the outstanding buildings and wineries, but also certainly the wineries and family owned wine stores in Laguardia, Lapuebla de Labarca, Leza and Navaridas will impress you just as much, despite having less famous creators.

But pay attention. There's a lot more to the place than vineyards! The region is working to restore its ancient olive groves. In Moreda and Lanciego, you can visit two attractive olive presses and in Barriobusto, an olive oil museum.

- www.turismoriojaalavesa.com
- www.riojalavesa.com
- www.alavaturismo.com
- www.rutadelvinoderiojalavesa.com
- www.olivo-adora.org



You will never forget them. The **Rioja Alavesa wines**, along with those from Rioja Baja and Rioja Alta, all hold the distinction of the Rioja Qualified Designation of Origin. Almost three thousand hectares of vineyards are cultivated to produce some **excellent Crianza, Reserva and young wines**. They regularly win the top prizes in they international wine contests in which the take part.

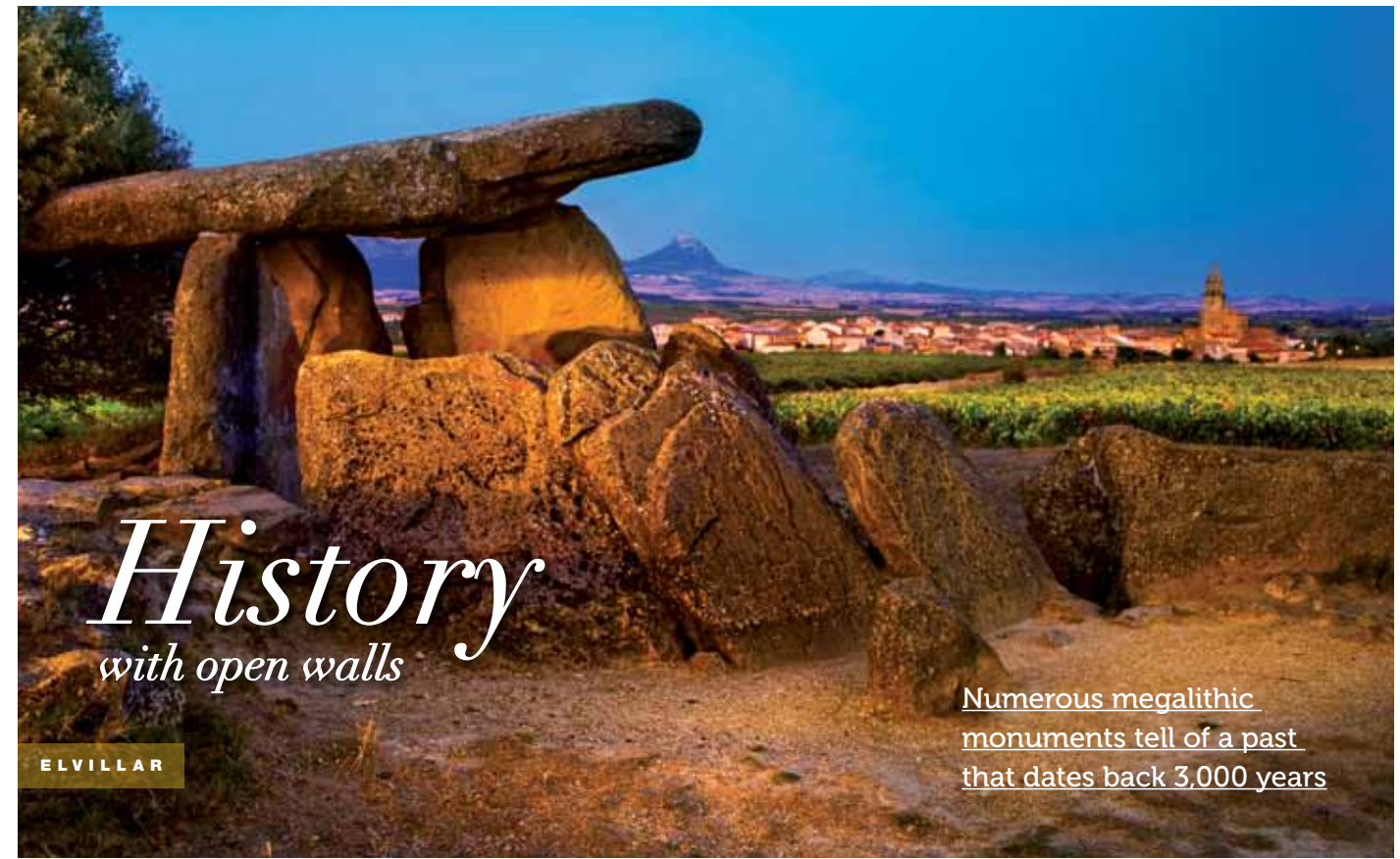
The 'vendimia' (grape harvest) takes place in September. A great excuse to visit the area!



A route through the architecture of wine

The imposing structures of the new wineries underline a new conception of the world and markets of Rioja Alavesa wines

ELCIEGO



History with open walls

ELVILLAR

Numerous megalithic monuments tell of a past that dates back 3,000 years

When on the road from Laguardia or Lapuebla de Labarca, Elciego comes into view in the distance, it will shine with iridescent silver, gold and pink sparkles... the proud centrepiece of the new installations at the **Vinos de los Herederos del Marqués de Riscal** winery draws everyone's attention. Within a few steps, you can pass from the 21st century wineries to the most avant-garde architecture of the wine world.

Santiago Calatrava drew inspiration from a wine glass and rows of barrels to give form to the winery and he came up with **Ysios** which, next to Laguardia, stands out for its undulating cover and backdrop of the Sierra Cantabria.

In Samaniego, the architecture of vine offers a spectacle of light and shadow, with great open spaces of glass and concrete perfectly integrated with its surroundings. Iñaki Aspiazu is the mastermind behind these installations at the **Bodegas Baigorri** winery.

The French architect **Philippe Mazières** designed the **CVNE** winery in Laguardia, which was inaugurated by King Juan Carlos de Borbón.

Both the wineries of **Campillo** in Laguardia and **Faustino** in Oion, offers other attractive destinations for your trip around the Rioja Alavesa region.

www.rutadelvinoderiojaalavesa.com

TOP
EXPE-
RIEN-
CE

The wine route of Rioja Alavesa

Forget the car. There is nothing easier than hopping on the **Enobús** and letting your guides lead you comfortably around the **Rioja Alavesa Wine Route**. This comfortable tourist transport lets you visit different wineries, from the most traditional to the most cutting edge, walled towns and great bars and restaurants along the route.

www.basquecountrytourism.net

The Basques discovered the attractions of the Rioja Alavesa region thousands of years ago. Each of its towns boasts a rich historic heritage which can't fail to grab your attention. Some worth noting are the **dolmens of Layaza** in the port of Herrera, **Sotillo** and **San Martín, La Huesera** in Laguardia, **La Chabola de la Hechicera (The Witch's hut)** in Elvillar, **El Encinal** and **Los Llanos** in Kripan. Also of great interest are the numerous **Stone Age mortars** that have been preserved in many towns.

Near to Labastida, you will find the **Castros de Buradón** forts, inhabited since the Iron Age. Close to Laguardia, the protohistoric village of **La Hoya** contains a museum that records the ways of life over 3,000 years. You will be surprised by the violent history that explains how the inhabitants met their end, with arrows, fire and spears!

www.alavaturismo.com
www.laguardia-alava.com
www.labastida-bastida.org
www.elciego.es

You will also soak up the history here. The medieval origins of Rioja Alavesa, between the provinces of Navarra and Castilla, explain the presence of numerous **walled towns**. Labraza is one of them. Its excellent preservation has led it to receiving the International Award for Walled Towns. The hundred inhabitants live like feudal lords in one of Álava's most attractive villages.

Nearby Laguardia dominates the centre of the province. Its city walls and towers shelter a hive of activity in which tourism holds a privileged status. If you have the opportunity, take a guided tour which includes the portal of Santa María Church. It is remarkable for more than just its preservation!

On the far west border of Rioja Alavesa, the town of Salinillas de Buradón proudly maintains its defensive walls, towers and the Palace of the Counts of Oñate. This is where a saltwater spring flows that attracts hundreds of tourists. You are sure to enjoy yourself! Schedule in a fun day of wine tourism in Rioja Alavesa.



LABRAZA

TXAKOLI

A safe bet. With three separate 'designations of origin' - Getaria, Biscay and Álava - *txakoli* sparkling wine is sought after throughout the sophisticated and innovative international wine markets. Its flavour is distinct from any other. With its appealing acidic character, many say that it complements fish well... try it for yourself.

a wine that crosses borders

The warm, moist winds coming in from the Cantabrian Sea are the force behind the cultivation of great vineyards in the Basque Country, whose fruit goes on to produce *txakoli* sparkling wine, and which are situated next to the hundreds of *caseríos* along the coasts of Guipuzcoa and Biscay, or in the valley of Aiara-Ayala in the Álava region. It is twenty years since it achieved protected designation of origin status, a distinction that led to a positive growth and evolution of this wine.

With the winds of the Cantabrian Sea

The areas of **Getaria, Zarautz, Amurrio, Bakio and Orduña** offer entertaining tours that combine local culture with gastronomy and wine tasting.



GETARIA

TOP
EXPE-
RIEN-
CE

With the taste of *txakoli*

You can visit one of the wineries that produces this local delicacy, do a nighttime tasting perhaps, to discover the secrets of this unique wine.

While you are here, you can also discover coastal and inland villages full of character and tradition. Along your way, you'll see vineyards of the grape that goes on to work its magic and become *txakoli*.

When they teach you how best to accompany the wine with other local products such as Idiazabal Cheese, Anchovies from Bermeo or Peppers from Gernika, you'll start to feel like a true *sommelier*.

And remember that *txakoli* from the Basque Country boasts 3 designations of origin:

- for Álava (Aiara-Ayala and Alto Nervión) '*Arabako txakolina*' www.txakolidealava.com
- for Getaria (Aia, Orio, Zarautz and Getaria) '*Getariako txakolina*' www.getariakotxakolina.com
- for Biscay (Bakio and Gernika) '*Bizkaiko txakolina*' www.bizkaikotxakolina.org

If you would like to experience a winery tour: www.basquecountrytourism.net





CIDER HOUSES

Txotx!

is the magic word



When you hear the cry of *'txotx!*', take your glass over to the *kupela* (barrel) offered by the cider maker from the province of Donostialdea or another of the Basque Country's cider producing regions, catch two fingers worth mid-air from the jet of cider spurting out of the barrel tap and then move out of the way to let the next person take their turn. Afterwards, tuck into a superb steak... standing at a barrel or sitting at a table. This is the ceremony of the *sidererías* (cider houses).

For centuries, all Basque *caseríos* have been sure to have one nearby with its majestic apples. Ten days after the apples are picked and stored, with the help of the *tolare* (cider press), the *zizarra* (apple juice) is extracted which, when fermented, produces the delicious *sagardoa* (cider).

“
A trip to a cider house should figure on any itinerary to the Basque Country.
Traditionally, people eat standing up, helping themselves from the barrel taps and singing
”

The custom of *'txotx!'* originated from the tasting sessions in which a client would try various barrels before making a purchase. The custom has been adapted for modern times and now the cider houses of Gipuzkoa, Biscay and Álava open their doors to whoever fancies lunch or dinner there and they now feature firmly on the restaurant circuit.

To the rhythm of triki-trixak

If you are lucky, your visit to a cider house will coincide with a festive *triki-trixa* celebration with accordions and tambourines. The experience is well worth it. To get a full appreciation of the world of cider, you can visit **Sagardoetxea** (the Cider Museum) in **Astigarraga**, the capital of Basque cider. This is where the *'Sagardun'* project was developed to keep the culture of the apple alive.



In **Ezkio-Itsaso**, the *Igartubeiti Caserío* Museum offers a diverse range of fun activities all involving apples and showing how a *tolare* works. The regions of San Sebastián, Tolosa, Legorreta, Aramaio and Gernika-Lumo boast numerous *sagardotegiak* (cider houses).

www.sagardoa.com
www.sagardoetxea.com
www.sagardotegiak.com



Lunch in a cider house *Lunch well worth a try*

Cider from the *kupela* (barrel), cod in a tortilla (omelette) or in sauce, a superb steak, cheese, walnuts and quince jelly... That's what is on offer in any of the Basque Country's cider houses!

Cider season starts on the Feast of San Sebastián in January and runs until May, but almost all of the establishments open their doors all year round. In many of them, they may well spontaneously burst into an *'otxote'*, a chorus of song that will real liven up the proceedings. They sometimes also organize entertaining *bertsolaris* contests, improvising poetic verses spontaneously.

www.basquecountrytourism.net



The signature dish around these lands: gastronomy

When **sitting down**
to dinner
is a true pleasure

“
*It is not a cliché.
Here, any problem
is solved around the
dinner table. From their
passion for good cuisine,
a science with a divine
status has evolved.
Sit down and enjoy*

”
the Basque Country is
synonymous with the best
gastronomy. The devotion to
food is present in all aspects
of life here. In the domestic arena,
lunchtime or dinnertime take on a
special significance, above all when
there is one of the many celebrations
and get-togethers. Business deals
also provide a good excuse for a
meal. One of the reasons you have
chosen the Basque Country as a
destination may well be its cuisine...
in which case, you have excellent
taste!

ARZAK



BERASATEGUI



SUBIJANA



The Basque constellation shines with its very own light

Cuisine with star quality

ADURIZ



“

The authors of the Red Michelin Guide have their work cut out for them in the Basque Country. Their visits to Basque restaurants are a regular event. The quality they find in its establishments is growing exponentially with the chefs constantly striving to surpass themselves. When you discover the cuisine of the Basque country's Michelin starred chefs, you will taste for yourself that they have truly earned the accolade...

”

ATXA



t

hey are true master craftsmen and, year after year, they receive the recognition of the French gourmet critics. The number of Michelin Stars awarded to its accomplishments has ensured that in the heavens over the Basque Country, there is a new stellar constellation that shines as a benchmark of the very best gastronomy. The stream of honours and awards for Basque cuisine flows faster year after year...



To visit these temples of cuisine is to get a little closer to heaven...

These stars of the culinary arts are held in the highest esteem in these lands and some of them have moved away from the Basque Country to run restaurants and spread the reputation of the area's cuisine. And while they are there, the awards keep coming. It is easy to find an award-winning restaurant here. Wherever you are, there is sure to be one nearby. San Sebastián holds the world record for the highest number of Michelin Stars per inhabitant!

The taste of glory...*



With three Michelin Stars

Juan Mari Arzak (Arzak), San Sebastián

Pedro Subijana (Akelarre), San Sebastián

Martín Berasategui (Martín Berasategui), Lasarte, Gipuzkoa



With two Stars

Andoni Luis Aduriz (Mugaritz), Errenteria, Gipuzkoa

Eneko Atxa (Azurmendi), Larrabetzu, Biscay



With one star

Daniel García (Zortziko), Bilbao

Josean Alija (Nerua), Bilbao

Fernando Canales (Etxanobe), Bilbao

Patxi Asua (Andra Mari), Galdakao, Biscay

Javier Gartzia (Boroa), Amorebieta-Etxano, Biscay

Victor Arginzoniz (Asador Etxebarri), Atxondo, Biscay

Daniel López (Kokotxa), San Sebastián

Joxe Mari Arbelaitz (Miramón), San Sebastián

Rubén Trincado (Mirador de Ulía), San Sebastián

Gorka Txapartegi (Alameda), Hondarribia, Gipuzkoa

Hilario Arbelaitz (Zuberoa), Oiartzun, Gipuzkoa

Patxi Ezeiza (Zaldiaran), Vitoria-Gasteiz

Francis Paniego (Marqués de Riscal) Eltziego, Álava

*As of November 2011

**TOP
EXPE-
RIEN-
CE**

Learn with one of the greats

You can discover the secrets and tricks of a world renowned chef with their kitchen as your classroom.

Along the way, you will sharpen your senses, tasting small portions of what they are cooking and to finish off, sit down to dinner accompanied by a wine specially selected by an expert and discuss your experiences with the other participants.

www.basquecountrytourism.net





Geniuses of cuisine

restaurants

that shine *through their sauces...*



“
The Basque Country is a land of great names when it comes to cuisine. They are professionals that have created their own style. Innovation and tradition merge into one on the plates and in the saucepans
 ”

through each house, gastronomy club, through every *txoko* (tavern), bar or restaurant in the Basque Country, **Gastronomy** and **Cuisine** are written in capital letters. In every family or association, it is common to find that one of its members is a man or woman who cooks with flair and with finesse. They are the anonymous culinary masterminds working their magic with their stoves and saucepans.

The secret comes from the inherited knowledge passed down from the older generations and the excellent quality of the local produce. Moreover, they use any excuse here to lay the table and, however simple the meal may be, it is sure to be a little feast. You'll see for yourself that dining and drinking in any corner of the Basque Country is a luxury well within everyone's reach. It stands to reason: eating well forms part of the Basque culture.

Three star tasting sessions:

You can enter the kitchen of a Michelin Starred restaurant and meet its head chef. They will show you some of their tricks and round off with a meal that few will be lucky enough to try in their lifetime.

www.basquecountrytourism.net

Gastronomic workshop, innovation:

In San Sebastián, you can take a class in new techniques that are used in cutting edge cuisine.

You can take an active part, helping to make the food, using the techniques that you have learnt.

And as a finale, you will sit down to lunch or dinner.

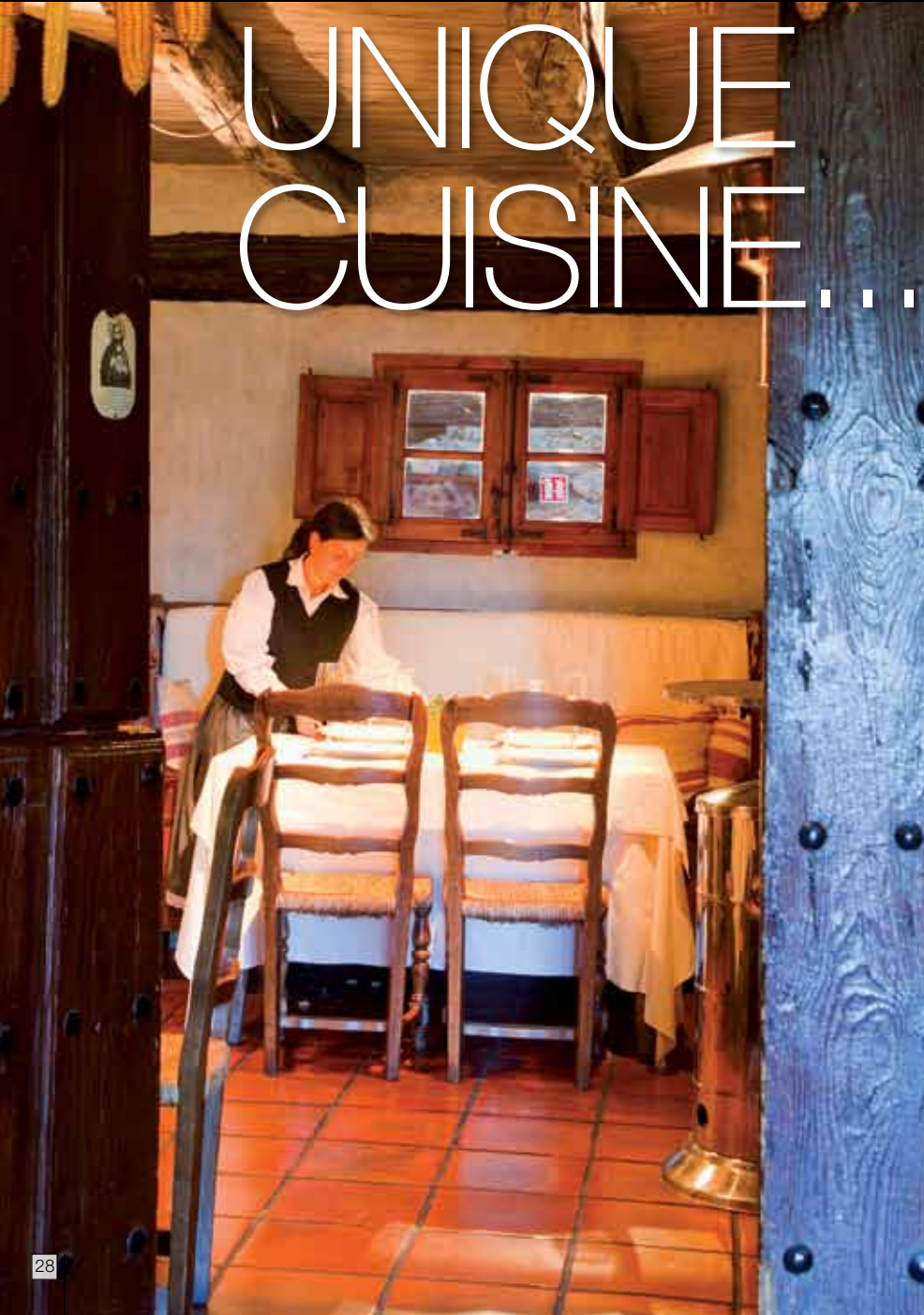
www.basquecountrytourism.net





Restaurants, grill houses, cider houses and wineries

UNIQUE CUISINE...



all around

W

hether you make a stop in one of the capitals or larger towns along your route, or in one of the more rural, isolated areas, you will discover that each little restaurant offers an incredible gastronomic panorama. All with a reasonable scale of prices, special offers and specialities. You can have a unique dining experience in each place.

Reverence to good cuisine means that in the Basque Country, cooking is considered as a divine science



“With the sea to one side and a great dining table to the other. It is a feast for all the senses”

If you would like a menu of grilled fish or meat, head to an *erretegia* (grill house). In Getaria, Orio, Tolosa, Sukarrieta, Larrabetzu and Armentia you will find some of the best on offer. Aromas of bream, hake and steaks fill the air, cooked to perfection on a grill over sweet embers. Give in to temptation... A word of advice: good meat should be eaten rare, the fish medium rare.

Sagardotegiak (cider houses) are other establishments that offer the same grills with the added delight of their picturesque setting between *kupelas* (barrels). Another great option for a unique lunch is on offer at the *bodegas* (wineries). You should make a reservation for the day and number of diners. The most common dishes are chorizo with potatoes or rack of lamb barbecued with vine leaves.





The 'amamas'
have always known
about

SLOW FOOD

It was the 'amamas' (grandmas) who, in the caseríos, inherited the secrets and recipes from their ancestors that have brought such fame to traditional Basque cuisine.

This knowledge was shared with the men of the house. In each Basque home, you will find an extraordinary wealth of knowledge – both from him and from her – of advanced cooking principles. Their larders and suppliers provoke admiration and the healthiest of envy!

It used to be the rain and the cold that made people think of preparing a good plate of *babarrunak* (beans) on a winter's day. Nowadays, any day is a good day to enjoy this dish, garnished with its 'sacred ingredients': bacon, *piparrak* (chillies) and *odolkiak* (black pudding). Don't miss this opportunity to try it.



“
It must have something to do with the Atlantic climate, or the abundance of top quality natural ingredients that the area offers. It could also be a certain creativity or restlessness that is transmitted from generation to generation, with its apron, pots and pans. In the Basque Country, devotion to cuisine is all encompassing!
”



A
GREAT
IDEA!

The recipes of the 'amamas'

There is a wealth of heritage that the 'amamas' have left as far as recipes are concerned. Some come straight from distant ancestors, made to feed yourself with the most basic of ingredients in the caserío. Among the most famous of these are the *talos*, a dough made of corn and water that makes a tasty breakfast, dessert or snack, depending what you serve it with; *artoas* which is no more than a simple corn bread; or *aies*, a mixture of milk, sugar and flour which both fills and warms you up.

The classic recipes that have later come to the fore on the most select tables for the enjoyment of diners have also come from the *amamas*. Among them the best known are *txipirones* (baby squid) in their ink, *hake in green sauce* with clams, *chicken with cider* and the renowned *intxaursalsa* (walnut cream), all lovingly prepared in the coal oven.

Come and taste the most traditional Basque cuisine on offer.

Homecooked, as always...

When you try *chorizo with potatoes* in the lands of Álava, you won't forget it in a hurry. Every home guards its own special recipe, each one different but with the same result: delicious.

The '*mamia*' (curd) is one of the favourite desserts in the Basque Country. Produced seasonally from sheep's milk, try it with sugar or honey. If you are lucky, the shepherd will have given it a special flavour by dropping a hot piece of iron in it.

Home cooking has a long repertoire here: *cod with pil-pil* (garlic) sauce or Biscay-style, country *cardos* (artichoke thistle) and *beans*, white and red meats, *scrambled egg with perretxikos* (wild mushroom), *snails*, *talos* (grilled corn cakes)... the typical products that are still made in far flung caseríos and sold in fairs and markets.





STEW CONTEST IN BILBAO



PAELLAS IN AIXERROTA

From January through to December in the town's squares and gastronomy clubs, festivals and celebrations, hundreds of keen local cooks take part in various culinary contests that take place across the Basque Country. Their spontaneous creations of the amateurs hold their own against the professionals' dishes. Beans, paellas, *putxeras* (stew), potatoes, snails, tortillas (omelettes), cod and *marmitako* (potatoes with skipjack tuna) feature in some of the most fiercely fought contests. Often groups of friends, the so-called "cuadrillas", enter the contests as a team.

In San Sebastián, housewives, young amateurs and chefs from the local bars and taverns take part in a 'tortilla de patatas' (Spanish omelette) competition on the La Concha Beach. If you walk through Bilbao's Arenal park during the festivals in August, you could participate in the 'Cazuela' (stew) Contest. In the fields of Aixerrota de Algorta, they compete to make the best paella. In the Rioja Alavesa region, they produce gigantic 'calderetas' (lamb stews). In Laudio-Llodio, stewed rabbit is the prize dish and in Balmaseda, they fight for the title of the best '*putxera*' de alubias (bean stew). Perhaps the most popular food contest in towns along the Basque Coast involves their beloved potato and tuna '*marmitako*'.



Putxera in Balmaseda:

Cook your own *putxera* under the instruction of a local who knows the secret ingredients to add to the beans, bacon and chorizo. Enjoy tucking into a *putxera*, cooked over the coals with a low flame in a typical *txoko* (tavern).

After this, be sure to visit the Balmaseda History Museum, the Passion Interpretation Centre and the San Severino Church, between "*txikito*" y "*txikito*" (small glasses of wine while bar-hopping).

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THE CLUBS OF Gastro-nomy *men in the kitchen*

They say that the first **gastronomy clubs** were started in the mid 19th century as an excuse for the men of the house to escape for a few hours for a little leisure time far away from their wives and their family. Whether that is true or not, things are definitely changing and among the **1,548** gastronomy clubs in the Basque Country and Navarra, more and more of these traditionally male dominated groups are opening their doors to women.



Photo: Jesus Andradia

You may be lucky enough to see the workings of one of these clubs first hand. Try to get an invite to one... but you can only visit when accompanied by one of the club's members. It will be they that prepare the lunch or dinner and you will help to lay the table.

Gastronomy Clubs may meet up anywhere, from along the docks to any anonymous corner of the town. Each has its own limit on the number of members, from ten or twenty to around 500, with the average being 200.

A good proportion of the clubs allow women to attend the lunchtime sessions or for special celebrations. Traditions are changing little by little. Each club is different... A couple of them even have a female president!

The most important thing is good company, lively conversation and a hotly disputed game of cards accompanied by a glass of the local anis, '*patxaran*'. Sounds good to you?

www.sociedadesgastronomicas.com



THE GREATNESS

of cuisine in miniature



From bar to bar or just in a single tavern... the art of *pintxos*

It all started off with the humble *Gildas* (chillis with olives and anchovy) and the simple *Péles* with boiled egg. The idea was a little something to eat between glasses of wine. Bars and taverns elaborated on the idea and those first straightforward *pintxos* gave rise to the sophisticated science of *nanogastronomy*.

“
*It is easy to lose yourself
 in the limitless
 world of the 'pintxo'*
 ”

*f*rom a tasty fish pudding in San Sebastián's Plaza de la Constitución, moving on to a sophisticated bite of roast pork marinated in spiced oil in the restaurant of Bilbao's Guggenheim, stopping to try a roulade of scrambled egg and *perretxiko* wild mushrooms in Prado Street in Vitoria-Gasteiz... You will eat well and plenty as you discover the delicious world of the *pintxo*!

A few tips to ensure that you find the most popular and appealing areas: the Marina district in Hondarribia, the streets of 31 de agosto, Mayor, Embeltrán and Reyes Católicos in San Sebastián, the districts of the Casco Viejo (Old Town), Diputación and Poza in Bilbao, and the streets of Cuchillería, Dato, Prado and Rioja in Vitoria-Gasteiz... and in the centre of each and every town throughout the Basque Country. The list is endless!

**TOP
 EXPE-
 RIEN-
 CE**

Authentic
pintxos
 from the Basque
 Country

Imagine having the chance to enjoy this Basque tradition in any of the three capital cities, tasting the best *pintxos* in the streets of the city centre along with a little of the famous *txikiteo* (bar-hopping to taste the local wines) in the liveliest parts of town.

www.basquecountrytourism.net



A different way to have lunch

The men and women who run the local bars and restaurants go to ever greater lengths to develop this form of culinary expression which, due to its great popularity, has spread to neighbouring regions and to some of the world's most glamorous establishments.

You can find them anywhere around the Basque Country. Food experts and gourmets fill the best local establishments. When the food is this good, word spreads. You will be astonished as you work your way through the list of sophisticated *pintxos* on offer, some of which give off clouds of liquid nitrogen while others look like a bird's nest. Tradition has been blended with the latest technologies.

“
The plentiful range on offer in the bars is always growing and evolving...
”

Cuisine in miniature is quite a spectacle

Should you wear a napkin or a white laboratory coat? Nanogastronomy assimilates some of the molecular cuisine of Adriá, Blumenthal, Gagnaire and This... But here you won't struggle to get a reservation: the Basque Country is home to the pioneers of the *pintxo* 3.0.

Haute cuisine in miniature has turned into quite a spectacle! So much so that, just as if it were the Cup Final of the football league, the Basque television channel does a live broadcast of the **Basque Country's Pintxo Championship 'Saboréala'**, which takes place in Hondarribia.

Contests with a mark of distinction

Check the calendar. It should not be too hard to find one of the many *pintxo* competitions that take place all over the Basque Country that coincides with your visit: **the Championships of Gipuzkoa and Sopelana**, the **Pintxo Bar Contest of Bilbao-Biscay**, and another in **Deusto**, the **Medieval Cities** contest, **the Championship of the Pintxo Week in Vitoria-Gasteiz** and the **Pintxo Tournament in Zumarraga**.

www.campeonatodepintxos.com
www.depintxos.net
www.campeonatodeeuskalherriadepintxos.com
www.vitoria-gasteiz.org



A beginner's course of *pintxos*:

Peace and tranquility in a rural setting with great cuisine in the Zuia Valley, on the outskirts of the Gorbeia Natural Park.

With expert guidance, this is where your journey begins into the art of cuisine in miniature, the famous *pintxos*, which you later taste with local wines.

And between *pintxo* and *pintxo*, a relaxing stroll and trips to idyllic spots around the spectacular countryside.

www.basquecountrytourism.net



It couldn't be any fresher

From the caserío to the market...

...and straight to
**your
table**

“
Both the markets of caserío produce and the fishermen's latest haul offer easily available freshness, quality and contact with the producers themselves. In the lively marketplaces, you will experience the authentic rural charm of the Basque Country
”

Whatever time of year you visit the area, the local produce markets are always open in any of the main Basque towns. When you wander around the stalls, you will chat to the *baserritarras* (farmers) just like one of their regular clients.

“In no time at all from the fishing docks to the markets...”



The markets and fairs thrive on the personal contact between clients and the producers of the food. A few worth a special mention in **San Sebastián** are: **La Bretxa**, **El Antiguo** and **San Martín**. Without leaving Gipuzkoa, in the town of **Ordizia** on Wednesdays you can see how they fix the market prices that all other parts of the territory use as a reference. In **Tolosa** on Saturdays you can get your hands on some superb beans and black pudding.

Bilbao never does things by halves! According to the Guinness Book of Records, **La Ribera** is the world's biggest produce market, as well as taking the title of largest covered market in Europe.

On Mondays, the market in **Gernika-Lumo** opens its doors on the first day of the week throughout the year as well as for a special day's trading on the first and last Monday of October which always draws a crowd. On Saturdays, you may also find some tasty seasonal treats on offer!

In **Vitoria-Gasteiz**, the market couldn't be easier to get to, it's right in the city centre in the **Plaza de Abastos de Santa Bárbara** which still buzzes with its traditional, intense activity. Each Saturday, they display a selection of fruit, vegetables and cheeses around the outside of the market.



Markets and Fairs

On various occasions throughout the year, they organize special markets such as those of **Santo Tomás** in the three Basque capitals, the **Livestock Fair** in Agurain, the **Potato Fair** in Valdegovia-Gaubea, the **Santiago Fair** in Vitoria-Gasteiz, the **Day of the Pepper** in Gernika-Lumo and the **Farmer's Market** in Balmaseda.

Cider, cheese, skipjack tuna, anchovies, mackerel and the local *txakoli* sparkling wine are some of the treats awaiting you in the colourful fairs and market days in **Astigarraga**, **Ordizia**, **Orio**, **Hondarribia** and **Zarautz**.

People appreciate the seasonal nature of food here: the spring's first *Idiazabal* Cheeses, the summer fruit and vegetables, the autumn *perretxiko* wild mushrooms, beans in winter...

- www.gipuzkoa.net
- www.bilbao.net
- www.gernika-lumo.net
- www.mercadolaplaza.com
- www.nekanet.net
- www.gastronomiavasca.eu
- www.biolur.net



Monday in Gernika

Mix your market trips with a few *pintxos* in the area and try to '*txapurrear*' (pick up) some words in Basque. You'll soon have a few of the basics to get by and show willing.

Ordizia market

Chat with the **baserritarras** to help to choose which of the great produce on offer you can later cook when you are invited to a local gastronomy club. Everything is a little easier with some expert advice of the professionals. Don't miss the chance to taste the best of Basque cuisine in its purest state.

www.basquecountrytourism.net



Gourmet shopping...



TOP EXPERIENCE

The experience of a day in the salt marshes

In its unique setting, in the town of **Salinas de Añana** (Álava) the local guides will give you an explanation of the different processes that the salt they produce here passes through. You can dip your feet in the briny waters and try your

hand at some of the tools used in salt production. And at the end of your visit, you can take away a few samples. Open from 15th March to the 12th October.

www.basquecountrytourism.net



SALINAS DE AÑANA

You will want it all: a luxurious duck **foie gras**, **flaked sea salt**, **cod** from the northern seas and extra virgin oil from the Rioja Alavesa region.

The range on offer in Basque delicatessens is endless: spicy **tristorras** (pork sausage), country vegetables, tasty preserves, delicious **Peppers from Gernika**, **perretxiko** wild mushrooms from Agurain, **skipjack tuna** from Lekeitio, **trufs** from Santa Cruz de Campezo, **Crianza and Reserva wines from Rioja Alavesa**... this is where the freshest produce from the local caseríos and markets sits side by side with groceries and international specialities.

Many of the delis specialize in preserves, hams, wine, and cheeses, all of the very best quality

ALWAYS sweet



“Gastronomic pleasure has another side to its taste: the sweetest tradition”



PASTEL VASCO

Close your eyes and remember the desserts of your childhood. When you open them again inside a local cake and pastry shop in any Basque town, be ready to give in to temptation! It is hard to resist.

Basque cakes and pastries provide a feast for the senses with a wide range of delights on offer.

After a good meal or a *pintxo* session, there is nothing like a traditional dessert to finish off. You will see them exquisitely displayed in the windows of Basque cake shops. These sweet treats also make for good presents to take home with you.

There is such a variety on offer that you won't know what to choose

You may have tried to make chocolate **truffles** in the kitchen at home but the ones they make in Vitoria-Gasteiz and Bilbao are inimitable and unrivalled. Other exquisite delights on offer are the traditional cakes and pastries known as **vasquitos**, **neskitas** and **bilbainitos** from the capitals of Álava and Biscay. In Markina, the speciality is the white iced **cocote** biscuit, like the **brioche** and **opilla** tart in Irún, the **sanblases** cookies in Rioja Alavesa or the **bizcochos** (sponges) and **chocolates** in Mendaró.

In Tolosa, the traditional sweets are known as **cigarillos** (cigarettes) and **tejas** (roof tiles). Bergara is famous for its **fillings** and **toston** biscuits and Azpeitia for its **ignacios** (almond topped cupcakes). The **pastel vasco** (Basque cake) and the **apple tart** are also typical in cake shops in Gipuzcoa.

The **Gernika tart**, the **adoquín** of Bilbao, the **txutxitos** and **goxua** in Vitoria-Gasteiz, the **pantxineta** and **franchipán** in San Sebastián, **turróns** (nougat), **xaxus** and all manner of pastries and cakes will take you back to the taste sensations of your childhood.

TOP EXPERIENCE

Follow the Vitoria-Gasteiz's cake route

You will work your way along a trail which takes you deep into the heart of the city's history to discover tales of the bakers and pastry chefs, take a look at what goes on backstage in a bakery and watch experts at work who are very happy to answer any questions you may have.

Discover the most typical specialities from these parts, feel the dough, take part in the final stages or preparation of some of the most special sweet treats that you can later take home with you to enjoy at your leisure.

www.basquecountrytourism.net



The anchovy experience

SPRING



The Basque spring is pleasant and vibrant. With the sheep out to pasture, the shepherds get to work producing the *mamiak* (curds) and the base for future **cheeses**. The vegetable patches of the caseríos burst into life with the first **peas** and **broad beans** and the *arrantzales* (fishermen) carefully catch their quota of sought after **anchovies** from the Cantabrian Sea and the increasingly popular **mackerel**.

a calendar of intense flavours

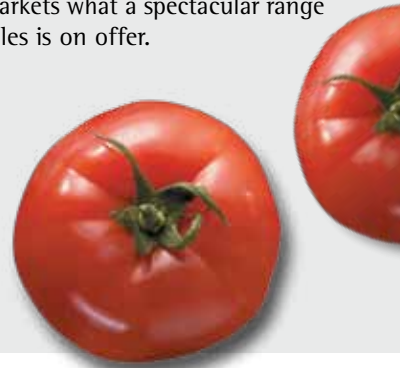


SUMMER

The summer in the Basque Country carries the aroma of the sea. **Skipjack and bluefin tuna, sardines** from Biscay, *txipirones* (small squid) from San Sebastián and Mutriku, **red mullet, txixarros, txangurros** (crab), **sea bass, monkfish...**

An easy pointer: if you see them unloading and selling a haul of fish on the docks one evening in July or August, head to the restaurant the next day for lunch. Guaranteed freshness!

Basque vegetable patches are also a hive of activity at this time of year and provide the perfect complements for any meal. You will see for yourself in the local produce markets what a spectacular range of vegetables is on offer.



when the winds start to blow

AUTUMN



Harvest. In autumn, the Basque countryside yields its reward for the hard work of the *baserritarras* (farmers). The vegetable patches are full of varieties of **beans** and **potato** season is on its way. **Hunting** season brings with it **pigeon, partridge, woodcock** and **boar**.

The **mushrooms** and **fungi** erupt with vigour and head straight for the kitchen, as do the **chestnuts, hazelnuts, apples** and **pears** from the caseríos. If you are in the Rioja Alavesa region, you can sharpen your secateurs and help out with the vendimia.



WINTER

over a low flame



They also appreciate the cold here. Winter is a magical season for traditional Basque cuisine. **Asparagus thistle, beans, cauliflowers** and **leeks** come together with meats, bacon and **black pudding**. Cooking can't be hurried. Fish like the **sea bass** or **eel** take pride of place at the top of menus despite their price. In January, the previous year's **cider** can be cracked open.





museums, interpretation centres, universities...

Great cuisine needs to be explained and...

...understood

“
Once you have discovered the effort and passion that goes into the traditional stews, what are the best flours to use or why a particular wine makes a good Crianza, the flavours and experience will be enhanced as you enjoy the food with all the five senses. It will taste better than ever

”

The Basque Country is home to various **gastronomy museums and interpretation centres**. The main one of these is the **Basque Museum of Gastronomy** in Llodio in Álava. It has exhibits dedicated to different culinary environments, domestic and professional, typical dishes through the ages, machines to improve food preparation and a plentiful gastronomy library.

You will be licking your fingers in Tolosa. The **Gorrotxategi Museum of Cakes and Pastries** shows the tricks of the trade from the 14th to the 21st century. Another must for those with a sweet tooth is the **Honey Museum** in Murgia, in Álava, which brings together production techniques from around the area of Mount Gorbeia.

El **Rincón del Pan** (Bread Museum), located in the Igaralde-Goena Caserío in the district of Brinkola in Legazpi, brings the traditions of millers and bakers in the Urola area to life.

In Ordizia in the Gipuzcoano highlands, you can find the **D'elikatuz Food and Gastronomy Interpretation Centre**. In Idiazabal, there is a **Idiazabal Cheese Interpretation Centre** which explains the secrets of its designation of origin and offers tasting sessions. Nearby, you will find the **Aranburu Cheese Dairy**, which produces sheep's cheese and talks visitors through preparation and preservation techniques.

Matters of wine and cider

If it is wine you are after, any winery in the Rioja Alavesa region is a museum or academy. If you would like to know more, the **Wine Centre of Villa Lucia** in Laguardia will take you through the production process of wine, with virtual wine tasting and games. A nearby museum worth a visit is at the **Bodegas Valdelana** winery in Elciego which has a cellar dating back to 1583. The top floor is home to the **Wine Museum** with viticulture relics from the neolithic era up to the last century.

The town of Astigarraga is home to the **Sagardoetxea Apple and Cider Interpretation Centre**. The museum is set in an orchard and uses the most up to date resources and technology, interactive exhibits, photographs and games to bring the story of the humble apple to life.

- www.museovascodegastronomia.com
- www.gorrotxategi.com
- www.zuia.com
- www.lenbur.com
- www.delikatuz.com
- www.idiazabalgaztarenmuseoa.com
- www.quesosaranburu.com
- www.villa-lucia.com
- www.bodegasvaldelana.com

Located in San Sebastián's Technology Park

BASQUE CULINARY CENTRE,

SPAIN'S FIRST FACULTY OF GASTRONOMIC SCIENCES

When they graduate, the students of this university wear a chef's hat as well as the usual gown! **The Basque Culinary Centre**, located in the Miramón Technology Park in **San Sebastián**, offers Spain's first official degree level qualification in Gastronomy and Culinary Arts from the University of Mondragón. That's not to mention the 12 other magnificent **Catering Schools** around the Basque Country.

However, when you see the main building of this pioneering Faculty of Gastronomic Sciences, you are sure to be astounded. The eye-catching building looks somewhat like a pile of five plates. The students at the centre come from all over the world with dreams of taking the arts of gastronomy, catering and the food industry to new levels. The list of teaching staff is impressive: Juan Mari Arzak, Martín Berasategui, Pedro Subijana, Karlos Argiñano, Andoni Luis Aduriz, Hilario Arbelaitz and Eneko Atxa. It is a true privilege to attend their superb classes.

In the lecture halls and classrooms, there is constant talk of culinary production and

The Basque culinary university promises in-depth, continual training and offers a range of learning opportunities for anyone who is passionate about cooking

preparation systems, business management, customer service, gastronomic culture, staff and client management... all the scientific fundamentals applied to cuisine. There are three special in-depth courses on offer too: the cutting edge of cuisine, innovation, business and entrepreneurship, and the food industry. All at a level worthy of this next generation of top chefs!

The work of the Basque Culinary Centre goes even further to offer courses of continual training and a Master's degree in Innovation and Restaurant Management aimed at catering professionals and experts from other fields. Watch this space: the Centre was conceived with the aim of ranking in the top five culinary academies in the world.

www.bculinary.com



The **10** Unmissable experiences

of wine tourism and gastronomy in the Basque Country...

A trip to the Basque Country gives you the chance to taste any of its gastronomic delights and its superb wines. It is your opportunity to experience the essence of a country that has always been passionate about great food with top quality ingredients, lovingly prepared and shared once cooked with friends and neighbours.


...we invite you to come and experience it all.

1 **A restaurant that has made its name**



Take your pick of the many world renowned restaurants with Michelin Starred chefs on offer.

2 **A pintxos route**



This haute cuisine in miniature tastes best when accompanied with good conversation and laughs.

3 **Txakoli served cold**



Accompanied by good seafood or fish in any port or caserío. Always served chilled.

4 **Lunch in the cider house**



Cod and a great steak just shown the flame, interrupted only by the cry of *txotx!*, your signal to grab a glass and head to the *kupela* (barrel) to fill up with cider.

5 **The secrets of great cuisine**



When you head home, you will take all the tips and tricks picked up in the various gastronomic contests you have seen with you. You will be the spiciest 'pil-pil' of all the sauces round the table!

6 **Head to a traditional market**




Chat to the local food producers that offer you the very best from their lands and from their heart and soul.

7 **A nice drop of Rioja Alavesa**



Set within city walls and friendly villages, any of the local wineries that take your fancy provides your chance to taste the best local vintages.

8 **A little 'freskue'**




Freshly caught and straight from the docks, don't miss your chance to taste *anchovies*, skipjack tuna, bream... and the pleasure of licking your fingers after eating a few 'freskue' sardines straight off the grill.

9 **The sweets of old times**



It is easy to find the perfect gift to take home in the Basque Country. You and your loved ones are sure to relish the traditional sweets and cakes. The perfect souvenir.

10 **Eat like the locals**



The love and knowledge that goes into the food at hundreds of family restaurants will give you that home cooked experience.

TWELVE MONTHS... hundreds of culinary dates

Are you a fan of tasting sessions, traditional cookery contests, culinary festivals and local produce fairs?

If so, your diary is sure to be full in the Basque Country. Throughout the year, there are special gastronomic festivals and fairs in any of the local towns.

Contests, exhibitions, tasting sessions and the sale of local produce and crafts are regular events at the festivals that reflect the popular culture and culinary tradition of the Basque people.

Think you know a lot about cooking? But how much...?

The contests such as those at the festival of **San Sebastián Gastronomika 'Euskadi Saboréala'** or the **European Week of Cuisine**, which is organized by the Zaldiaran restaurant in Vitoria-Gasteiz,

attract the best chefs and food critics from around the world, but the entry is free to whomever is passionate about cuisine.



And there's more! You can also attend the **Festival of 'Algusto, Saber y Sabor'** in Bilbao, the **Championship of Pintxos 'Euskadi Saboréala'** in Hondarribia, the **Week of the Pintxo and the Cazuelita (stew)** in Vitoria-Gasteiz.



January

Txakoli Day in Getaria

February

Feria de la Patata (Potato Festival) in Valdegovía-Gaubea

March

Feria de la Chacinería (Pork Butcher's Fair) in Sopuerta

Presentation of the Txakoli harvest in Bakio

April

Artzai Eguna (Day of the Shepherd) in Ordizia

Idiazabal Cheese Contest in Ordizia

Mackerel Day in Mutriku

Pintxo and Cazuelita (stew) Week in Vitoria-Gasteiz

European Week of Cuisine in Vitoria-Gasteiz

May

Antxoa Eguna (Anchovy Festival) in Ondarroa

The Honey Festival of Montaña Alavesa in Antoñana

Sagardo Eguna (Cider Festival) in Usurbil

Txakoli Eguna (Txakoli Sparkling Wine Festival) in Amurrio, Getaria and Zarautz

Feria Pesquera (Fishermen's Festival) in Bermeo

June

Championship of Pintxos in Elgoibar

Gastronomic Symposium in Debagoiena

July

Gastronomy Festival in Vitoria-Gasteiz

Salt Festival in Añana

Sea Bream Festival in Orío

Sardine Festival in Santurtzi

August

Pepper Festival in Gernika

Artzai Eguna (Day of the Shepherd) in Araia

September

Artzai Eguna (Day of the Shepherd) in Amurrio

Artzai Eguna (Day of the Shepherd) in Legazpia

The Vendimia (Grape harvest) Wine Contest in Rioja Alavesa

Fiesta de la Vendimia (Grape Harvest Festival) in Rioja Alavesa

Sagar Uzta (Apple Harvest) in Astigarraga

Sagardo Eguna (Cider Festival) in San Sebastián

Txakoli Festival in Zarautz

Octopus Festival in Zumaia

October

Basque Championship of Pintxos

'Euskadi Saboréala' Pintxo Contest in Hondarribia

The Álava Festival of the Pinto Bean in Pobes

Seafood Festival in Zierbena

Livestock Festival in Agurain

Gastronomic Symposium of Txipirón (bady squid) in Lekeitio

November

The Feast of San Martín in Santa Cruz de Campezo

San Sebastián Gastronomika Festival

The Bean Festival in Tolosa

December

'Algusto, Saber y Sabor' Festival in Bilbao

The Feast of Santa Lucia in Zumarraga

The Chuletón (Steak) Festival in Tolosa

The Feast of San Tomás in San Sebastián and Bilbao

The Christmas Agriculture Festival in Vitoria-Gasteiz

PRACTICAL INFORMATION

BASQUE COUNTRY TOURISM:

www.basquecountrytourism.net

THE AUTONOMOUS COUNCIL OF ÁLAVA:

www.alavaturismo.com

THE AUTONOMOUS COUNCIL OF BISCAY:

www.mybilbaobizkaia.net

THE AUTONOMOUS COUNCIL OF GIPUZKOA:

www.gipuzkoaturismo.net

Tourist Offices

Araba/Álava

AMURRIO

945 393 704 · www.amurrio.org

ARTZINIEGA

945 396 156 · www.alaraldea.org

THE CAMPEZO-MONTAÑA ALAVESA GROUP

945 405 424 · www.montanaalavesa.com

THE ZUIA GROUP

945 430 440 945 430 133 · www.cuadrillazuia.com

ELCIEGO

945 606 632 · www.elciego.es

LABASTIDA

945 331 015 · www.labastida-bastida.org

LAGUARDIA

945 600 845 · www.laguardia-alava.com

QUEJANA

945 399 414 · www.alaraldea.org

SALVATIERRA-AGURAIN

945 302 931 · www.cuadrillasalvatierra.org

VALDEGOVIA

945 353 040 · www.valdegovia.com

VITORIA-GASTEIZ

945 161 598 · www.vitoria-gasteiz.org

Biscay

ARENA (MUSKIZ)

685 753 287 · www.enkartur.net

BAKIO

946 193 395 · www.bakio.org

BEC (Bilbao Exhibition Centre)

944 240 237 · www.bilbaorexhibitioncentre.com

BERMEO

946 179 154 · www.bermeokoudala.net

BILBAO TOURISM

944 795 760 · www.bilbao.net/bilbaoturismo

BILBAO (AEROPUERTO)

944 710 301 · www.basquecountrytourism.net

BILBAO, GUGGENHEIM

944 795 760 · www.bilbao.net/bilbaoturismo

BILBAO, ARRIAGA THEATRE

944 795 760 · www.bilbao.net/bilbaoturismo

DURANGO

946 033 938 · www.durango-udala.net

ENCARTACIONES ENKARTUR

946 802 976 · www.enkartur.net

ELORRIO

946 820 164 · www.elorrio.net

GAZTELUGATXE

946 179 154 606 358 831 · www.bermeokoudala.net

GERNIKA-LUMO

946 255 892 · www.gernika-lumo.net

GETXO

944 910 800 · www.gebxo.net

GORBEIALDEA

944 046 097 · www.gorbeialdea.com

GORDEXOLA

946 799 715 · www.gordexola.net

GORLIZ

946 774 348 · www.gorliz.net

KARRANTZA

946 806 928 · www.karrantza.org

LEKEITIO

946 844 017 · www.lekeitio.com

MENDATA

946 257 402 · www.mendata.es

MUNDAKA

946 177 201 · www.mundaka.org

MUSKIZ

946 800 226 · www.muskiz.org

ONDARROA

946 831 951 · www.ondarroa.eu

OROZKO

946 339 823 · www.orozkoudala.com

ORDUÑA

945 384 384 · www.urduna.com

PLENTZIA

946 774 199 · www.plentzia.org

PORTUGALETE

944 729 314 · www.portugalete.com

SANTURTZI

944 839 494 · www.santurtzi.net

SANTURTZI, BASQUE GOVERNMENT

944 839 024 · www.basquecountrytourism.net

SOPELANA

944 065 519 · www.sopelana.net

TRUCIOS-TURTZIOZ

946 109 604 · www.turtzioz.org

URDAIBAI-BUSTURIALDEA

946 257 609 628 007 725

www.busturialdeaurdaibai.com

AYALA VALLEY AND ALTO NERVIÓN

944 034 930 · www.alaratur.org

ZIERBENA

946 404 974 · www.zierbena.net

Gipuzkoa

ARANTZAZU

943 796 463 · www.turismodebagoiena.com

BERGARA

943 779 128 · www.bergara.es

BIDASOA ACTIVA. DEPARTMENT OF TOURISM

943 645 458 · www.bidasoaturismo.com

COMARCA UROLA GARAIA (LENBUR)

943 730 428 · www.lenbur.com

DEBA

943 192 452 · www.deba.net

ERRETERIA

943 449 638 · www.oarsoaldea-turismo.net

ESKORIATZA. MUSEO IBARRAUNDI

943 715 453 · www.eskoriatza.net

GETARIA

943 140 957 · www.getaria.net

HONDARRIBIA

943 643 677 · www.bidasoaturismo.com

IDIAZABAL

943 188 203 · www.idiazabal.net

IRUN

943 020 732 · www.bidasoaturismo.com

LEINTZ GATZAGA

943 714 792 · www.leintzgatza.com

LOYOLA

943 151 878 · www.tierraignaciana.com

MUTRIKU

943 603 378 · www.mutriku.net

OARSOALDEA

943 494 521 · www.oarsoaldea-turismo.net

OÑATI

943 783 453 · www.oinati.org

ORDIZIA

943 882 290 · www.deikatz.com

ORIO

943 830 904 · www.oriora.com

PASAIA

943 341 556 · www.pasaia.net

SAN SEBASTIÁN TURISMO

943 481 166 · www.sansebastianturismo.com

SEGURA (CASA ARDIXARRA)

943 801 749 · www.seguragoierrri.net

TOLOSALDEA SUR

943 697 413 · www.tolosaldea.net

ZARAUTZ

943 830 990 · www.turismozarautz.com

ZEGAMA

943 802 187 · www.zegama.net

ZERAIN

943 801 505 · www.zerain.com

ZESTOA

943 147 010 · www.zestoa.net

ZUMAIA

943 143 396 · www.zumaia.net/turismo

Gastronomy

BASQUE CULINARY CENTER

902 540 866 · www.bculinary.com

EUSKO LABEL

946 030 330 · www.euskolabel.net

Wine Tourism

BIZKAIKO TXAKOLINA

946 076 071 · www.bizkaikotxakolina.org

GETARIKO TXAKOLINA

943 140 383 · www.getariakotxakolina.com

THE RIOJA ALAVESA WINE ROUTE

945 600 710 · www.rutadelvinoderiojaalavesa.com

ÁLAVA TXAKOLI (Sparkling wine)

945 393 786 · www.txakolidealava.com

Gastronomy Museums

THE D'ELIKATUZ



www.basquecountrytourism.net



www.tveuskadi.net

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