



DO Empordà Wine Route  
Costa Brava  
Pirineu de Girona

# DO Empordà Wine Route\*

\* Discover the Costa Brava through its wines





**DO Empordà Wine Route**

Costa Brava

Pirineu de Girona



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## Introduction

Wine has the magic to make us dream and to transport us to landscapes that are conducive to reading, contemplation and focusing on the pleasure of the senses. Without going so far as to say that it is essential for the survival of humanity, it can be argued that wine helps to strengthen cultural heritage and that it brings together gastronomy, landscape and leisure. Now, more than ever, society is lacking in elements that bring us close to nature and provide healthy pleasures, that create pockets of time in which to connect with the people we care for, that bring us positive energy in today's world, shaping it, looking after it, enabling us to explore feelings of respect, wonder and belonging. Empordà, the cultural birthplace of wine, with its spectacular scenery and natural parks, is a place where all of this is possible.

This Wine Route serves as a starting point for associating wine with other cultural and sensory experiences. The aim is to channel all aspects related to the world of Empordà wine through a set of routes that offer an exciting way of engaging with the region's vineyards,

Now, more than ever, society is lacking in elements that bring us close to nature and that provide us with healthy pleasures, that create pockets of time in which to connect with the people we care for, that bring us positive energy in today's world.

a route along which thirty wineries throw open their doors and plenty of surprises lay in wait, bringing you the all-encompassing enjoyment created by wine. Over the following pages you will discover hotels, restaurants, wine bars, wine therapy treatments and activity companies related to the world of wine. You will be surprised by the kilometres of dry stone walls stretching into the distance, caressing twisted vine stocks. You will stroll over clay soil, amid slabs of red, black and bituminous slate, over sandy soils, granite, granitic sand, clay-limestone, gravel, grit and marl, calcareous clay and siliceous soils, pebbles and black basalts. You will embark on a journey through time from the ancient Greek and then Roman city of Empúries to the summit of Benedictine wisdom, embodied by the majestic monastery of Sant Pere de Rodes.

This is the perfect guide for wandering around the small towns of Empordà, for appreciating colour and light and listening to the whisper of ever-changing nature, for taking one of the foot trails across the plain or in the mountains, for following one of the many themed



routes (*barracas* or rustic huts, monasteries, phylloxera, history and cooperatives) or the Albera (sea) route, for taking in an ocean of vines from the Cap de Creus headland to the Gavarres Massif; there is even a literary and pictorial route to follow.

Perceiving fragrances. Enjoying the aromas of a stroll by the sea, amid marine fennel, mastic, gorse and heather, combined with the saltiness of the waves as they crash against the slate that slices into the sea on the Cap de Creus headland... taking that inaugural spring walk in the mountains and feeling the earth as it wakes from its mineral slumber and starts to pulsate amid medicinal perfumes. Admiring the white explosion of the blossoming almond tree and the tears of the vines, following the routes of the dolmens and menhirs. Breathing in the aroma of February's sleepy yellow mimosa, strolling among the vines. Skirting around the glistening saltwort edges of the Empordà wetlands and, in the distance on the hill, glimpsing vine stocks standing in the arid earth.

Learning about the life cycle of the plant, touching the earth, understanding the tears of the vine, the ephemeral moment of the blossom, and the echo of the strength of summer in the vine stock, observing how the vine shoots spread until they reach the fullness of the bursting fruit that produces the wine. Nature offers a fascinating experience, a landscape that will linger in your memory.

Prepare to taste fine, flavoursome, generous, thoughtful, serious, accessible and joyful wines brimming with authenticity and seasoned by the tramuntana sky, and to sample an entrepreneurial vitality. Enjoy this guide that emanates with the optimism from an Empordà focused on wine tourism now more than ever, backed by the excellence of its essential and world-famous local cuisine.

**Josep Roca's El Cellar de Can Roca** (three Michelin stars) was named the world's best restaurant in 2013 and 2015 by *Restaurant Magazine*.

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headland.



## DO Empordà Wines

Empordà is one of the oldest wine-producing regions in the world. Since the ancient Greeks first settled in the area, Empordà has enjoyed several periods of splendour, and we hope that the current horn of plenty never runs dry! In September 2005, influential wine guru Robert Parker put Empordà on the world wine-producing map when he wrote in *The Wine Advocate*, “What a discovery these terrific wines from ... Empordà are! Could [this] be the next Priorat?”

The Empordà landscape is so quintessentially Mediterranean that the first farmers in the area decided to use the plains for planting olive trees and the slopes for planting vines on terraces separated by dry-stone walls. The system has continued for over two thousand years, and has survived icy weather, torrential rains and north winds tearing through the wheat fields.

The best vines in Empordà are found on these terraces, where the dry-stone walls prevent soil erosion; the most spectacular are the “green vines by the sea”, in

the words of Catalan poet Josep Maria de Sagarra. Empordà has entered the 21st century with excellent red wines, updated rosé wines providing a link with the past, white wines making their way onto the market, and sweet wines, especially Empordà Garnacha, serving as outstanding examples of their variety. The area produces ten white grape varieties and ten red grape varieties. White Garnacha, Macabeo and Muscat of Alexandria are the most popular white varieties, while Samsó and Red Garnacha are the favoured reds.

The Monestrell grape is associated with Empordà in viticulture and ampelography studies. Medieval scholar Francesc Eiximenis (Girona c. 1330 - Perpignan 1409) extolled Monestrell in a chapter of his *Terç del Crestià*.

He added advice on the subject in his manual *Com usar bé de beure e menjar* (How to eat and drink correctly), which contains a letter from a gluttonous clergyman asking a doctor for advice about his diet: “Sir, you should know that I am not in full health and am unable to eat hardly at all, as I rarely feel hungry. I shall describe

my diet so that you may see whether this is good and wholesome for my health. On rising, I eat some warm bread and drink a cup of fermented wine or grec [...] As regards white wine, I drink grec in summer and fermented wine in winter, or Moscatell, Malvasia, Trebbiano, Corsica, Malvasia di Candia, Genovese or Garnacha. (...) I cannot drink the red wines from this land, so in summer, I drink Santo Noceto from Calabria, Tropea or Trilla, Picapoll from Mallorca, Rossete or clarets from Avignon. In winter, I drink red wines from Madrid in Castile, or fine Spanish wines, or Gascon wines, or Monestrell from Empordà. (...) For supper, I drink wine from Beaune or Saint Pourçain, and then bathe my legs with refreshing waters.”

DO Empordà covers roughly 2,000 hectares of vineyards in the Alt and Baix Empordà. There are 269 growers and 51 wineries registered with the Regulatory Council. About 55,000 hectolitres of wine are produced under the DO, with annual sales representing 5.5 million bottles per year.





# Discover where the best wines are born

## Wineries



Costa Brava  
Pirineu de Girona





## Castell Peralada

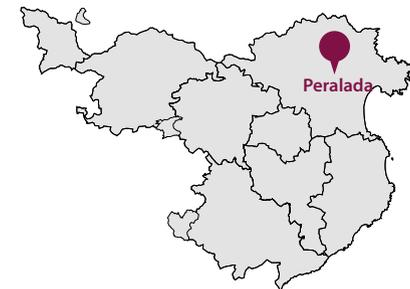
When Miquel Mateu acquired Peralada Castle in 1923, one of his dreams was to bring back the winegrowing tradition of the 14<sup>th</sup> century, when excellent wine was already being produced by the Carmelite monks of the convent that stands next to the castle. This is how the Castillo Peralada winery came into being. It is located in the heart of Empordà, a county that enjoys outstanding geographical and climate conditions thanks to its proximity to the Mediterranean and due to the extraordinary variety of its soils.

Today, Castillo Peralada is known as one of the most prestigious and charismatic wineries in the country. The art of growing wine grapes has been cultivated by several civilisations in Empordà and this small geographical area boasts a variety of soils found hardly anywhere else the world: slate slopes, sandy valleys, river sediment, lime and clay-rich earth, gravel soils... Thanks to the wide variety of the soils in which its vines grow, Castillo Peralada obtains grapes with a dazzling array of nuances.



## Contact info

<b>Name</b>	Castell Peralada
<b>Address</b>	C. de Sant Joan, s/n · 17491 Peralada
<b>Tel.</b>	+34 972 538 503 / +34 972 538 011
<b>A/e</b>	visitas@castilloperalada.com
<b>Web</b>	www.peralada.com
<b>Languages</b>	Catalan, Spanish, French and English







## Celler Arché Pagès

Family-owned winery located in the town of Capmany. Five generations of winegrowers have cultivated the estate's 14 hectares of vineyards of mainly indigenous varieties: Garnacha and Cariñena. The company exercises absolute control over the entire process, from pruning the vines to selling the wine. This modern and dynamic winery offers visitors

the chance to visit its facilities in the company of the winegrower and winemaker, to stroll through the vineyards and to taste wines with a distinctive personality (Sàtirs, Cartesius and Bonfill).

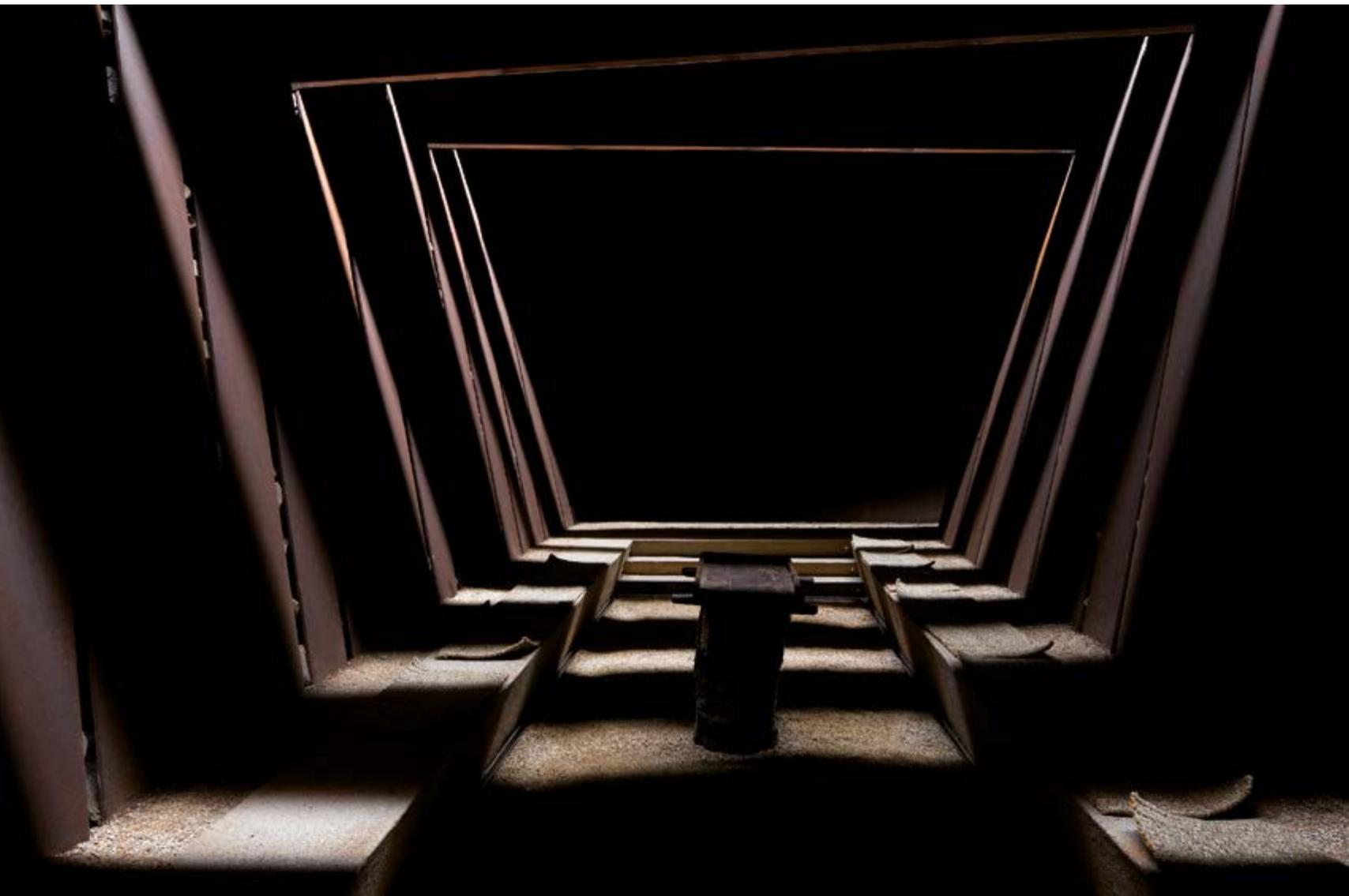
An ideal place for feeling the *tramuntana* wind, running your fingers through the granite soil and discovering the landscape of Empordà in a glass.



## Contact info

<b>Name</b>	Celler Arché Pagès
<b>Address</b>	C. de Sant Climent, 31 · 17750 Capmany
<b>Tel.</b>	+34 626 647 251
<b>A/e</b>	bonfill@capmany.com
<b>Web</b>	www.cellerarchepages.com
<b>Languages</b>	Catalan, Spanish, French and English







## Celler Brugarol

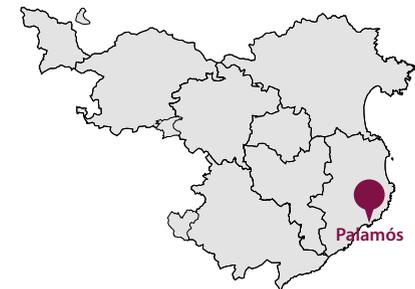
The Brugarol winery is almost buried on the boundary between the vineyards and woodland. The winery building, designed by the RCR architecture studio of Olot, is surprising in its audacity and its perfect symbiosis with nature. On the surface, the parallel steel panels sloping in different directions are an original way of conferring a structured yet dynamic order on the complex as a whole. Meanwhile, the underground area is made up of a labyrinth of dark,

insulated and cool passageways equipped with climate control. To enter this area is to penetrate into a world of shadows. Down here the silence can be heard, the aroma of the wine can be perceived, the strength of the materials can be felt and, when it comes to tasting the wines, all five senses are finally stimulated.



## Contact info

<b>Name</b>	Celler Brugarol
<b>Address</b>	Camí de Bell-lloc, 63 · 17230 Palamós
<b>Tel.</b>	+34 902 101 466
<b>A/e</b>	celler@brugarol.com
<b>Web</b>	www.brugarol.com
<b>Languages</b>	Catalan, Spanish, English and French







## Celler Cooperatiu d'Espolla

Founded in 1931, the Celler Cooperatiu Espolla is one of the oldest wine companies in Alt Empordà.

Over the years, in addition to gaining new members, the cooperative has increased the diversity of the terrains and soils of its estates, now possessing granite, clay and slate soils at altitudes of up to 150 metres. The proximity of the Mediterranean sea, the buttresses

of the Albera Massif and the dry *tramuntana* (north wind) together shape a landscape and environment in which traditional Empordà grapes grow alongside other more recently incorporated varieties.



## Contact info

<b>Name</b>	Celler Cooperatiu d'Espolla
<b>Address</b>	Ctra. de Roses, s/n · 17753 Espolla
<b>Tel.</b>	+34 972 563 178
<b>A/e</b>	info@cellerespolla.com
<b>Web</b>	www.cellerespolla.cat
<b>Languages</b>	Catalan, Spanish, English and French with pre-booking







## Celler Hugas de Batlle

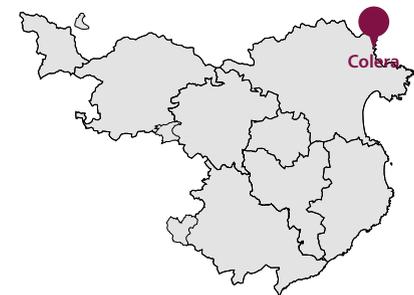
Celler Hugas de Batlle is a small winery located in the heart of Colera. An outdoor patio serves as a processing area, while an indoor room is used for ageing and tasting. The winery tends its vineyards with care and respects the environment by minimising the use of fungicides and harmful products. Its vineyards, planted on terraces, catch the

first rays of the sun as they hit the Costa Brava. Most of the work at the vineyard is done by hand, due to the uniqueness of the terrain and the vineyard's interest in ensuring product quality.



## Contact info

<b>Name</b>	Celler Hugas de Batlle
<b>Address</b>	C. Francesc Rivera, 28-30, 17496 Colera
<b>Tel.</b>	+34 972 389 149
<b>A/e</b>	info@cellerhugasdebatlle.com
<b>Web</b>	www.cellerhugasdebatlle.com
<b>Languages</b>	Catalan, Spanish, English and French







## Celler Martí Fabra

Masia Carreras is a property consisting of small vineyards (less than one hectare on average) on rough terrain due to changes of level in the soil, which are suitably laid out to make the very most of the sun to favour the maximum development of the aromas and the optimal ripening of the grapes. These vineyards are on the slopes of the Alberes Mountains, an area with a great diversity of plant species that nourish the vines with the innumerable fragrances of Mediterranean bushes, responsible for the great

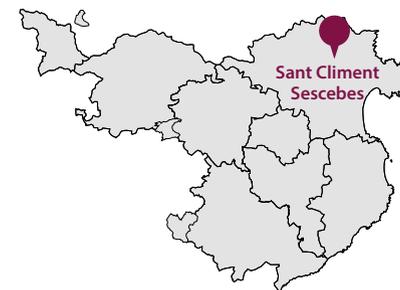
complexity of the floral, spicy and mineral aromas found in the wines.

The ageing of the wines in the Martí Fabra Winery takes place in the basements of Masia Carreras. Documented since the 12th century, the farmhouse has always belonged to the Carreras family which, according to the records preserved, has spent its life dedicated to cultivating vineyards and making wine.



## Contact info

<b>Name</b>	Celler Martí Fabra
<b>Address</b>	Barri del Vic, 26 · 17751 Sant Climent Sescebes
<b>Tel.</b>	+34 972 563 011
<b>A/e</b>	info@cellermartifabra.com
<b>Web</b>	www.cellermartifabra.com
<b>Languages</b>	Catalan, Spanish, English and French







## Celler Martín Faixó

In the year 2000 the Martín Faixó family embarked on a pioneering project: the recovery of the vines in the Cap de Creus Natural Park. The first grape harvest took place four years later with the help of family and friends and was done entirely by hand, in keeping with the family's generations-long tradition. of previous generations, was carried out by hand. The winery's first wines, christened as Cadac and Perafita, reached the market in 2007, the DO Empordà label.

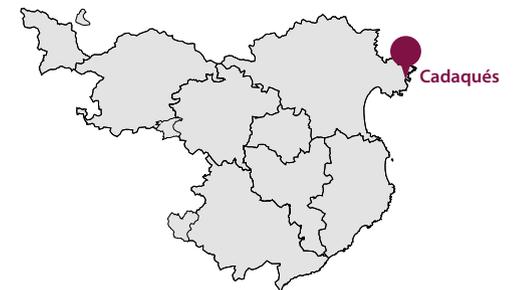
The wines of Martín Faixó, produced in Cadaqués, owe their name to the Sa Perafita farmhouse, a 14<sup>th</sup> century building located between Roses and Port de la Selva. The family purchased the building in 2003 with the aim of converting it into a rural hotel and winery. The wines that emerge from its barrels have real personality gained from a mineral-rich soil bathed by two seas and caressed by the *tramuntana* wind. These influences are perfectly embodied in the cellar's top-of-the-range Cadac wine.

**MF**  
CELLER  
**MARTÍN FAIXÓ**  
SA PERAFITA  
CADAQUÈS - CAP DE CREUS



## Contact info

<b>Name</b>	Celler Martín Faixó
<b>Address</b>	Ctra. de Cadaqués, s/n · 17488 Cadaqués
<b>Tel.</b>	+34 682 107 142
<b>A/e</b>	info@cellermartinfaixo.com
<b>Web</b>	www.cellermartinfaixo.com www.saperafita.com
<b>Languages</b>	Catalan, Spanish, English and French







## Celler Mas Eugeni

The Mas Eugeni winery is nestled on the Roques de Ronquillo hillside, specifically in an area called Fondils after which its wines are named, facing the sea with its back to the southern side of the town of Calonge. Its vines are now certified with the DO Empordà label; the winery, which specialises in the production of red, rosé, and dessert wines, is currently immersed in the certification process for its wines.

In addition to producing wine, the farmhouse also has a summer market garden and keeps animals. It is open for visits.



## Contact info

<b>Name</b>	Celler Mas Eugeni
<b>Address</b>	Mas Eugeni, Paratge Roquillo s/n 17251 Calonge
<b>Tel.</b>	+34 972 650 184 / +34 651 135 314
<b>A/e</b>	cellermaseugeni@gmail.com
<b>Web</b>	www.cellermaseugeni.com
<b>Languages</b>	Catalan, Spanish, English and French







*Viniric*  
CALONGE · EMPORDÀ

## Celler Viníric

The new winery is located in Calonge, an area known for its farming and vine-growing tradition. At this small, very personal winery you will be welcomed by the winegrower himself, with the benefit of his intimate knowledge of Empordà wines and terroir.

Here you will have the chance to discover the marvellous setting of Conca del Tinar, where the Empordà farmland has been preserved down through

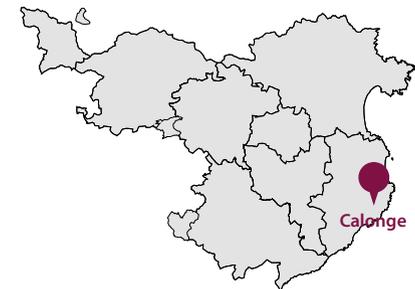
time, and at the winery you will learn about the wines Finques Incansables, Propòsit and Vella Lola: wines with a pronounced character that reflect the terroir where they are made.

The winery offers a range of different visits, including a tour of the area with a wine-tasting session, an aperitif or a breakfast based on locally-sourced products; or, if you like, you can just go for a wine-tasting session.



## Contact info

<b>Name</b>	Celler Viniric
<b>Address</b>	C/ Ebre s/n · 17251 Calonge
<b>Tel.</b>	+34 635 501 314
<b>A/e</b>	david@viniric.cat
<b>Web</b>	www.viniric.cat
<b>Languages</b>	Catalan, Spanish, English and French







## Cellers d'en Guilla

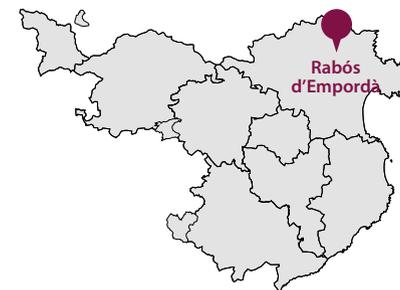
New wines produced with grapes from old vines: this is the approach adopted by Cellers d'en Guilla, a new winery with limited production located in the Delfià district of Rabós d'Empordà. By limiting

output we ensure a painstaking production process using indigenous varieties that faithfully reflect the Empordà region.



## Contact info

<b>Name</b>	Cellers d'en Guilla
<b>Address</b>	C. de Peralada, s/n 17755 Delfià - Rabós d'Empordà
<b>Tel.</b>	+34 972 545 128
<b>A/e</b>	info@cellersdenguilla.com
<b>Web</b>	www.cellersdenguilla.com
<b>Languages</b>	Catalan, Spanish, English and French







## Clos d'Agon

The Mas Gil-Clos d'Agon winery is located 100 metres above sea level, on the slope of a south/south-west facing meadow sheltered by the extensive woodland of the Gavarres Area of Natural Interest. The winery grounds have a total surface area of 42 hectares, approximately 15 of which are planted with vines.

The winery building is located in the middle of the estate, next to a 350-year-old farmhouse with a sunny terrace overlooking the sea.

The construction of a larger winery building was completed in 2006. The fermentation rooms now contain thermo-regulated stainless steel tanks, while the fully climate-controlled ageing rooms fulfil the most demanding quality standards.

The winery has DO Catalunya and DO Empordà status and produces wines of recognised quality: Clos d'Agon White, Clos d'Agon Red, Amic Red and Amic White.



## Contact info

<b>Name</b>	Bodegas Clos d'Agon
<b>Address</b>	Afores, s/n - Ap. 117 · 17251 Calonge
<b>Tel.</b>	+34 972 661 486
<b>A/e</b>	info@closdagon.com
<b>Web</b>	www.closdagon.com
<b>Languages</b>	Catalan, Spanish and English







cooperativa agrícola de  
**Garriguella**  
CELLER GERISENA

## Cooperativa agrícola de Garriguella

A traditional wine cooperative founded over half a century ago in the Alt Empordà, Agrícola de Garriguella has managed to keep up with the times by linking past and present, tradition and innovation to create a new dream, a new project: Celler Gerisena, a winery that carefully selects the best traditional mountain-grown vines to create a new range of signature, ground-breaking and innovative wines with an unmistakable Empordà character, wines that delight even the most demanding palettes.

The cooperative has a shop where it sells its wines and olive oils as well as a range of artisanal, 0-km and organic products. Visitors can also enjoy a pairing at the cooperative's restaurant, located in exceptional surroundings, guaranteed to impress guests with its simple yet high-end cuisine.



### Contact info

<b>Name</b>	Cooperativa agrícola de Garriguella
<b>Address</b>	Ctra. de Roses, s/n · 17780 Garriguella
<b>Tel.</b>	+34 658 135 675
<b>A/e</b>	info@cellergerisena.com info@cooperativagarriguella.com
<b>Web</b>	www.cellergerisena.com www.cooperativagarriguella.com
<b>Languages</b>	Catalan, Spanish, English, French and German







*El Celler d'en Marc*

## El Celler d'en Marc

A dynamic Belgian couple fell in love with a fourteenth-century listed farmhouse with an old wine cellar: Mas Pagès. The property was at the foot of the Gavarres massif and very close to the Mediterranean Sea, in the perfect place for making wine.

They planted all the fields with vines, naming them after their four daughters, and then after a long wait, tending the vines with a great deal of patience, passion and love for nature, they picked their first grape-harvest by hand.

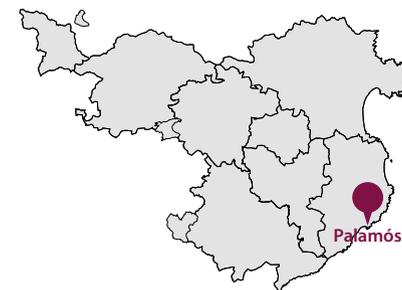
With the same passion they transformed the farmhouse into a country guesthouse and fitted the wine cellar with all the most modern equipment. El Celler d'en Marc was born.

Nowadays, we can share their passion simply by visiting the winery, strolling through the vineyards and tasting their wines in the authentically Catalan medieval setting



## Contact info

<b>Name</b>	El Celler d'en Marc
<b>Address</b>	Camí de Bell-lloc, Mas Pagès, s/n · 17230 Palamós
<b>Tel.</b>	+34 972 319 138
<b>A/e</b>	elcellerdenmarc@gmail.com
<b>Web</b>	www.elcellerdenmarc.com
<b>Languages</b>	Catalan, Spanish, English, French, German and Dutch







## Empordàlia

Empordàlia is a cooperative located in Empordà, the Catalan region with the most distinctive historical and cultural character, and has succeeded in combining the past and present in its finest offerings: the fruits of the vine and the olive tree. Empordàlia is a living chronicle of ancient wineries, filling each bottle with history and quality under the DO Empordà label. The cooperative works an area of land small enough to be

tended by hand: 500 hectares of ancient olive trees and 200 hectares of old vine stocks and younger vines, set in a rocky landscape, swept by the *tramuntana* wind, watered occasionally by the rain and seasoned by the saltiness of the sea, a place that receives the peninsula's first rays of sun, by which time activity is well under way.



## Contact info

<b>Name</b>	Empordàlia
<b>Address</b>	Ctra. de Roses, s/n 17466 Pau i 17493 Vilajuïga
<b>Tel.</b>	+34 972 530 140
<b>A/e</b>	info@empordalia.com
<b>Web</b>	www.empordalia.com
<b>Languages</b>	Catalan, Spanish, English and French







espelt  
Viticulors de l'Empordà

## Espelt Viticultors

Espelt Viticultors is a project run by Anna, the latest in a line of many generations of Empordà farmers. Her family comes from an area with weak soil, where only vineyards and olive groves could flourish, and she continues to harvest these crops to this day.

For Anna, the vineyard is a lifelong project where things move slowly: there is just one harvest per year, and decisions are made on a thirty-year time-scale. Respect for the land is one of the foundations of her work. Getting the most out of the soil means

maintaining a balance and taking care of the ecosystem; that's why 80 ha of the vineyards are already organic, and her plan is to extend this to the rest of the land.



## Contact info

<b>Name</b>	Espelt Viticultors
<b>Address</b>	C. del Mas Espelt, s/n · 17493 Vilajuïga
<b>Tel.</b>	+34 972 531 727
<b>A/e</b>	enoturisme@espeltviticultors.com
<b>Web</b>	www.espeltviticultors.com
<b>Languages</b>	Catalan, Spanish, English, French and Russian







## Gran Recosind

The Santamaria winery is just steps from the historical centre of Capmany. The origins of this family company date back to around 1877, when Gregori Artizà obtained the medal for perfection in the National Wine Exhibition.

Two wine-ageing cellars can be visited on the estate, one built in the Romanesque/Gothic style and dating from the 16th century, and the other dating from

the turn of the 20<sup>th</sup> century. There is also a museum in which the family's old utensils are on display, along with all sorts of documents, such as an 1879 decree in which the civil governor of Girona appoints Gregori Artizà to monitor and detect phylloxera in the province.

The winery, which has been producing the Gran Recosind wine since 1980, was one of the first to implement oak barrel ageing for DO Empordà wines.



## Contact info

<b>Name</b>	Gran Recosind
<b>Address</b>	Pl. Major, 6 · 17750 Capmany
<b>Tel.</b>	+34 972 549 033
<b>A/e</b>	info@granrecosind.com
<b>Web</b>	www.granrecosind.com
<b>Languages</b>	Catalan, Spanish and French







## Grup Oliveda

The Oliveda winery is a family-run business founded in 1948 in the town of Capmany.

Oliveda offers visitors the opportunity to explore one of the oldest wineries in Empordà and discover a combination of traditional production methods and modern technology.

The oldest part of the winery houses the Tap Museum, which features over 5,000 wine taps from the world's most renowned wine-producing countries as well as a range of wine-related machinery. Guaranteed to thrill any wine lover, this is a unique collection that includes both practical tools and historical curiosities.



## Contact info

<b>Name</b>	Oliveda
<b>Address</b>	C/ de la Roca, 3, 17750 Capmany
<b>Tel.</b>	+34 972 549 012
<b>A/e</b>	comercial@grupoliveda.com
<b>Web</b>	www.grupoliveda.com
<b>Languages</b>	Catalan, Spanish, English, French, German







## La Vinyeta

La Vinyeta is one of the youngest and most dynamic DO Empordà projects. Its owners, Josep and Marta, are two young entrepreneurs who set up the business in 2002 with just 4 hectares of old vines located in Mollet de Peralada. Starting with these vine stocks, and with the know-how of the previous

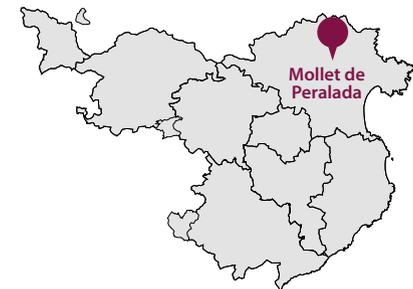
owner, they planted additional vineyards. In 2006 they built the winery and began to produce their first bottles. In the space of just a few years, La Vinyeta has received numerous plaudits and has earned the appreciation of many visitors, drawn to the winery's extremely personal service.

\*lavinyeta



## Contact info

<b>Name</b>	Celler La Vinyeta
<b>Address</b>	Ctra. de Mollet a Masarac, s/n 17752 Mollet de Peralada
<b>Tel.</b>	+34 647 748 809
<b>A/e</b>	celler@lavinyeta.es
<b>Web</b>	www.lavinyeta.es
<b>Languages</b>	Catalan, Spanish, English, French and German by reservation







## Mas Estela

Mas Estela is a thousand-year-old property in the Sant Romà Valley, in the municipality of La Selva de Mar (Alt Empordà). In 1989, the Soto-Dalmau family acquired the farmhouse and the 50 hectares of land around it. After a long and quite difficult restoration job, Mas Estela came back to life and 16 hectares were replanted with red Grenache, Carignan, Monastrell and Muscat of Alexandria grape varieties. The passion for the land and the obsession to preserve the surroundings in the best conditions led

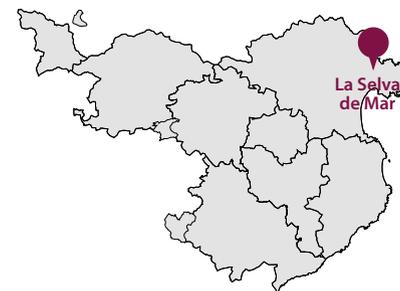
us to choose organic agriculture right from the start, in 1989, and in 1999, we opted for biodynamics.

The careful observation of the vines, working in harmony with the rhythm of the moon and the planet and the exclusion of herbicides, pesticides, fungicides, insecticides and synthesised fertilisers mean that the terroir can be expressed through the living land. This is our philosophy, desire and way of working.



## Contact info

<b>Name</b>	Mas Estela
<b>Address</b>	Casa Mas Estela, s/n · 17489 La Selva de Mar
<b>Tel.</b>	+34 972 126 176
<b>A/e</b>	masestela@hotmail.com
<b>Web</b>	www.masestela.com
<b>Languages</b>	Catalan, Spanish, French and English





## Mas Geli

Mas Geli is the only vineyard in Pals, and is the result of the dream to make a wine that expresses the true essence and quality of the Baix Empordà region. Work goes on throughout the year in accordance with the principles of organic farming and all human intervention is entirely manual.

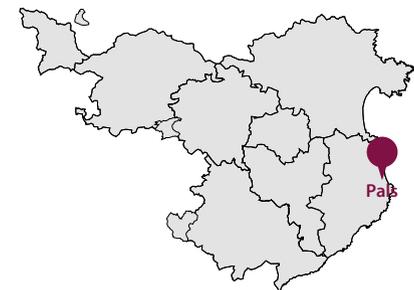
The winery makes six different organic wines from native varieties. The range includes a young white, rosé and red wine and a white and a red cask wine.

Each wine reflects in a different way the biodiversity of the plants in the vineyard, the area's characteristic northerly tramontana wind and the proximity of the sea.



## Contact info

<b>Name</b>	Mas Geli
<b>Address</b>	Barri Bernagar – Masos de Pals, 5 · 17256 Pals
<b>Tel.</b>	+34 629 694 428
<b>A/e</b>	masgelipals@gmail.com
<b>Languages</b>	Catalan, Spanish and English







## Mas Lluñes

Mas Lluñes is a family winery which was founded by the Roig family, with a long tradition as wine growers and wine producers in Garriguella.

Its philosophy is to only use grapes from its own vines. This enables it to control the entire preparation process, giving priority to the use of local varieties, to obtain wines with a marked Empordà character.

Most of the vineyards are at the foot of L'Albera Natural Site, in slaty soil heavily influenced by the north wind known as the tramuntana.

The winery lays on various activities related to vines, wine and the surrounding heritage.



## Contact info

<b>Name</b>	Mas Lluñes
<b>Address</b>	Ctra. de Vilajuïga, s/n · 17780 Garriguella
<b>Tel.</b>	+34 972 552 684 / +34 972 552 793
<b>A/e</b>	info@masllunes.es
<b>Web</b>	www.masllunes.es
<b>Languages</b>	Catalan, Spanish, English and French







## Mas Oller

At the end of the 90's it was Carlos Esteva who revived the Mas Oller estate and who replanted the vines with the idea to make wines based on a philosophy that brings back old winemaking traditions from the Baix Empordà. His wines are a modern interpretation of this concept.

Within the old 16th Century farmhouse that gives its name to the winery, prestigious wines are made using varieties such as Picapoll, Syrah or Grenache.

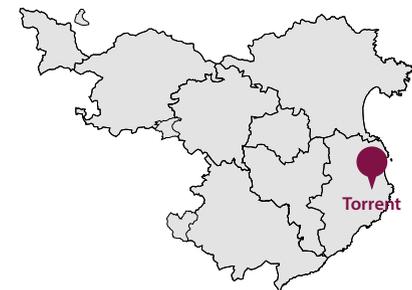
At present, the estate has 17 hectares of vineyard in production and is making white, rosé and red wines.

At Mas Oller, Wine Tourism has been present for many years – there is the possibility to do tours and tastings and various different activities are organised throughout the year. Also, the wine shop is open as a “tasting room” where you can try and buy the wines made on the estate in an idyllic surrounding.



## Contact info

<b>Name</b>	Mas Oller
<b>Address</b>	Carretera GI-652, km 0.230 17123 Torrent (Girona)
<b>Tel.</b>	+34 972 300 001
<b>A/e</b>	info@masoller.es
<b>Web</b>	www.masoller.es
<b>Languages</b>	Catalan, Spanish and English







## Mas Vida celler

Mas Vida is located in Garrotxes d'Empordà. We take care of the vines, the forests and the olive trees following the principles of organic agriculture; there is life everywhere. At the winery, we also like to make things happen: we give tours and organise activities all year round, and we rent out the space for private events (weddings, hen/stag parties, birthdays, private tours, etc.). Come visit us and taste our wines and olive oils. Have a meal among the vines or attend a workshop at the winery. Our bottles are waiting for you!

All the wines and olive oils produced by Mas Vida are certified organic; the forest and the surroundings are idyllic... VIDA en blanc, VIDA en negre, VIDA en rosa are just some of our wines. Come out and try them with us, or call us and we will set up a tasting wherever you want. Wine is life and life should be a party!



## Contact info

<b>Name</b>	Mas Vida celler
<b>Address</b>	Afores s/n · 17741 Cistella
<b>Tel.</b>	+34 659 548 512
<b>A/e</b>	celler@masvida.cat
<b>Web</b>	www.masvida.cat
<b>Languages</b>	Catalan, Spanish, English and French







## Masetplana

Masetplana is the result of a long family history dating back to 1826. It has gone from strength to strength thanks to the efforts of its most recent generations (Julián, his son Xavier Maset and now his grandson, Julià). Today, the company is one of the leading olive presses in Empordà in terms of quality and volume, while its wine and cava cellar has gained a strong reputation, combining innovation and tradition. All of the company's products have their own genetic

footprint and breathe the authenticity of Empordà thanks to its passion and personal approach, from the cultivation and care of the vines and olive trees to the more creative side, which comes to the fore when conceiving these products. The results of Masetplana's work are based on patience and dedication, and on the wish to provide maximum enjoyment.

**MASET PLANA**  
— DES DE 1816 —



## Contact info

<b>Name</b>	Masetplana
<b>Address</b>	Paratge dels Pedreguers, s/n · 17780 Garriguella
<b>Tel.</b>	(+34) 972 530 090
<b>A/e</b>	info@masetplana.com
<b>Web</b>	www.masetplana.com
<b>Languages</b>	Catalan, Spanish, English and French







## Masia Serra

Masia Serra is a family-run winery in the Albera Natural Area where visitors can immerse themselves in an idyllic setting surrounded by vineyards, olive groves and centuries-old oaks. Owners Jaume and Sílvia, together with the entire Masia Serra team, share their passion for their work and their land, Empordà.

The Masia Serra story begins in 1996, when Jaume and Sílvia decided to start their own wine adventure and life project by producing 1,300 bottles from the small vineyard of Grenache grapes that their grandfather had planted in 1961.

Hard work, dedication and hope have made Masia Serra the success it is today and one of the leading wineries in Empordà. Jaume's stint at the legendary Châteaux Pétrus in Bordeaux has marked the team's path from the start.

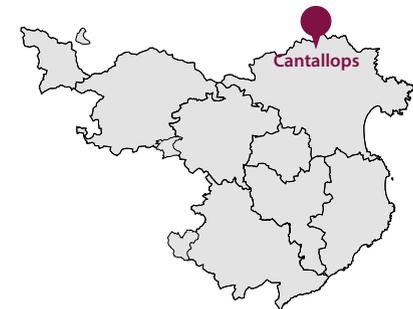
Masia Serra offers unique, personalised experiences with a friendly, family-style approach. An ideal place to spend the day with the family, have a picnic among the vines, explore the area on an electric bike, enjoy hearty breakfasts, pairing at lunches and dinners, meetings and celebrations, intimate weddings, culinary workshops, motivational courses to build teamwork.

## MASIA SERRA



## Contact info

<b>Name</b>	Masia Serra
<b>Address</b>	C. dels Solés, 20 · 17708 Cantallops
<b>Tel.</b>	+34 972 531 765 / +34 689 604 905
<b>A/e</b>	visit@masiaserra.com
<b>Web</b>	www.masiaserra.com
<b>Languages</b>	Catalan, Spanish, English and French







pere  
GUARDIOLA  
celler

## Pere Guardiola Celler

The Pere Guardiola winery and the wines we produce are a true reflection of a long family tradition which has evolved over the years to achieve a sense of distinction and its own personality, inseparable from the land that has seen us grow, the place we call home: Empordà.

Wine manufacturing and bottling were consolidated in the late 1980s, as we decided to move towards the production of a high-quality product with a limited output using grapes exclusively from our own vineyards.

Our philosophy of taking diligent care of every aspect of our work has resulted in the production of four different families of wine:

The Floresta reflect our traditional yet innovative spirit, both in how we produce our wines and create the finest blends.

The Anhel d'Empordà, made exclusively with indigenous grape varieties, are an authentic representation of the land.

The Joncària are specifically selected single variety wines.

The Torre de Capmany include our finest sweet wines.



## Contact info

<b>Name</b>	Pere Guardiola Celler
<b>Address</b>	Ctra. Girona, 602, km 2,9 · 17750 Capmany
<b>Tel.</b>	+34 972 549 096
<b>A/e</b>	vins@peregardiola.com
<b>Web</b>	www.peregardiola.com
<b>Languages</b>	Catalan, Spanish, English and French







## Sota els Àngels

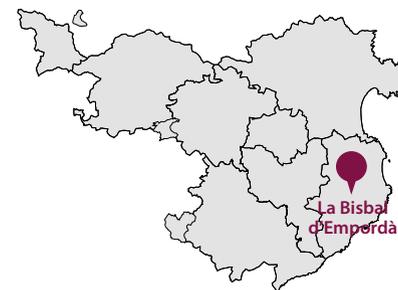
Sota els Àngels is a small, artisanal wine cellar located in the magical scenery of Les Gavarres. The Mediterranean forest silently envelopes Sota els Àngels, creating the backdrop of a dreamlike landscape. The vineyards are cared for with special attention to the environment and biodynamics, which allows us to extract the essence of each

of the different grape varieties and, at the same time, to improve the balance and harmony of the surroundings. We live and work tirelessly in close contact with the natural environment around us: from the terroir to the sky. There are also two delightful tourist apartments on the estate.



## Contact info

<b>Name</b>	Sota els Àngels
<b>Address</b>	Cruïlles, Monells i Sant Sadurn de l'Heura, 17100 La Bisbal d'Empordà
<b>Tel.</b>	+34 872 006 976
<b>A/e</b>	info@sotaelsangels.com
<b>Web</b>	www.sotaelsangels.com
<b>Languages</b>	English, Spanish and Catalan







TERRA REMOTA +0

## Terra Remota

Terra Remota is a winery that is highly sensitive to its surroundings and, consequently, is strongly committed to becoming integrated within its environment. These concepts form the core of Terra Remota's philosophy and govern its approach in all respects.

The winery is owned by Marc and Emma Bournazeau, a French couple with Catalan roots; Emma Bournazeau's grandfather was a Catalan who emigrated to France just after the Spanish Civil War, settling in Perpignan. For this family, and especially for Claude Florensa, Emma's father, Terra Remota

represents the recovery of a lost identity and, in short, a return to its origins that has helped to assuage the nostalgia associated with exile.

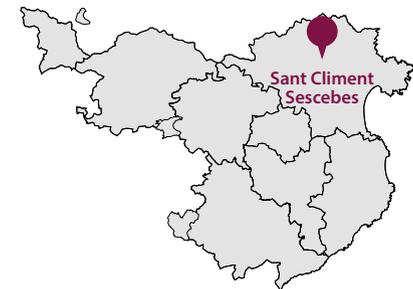
Vineyards and woodland are interspersed on the estate and the winery building not only merges into the natural setting but also incorporates a gravity-flow production system that involves minimal handling.

The result is a top quality wine and an enchanting landscape.



## Contact info

<b>Name</b>	Terra Remota
<b>Address</b>	Els Tallats , km 6 de la carretera de Campany Gi-602 · 17751 Sant Climent Sescebes
<b>Tel.</b>	+34 972 193 727
<b>A/e</b>	terraremota@terraremota.com
<b>Web</b>	www.terraremota.com
<b>Languages</b>	Catalan, Spanish, French, Italian and German







## Vinyes d'Olivardots

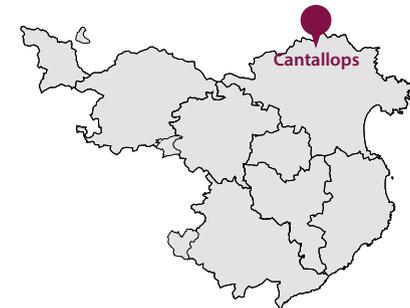
Fruit of a passion for wine and produced under the Empordà label, Vinyes d'Olivardots was created in 2006 by Carme Casacuberta. A small family winery in Capmany (Alt Empordà), where mother-and-daughter team Carmen and Carlota produce unique wines that result from painstakingly caring for the vineyards by hand and focusing on recovering indigenous varieties. Wines packed with personality and an elegant balance that showcases the essence of the land and its people.

This modern winery gives visitors the opportunity to experience the essence of Empordà first-hand with walks through the vineyards, wine tastings in a room where your eyes can roam over the surrounding vines, pairings with local products and other customised activities.



## Contact info

<b>Name</b>	Vinyes d'Olivardots
<b>Address</b>	Paratge Olivardots s/n · 17750 Capmany
<b>Tel.</b>	+34 650 395 627
<b>A/e</b>	info@olivardots.com
<b>Web</b>	www.olivardots.com
<b>Languages</b>	Catalan, Spanish, English and French





VINYES DELS ASPRES



VINYES DELS ASPRES

## Vinyes dels Aspres

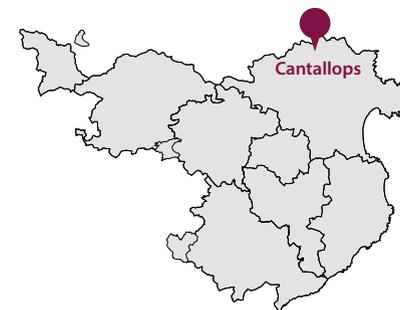
This small and traditional family-owned winery produces wines only from its own harvest using basically indigenous Empordà varieties. Although the Vinyes dels Aspres brand is new, it has been launched by the long-established winemakers of Can Batlle de Cantallops, the northernmost town of the winemaking area of Empordà, and surely the most exposed to the *tramuntana* wind.

In Vinyes dels Aspres, tradition and modernity combine to create authentic and indigenous wines with real personality, wines aged in quality wood and very special dessert wines, the result of a careful process that respects its surroundings; in short, a series of painstakingly produced wines that express the spirit of this windswept part of the world, poor in resources and rich in essence.



## Contact info

<b>Name</b>	Vinyes dels Aspres
<b>Address</b>	C. de Requesens, 7 · 17708 Cantallops
<b>Tel.</b>	+34 619 741 442
<b>A/e</b>	vinyesdelsaspres@vinyesdelsaspres.cat
<b>Web</b>	www.vinyesdelsaspres.cat
<b>Languages</b>	Catalan, Spanish and French





# **Delve into the culture of wine**

## **Related activities**



## Accommodation

### Es Portal Hotel Gastronòmic\*\*\*\*

#### PALS

Ctra. de Pals a Torroella n. 17, 17256 Pals  
Tel. +34 972 636 596  
info@esportalhotel.com · www.esportalhotel.com

Tucked between the Gavarres and Montgrí mountains on the outskirts of Pals, Es Portal is a gourmet hotel located in a nineteenth-century farmhouse with a large garden and swimming pool in the heart of Empordanet. Surrounded by stunning landscape

**Rooms:** 9 double rooms and 1 suite  
**Open:** year-round (closed for holidays in November)

and just minutes from the Costa Brava's best beaches and golf courses, the hotel is the perfect place for celebrating small private or corporate events. Es Portal Restaurant and head chef Joan Carles Sánchez offer updated Empordà cuisine based on local products and specialising in Pals rice, Costa Brava seafood and a clear commitment to the region's wines.



### Hotel & Spa Terraza \*\*\*\*

#### ROSES

Av. Rhode 34 · 17480 Roses  
Tel. +34 972 256 154  
info@hotelterraza.com · www.hotelterraza.com

Hotel & Spa Terraza is a four-star hotel in Roses, a town in the north of the Costa Brava. Located in one of the world's most beautiful bays, nestled between the Mediterranean Sea and Cap de Creus Natural Park, the hotel enjoys an unbeatable location steps from the beach and a mere 300 m from the centre of Roses. The hotel has a top-floor spa where guests can enjoy spectacular sea views. The restaurant –La Cuina d'en

**Rooms:** 80  
**Open:** from March until November



Norat– features an elaborate menu and extensive wine list that includes all DO Empordà wineries. Other facilities and services offered by the hotel include an outdoor pool, garden, sunbeds and towels, Beach Club, gym, game room, bike hire, free outdoor parking, covered garage and shuttle service from the Girona and Perpignan airports and the AVE station in Figueres.



## Hotel Gastronòmic del Teatre \*\*\*\* Restaurant La Calèndula REGENCÓS

Pl. Major, s/n · 17240 Regencós  
Tel. +34 972 303 859  
info@hoteldelteatre.com · www.hoteldelteatre.com

Tucked between the Gavarres and Montgrí mountains on the outskirts of Pals, Es Portal is a gourmet hotel located in a nineteenth-century farmhouse with a large garden and swimming pool in the heart of Empordanet. Surrounded by stunning landscape and just minutes from the Costa Brava's best beaches and golf courses, the hotel is the perfect place for

**Rooms:** 7 suites  
**Open:** : from Easter until Christmas

celebrating small private or corporate events. Es Portal Restaurant and head chef Joan Carles Sánchez offer updated Empordà cuisine based on local products and specialising in Pals rice, Costa Brava seafood and a clear commitment to the region's wines.



## Hotel Peralada Wine Spa & Golf \*\*\*\*\* PERALADA

C. de Rocabertí, s/n · 17491 Peralada  
Tel. +34 972 538 830  
hotelwinespa@golfperalada.com · www.wine-spa.com

Hotel Peralada, in the municipality of Peralada in the Alt Empordà region and in an area of vineyards and great wines, is a 5-star establishment with 54 bedrooms and 8 suites. It also features an 18-hole golf course and a Wine Spa wellbeing and beauty centre, which was created with the aim of making the most

**Rooms:** 55  
**Open:** all year round

of all the benefits of wine therapy and the products found in the wine-producing area of Peralada. Our therapies are based on using all the parts of the grape to improve your general wellbeing through relaxation. Revitalise your body and mind with the therapeutic benefits of wine.



## Hotel Spa Vilamont\*\*\*

### GARRIGUELLA

Pl. de l'Església, 5 · 17780 Garriguella  
Tel. +34 972 531 757 / +34 972 531 883  
info@hotelspavilamont.com · www.hotelspavilamont.com

The Hotel Spa Vilamont\*\*\* in Garriguella is housed in a fully-restored traditional Catalan country house built in 1813. The hotel combines historical architectural elements with all the latest commodities, allowing guests to relax and switch off.

The hotel's location is perfect for exploring the Alt Empordà County at your leisure, as it is close to some of the best beaches in the region, as well as several natural parks (L'Albera massif, Cap de Creus and Aiguamolls de

## Mas del Joncar 🌾 🌾 🌾 🌾

### SANT PERE PESCADOR

Camí del Joncar, 15 · 17470 Sant Pere Pescador  
Tel. +34 972 521 072  
info@masdeljoncar.com · www.masdeljoncar.com

Mas del Joncar (4 Espigues) is a nineteenth-century farmhouse with five double rooms, a pool and 10,000 m<sup>2</sup> garden. Located in Sant Pere Pescador in Aiguamolls de l'Empordà Natural Park, the farmhouse is just steps from the beach in the heart of the bay. The GR-92 passes in front of the house and runs alongside the Fluvià river to the sea. The Pirinexus/ EuroVelo 8 route, perfect for cycling enthusiasts, also

**Rooms:** 11  
**Open:** all year round

l'Empordà) and the main towns in the region. We offer information on the activities and excursions available to enjoy in the surrounding area.

The hotel offers 11 double rooms with private bathrooms, equipped with everything you might need. The spa's underground area includes a heated pool, jacuzzi, dry sauna, wet sauna and waterfall, and we also offer a massage service and beauty treatments.



**Rooms:** 5  
**Open:** all year round

passes through the village. Breakfasts and dinners are prepared with local products. Wine tastings and dinners paired with DO Empordà wines can be arranged. Free Wi-Fi throughout the country house and charging points for electric cars.



## Mas Espelt

### VILAJUÏGA

C. Mas Espelt, s/n · 17493 Vilajuïga  
Tel. +34 972 531 727  
mas@espeltviticultors.com · www.espeltviticultors.com

Mas Espelt is a farmhouse on the outskirts of Vilajuïga, a village with its own train station in the Albera Massif. Surrounded by vineyards and olive groves and just minutes from some of the finest beaches in the area (Roses, Llançà, Port de la Selva, Cadaqués) as well a range of outstanding natural and cultural attractions (Dalí Museum in Figueres, Sant Pere de Rodes monastery, megalithic monuments, the ruins of

## Mas Vivent

### VILAMANISCLE

Raval de la font, 5 · 17781 Vilamaniscle  
Tel. +34 872 729 989  
info@masvivent.com · www.masvivent.com

Mas Vivent is your charming farmhouse away from home, the perfect place to relax and breathe in the tranquility of this stunning spot on the Costa Brava, just minutes from the sea and the Albera Natural Park. Mas Vivent offers an almost unlimited range of activities at both the house and in the surrounding area. There is something for everyone,

**Rooms:** 5  
**Open:** all year round

Empuries, Aiguamolls de l'Empordà, Cap de Creus Natural Park, etc.). The house. The farmhouse has been renovated in a rustic yet modern style. It has five double rooms and two full bathrooms. Both the kitchen and the dining room are extremely spacious, and each has a terrace with excellent views. The apartment. There is also a spacious apartment for two with a double room, bathroom, and combined kitchen-dining-living room, as well as a fireplace and free Wi-Fi.

**Rooms:** 8  
**Open:** all year round

from those looking to spend a few days in complete relaxation to more adventurous guests who love the outdoors to foodies in search of good food paired with good wine. In short, Mas Vivent ensures that all your holiday experiences are unique and unforgettable



## Moments Rurals

### CAPMANY

C. Major, 11 · 17750 Capmany  
Tel. (+34) 972 549 236  
info@momentsrurals.com · www.momentsrurals.com

Moments Rurals features three different types of country accommodation: Can Llobet, in the centre of the village of Capmany, is a large country mansion divided into 4 individual apartments that can be rented separately (for 5-6 people) or as a whole (for up to 20 people), with a garden, swimming pool, Jacuzzi, Wi-Fi, etc.; Villars 10, in Espolla, is a full-rental village property, sleeping up to 6 people, equipped with a Jacuzzi, Wi-Fi, etc.; and Hostal Can Xicu, also in Capmany, which offers bed & breakfast staying in en-suite rooms, with a garden, Wi-Fi...

## NM suites Hotel \*\*\*\*

### PLATJA D'ARO

Av. de l'Onze de Setembre, 70 · 17250 Platja d'Aro  
Tel. +34 972 825 770  
nm-suites@nm-suites.com · www.nm-suites.com

Hotel NM suites is a new hotel concept that strikes the perfect balance between personality and sobriety, warmth and simplicity, service and spontaneity. Its rooms are designed for families, for those looking for an intimate space or for those seeking exclusivity; three alternatives and a single result: the best stay, the best silence, the best memories.

**Rooms:** check availability on the website  
**Open:** all year round

At Moments Rurals we can easily arrange visits to wineries, with lunch or dinner at one of our recommended restaurants. Our guest houses are all within just a few miles of the northern Costa Brava, the beautiful Albera natural site, the Aiguamolls de l'Empordà Natural Park or the Dalí Museum in Figueres. You can also go hiking in the surroundings to see the megalithic dolmens and menhirs, as well as taking part in a variety of other activities.



**Rooms:** 39  
**Open:** all year round

The SA Cova restaurant combines culinary imagination, original textures and surprising flavours using local produce. A true demonstration of culinary alchemy accompanied by professional service, a warm atmosphere, serene interiors and intimate outdoor spaces. A small gastronomic paradise just waiting to be discovered.



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## Park Hotel San Jorge \*\*\*\* (sup.)

### CALONGE - SANT ANTONI

Av. d'Andorra, 28 · 17251 Calonge  
Tel. +34 972 652 311  
repcion@parkhotelsanjorge.com · www.parkhotelsanjorge.com

The 121-room Hotel San Jorge is located in the heart of the Costa Brava overlooking two coves with crystal-clear water and surrounded by pine trees. This four-star hotel is characterised by its wonderful sea views, unique setting and modern facilities. The hotel offers a wide range of services and facilities: 24-hour

**Rooms:** 121  
**Open:** all year round

reception, restaurant, bar service, swimming pool, the Winter & Summer Colours Spa (with spa circuit and treatments menu), fitness room, fully-equipped conference rooms and free Wi-Fi throughout the establishment.



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## Restaurants

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### Compartir

#### CADAQUÉS

Riera de Sant Vicenç, s/n · 17488 Cadaqués  
Tel. +34 972 258 482  
info@compartircadaques.com · www.compartircadaques.com

Oriol, Eduard and Mateu had been keen to embark on a project together for some time and elBulli's current period of transformation has afforded them the time they needed to bring the project to life. The restaurant, located in the old quarter of Cadaqués, is a place with its own identity: the building, its location and history are the reflection of everything expressed by the town

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### Es Baluard

#### CADAQUÉS

Riba de Nemesi Llorens · 17488 Cadaqués  
Tel. +34 972 258 183  
info@esbaluard-cadaques.net · www.esbaluard-cadaques.net

Es Baluard, which was opened in 1967 and is in the heart of Cadaqués, with views over the bay, is an establishment with a friendly atmosphere, run by the Serriñana Puig family.

We offer market cuisine typical of the area, mainly prepared using very local produce. Particularly worthy

**Average price:** €40 - €60  
**Type of cuisine:** modern - mediterranean  
**Holidays:** January

and its setting. The aim is for diners to find a friendly and comfortable atmosphere. The establishment's culinary philosophy is based on the theme of *pica-pica*, small dishes ideal for sharing that have traditionally graced the tables of our family homes. The style of the cuisine is contemporary, based on the culinary tradition of Empordà and accessible to everyone.

**Average price:** €40  
**Type of cuisine:** Local sea produce  
**Holidays:** from November to February

of a mention are its rice dishes, suquets or fish stews and grilled or baked fish. There are more than 70 references on the wine list, with a predominance of wines from the DO Empordà.

Our aim is none other than offering quality and simplicity, while respecting the produce.



## La Tastaolletes

### SANT ANTONI DE CALONGE

Pg. Josep Mundet, 71 · 17252 Sant Antoni de Calonge  
+34 622 959 306  
latastaolletessantantoni@gmail.com · www.latastaolletes.cat

La Tastaolletes project started out in 2010, when Xantal and Miquel embarked on the thrilling adventure of making gourmet food into a way of life. Of course, we couldn't have got this far without Dolors' help and support.

We're renowned for the effort, passion and enthusiasm that we put into our work, which is constantly evolving

## Restaurant Can Cervera by la Croqueta

### ROSES

C. d'en Mairó, 56 · 17480 Roses  
Tel. +34 972 151 250  
restaurantcancervera@gmail.com · www.lacroqueta.cat

In 2013, Carles Roig and Inès Canta opened the doors of this family restaurant from where they hope to transmit their passion for cooking in each of the dishes they serve to their guests. Preparations based on fresh, top-quality local produce, that combine Mediterranean cuisine with touches of international flavours, fresh fish and, as a novelty in a coastal restaurant, our speciality: stone-cooked meat. You will be able to find everything

**Average price:** €50

**Type of cuisine:** author and fusion cuisine and with Catalan roots. Local products and DO Empordà wines

**Holidays:** open all year round. From October to Easter, it is only open on weekend

and improving. Fresh, high-quality, locally-sourced products form the basis of our cuisine, which is a blend of creativity and tradition that enables us to serve a varied, innovative selection of gourmet fare.

The company is a member of a local association, the Girona Provincial Catering Federation.



**Average price:** €18 - €40

**Type of cuisine:** market cuisine specialising in all kinds of meat

**Holidays:** a fortnight in November and a fortnight in January

from local meat from L'Albera, for example, through to the best meat from all over the world, as well as exotic meat.

It is in new, designer premises that have been improved in keeping with the needs to be able to offer a better service to its public. It has a large summer terrace in a pedestrian, particularly charming area of Roses.



## Restaurant Can Rafa

### CADAQUÉS

Pg. Marítim, 7 · 17488 Cadaqués  
Tel. +34 972 159 401

Married couple Rafa Martín and Carmen Faixó opened the Can Rafa restaurant off the Plaça del Passeig in Cadaqués in 1982, following in their families' restaurant-industry footsteps: Martín by way of his family's Casa Anita restaurant and Carmen through the Faixó family bar Melitón, both located in Cadaqués as well.

## Restaurant Casa Anita

### CADAQUÉS

C. de Miquel Rosset, 16 · 17488 Cadaqués  
Tel. +34 972 258 471

Salvador Dalí, the genius of Portlligat, the actor Kirk Douglas and the *bailaora* (flamenco dancer) La Chunga are just some of the personalities who have graced the long tables of the Casa Anita restaurant. Originally opened as an inn that served daily set menus for workers, with Anita running the kitchen, word of mouth turned it into one of the leading restaurants in Cadaqués. Today,

**Average price:** €35 - €40

**Type of cuisine:** seasonal cuisine specialising in fresh fish from the Cap de Creus headland

**Holidays:** from December to February

The couple's children (Ester, Georgina and Rafel) have since joined the family business and Can Rafa continues to offer guests seasonal cuisine specialised in fresh fish from the Cap de Creus headland. The restaurant is also known for its mouth-watering menu of homemade desserts and the house's self-produced wines (Cadac and Perafta).

**Average price:** €35 - €40

**Type of cuisine:** seasonal cuisine specialising in grilled fresh fish

**Holidays:** November

Anita's children run this family business. The welcoming atmosphere, the friendly service offered by Juanito, and Ana Mari's traditional cuisine have made the restaurant a can't-miss destination for food lovers. The traditional paellas with prawns and the fresh grilled fish are some of the specialities that have forged the reputation of this famous establishment.

# CAN RAFA



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## Restaurant Hotel Aiguclara BEGUR

C. Sant Miquel, 2 - 17255 Begur  
Tel. +34 972 623 286  
aiguclara@aiguclara.com · www.hotelaiaguclara.com

The Aiguclara restaurant is housed in the garden of the Hotel Aiguclara, an 1866 Colonial mansion located in the historic centre of Begur. Clara and Joan spearhead this project under the house motto "Made with Love". Seasonal Mediterranean cuisine and

**Average price:** €28  
**Type of cuisine:** seasonal Mediterranean  
**Holidays:** mid-December to mid-February

a professional yet friendly team. The vintage décor packed with thousands of details and the nights filled with music, together with a terrace where guests can enjoy the best mojitos around, guarantee a truly unique experience.



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## Kubansky SANT ANTONI DE CALONGE

C. de Sant Antoni, 41 - 17252 Sant Antoni de Calonge  
Tel. +34 972 661 935  
info@restaurante-kubansky.es · www.restaurantekubansky.es

Restaurant in the style of a typical Catalan house situated just behind the seafront, with a terrace area in a courtyard that is ideal for enjoying a meal al fresco once the good weather begins. The restaurant is open every day in the

**Average price:** €30  
**Type of cuisine:** traditional Catalan cuisine  
**Holidays:** open all year round

summer and at weekends and on public holidays in the winter. Kubansky specialises in traditional Catalan cuisine, with an extensive and varied menu that offers good value for money.



## Vicus PALS

C. de l'Enginyer Algarra, 51 · 17256 Pals  
Tel. +34 972 636 088  
info@vicusrestaurant.com · www.vicusrestaurant.com

Located in the old Café de Can Barris in Pals, a renowned venue in the 1930s, Vicus Restaurant opened its doors in June 2011, offering signature Catalan cuisine based on high quality local seasonal produce. This restaurant's imaginative cuisine takes Catalan products as the basis for its interpretations. One such product is the rice cultivated in Pals, which is used in several dishes.

**Average price:** €30 - €45  
**Type of cuisine:** contemporary catalan cuisine  
**Holidays:** January and February



Adopting the same criteria of local products, the wine list is basically composed of Catalan wines, with a special emphasis on those with the DO Empordà label, with the goal of raising the profile of great but little-known wines produced by small wineries.





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## Culinary Associations and Groups

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### La Cuina de l'Empordanet VALL-LLÒBREGA

C. del Turisme · 17253 Vall-llobrega  
Tel. +34 972 600 069

La Cuina de l'Empordanet is a gastronomic group, made up of 19 restaurants, which brings together a large group of chefs and professionals from the restaurant industry who have spent years working to disseminate the cuisine of the Baix Empordà.

It was in 1995 when this group of professionals, who had organised the cooking campaigns called “La Cuina de l'Empordanet” since 1983, decided to become a non-profit association. Since then, they have worked towards improving and disseminating the cuisine of their small region – every day and at all hours, individually and collectively.

People from different backgrounds and of different ages can exchange their knowledge and criteria. They can develop complementary proposals and work together

empordanet@grupcostabravacentre.com  
www.cuinadelempordanet.com

to improve the quality and enhance the prestige of the traditional cuisine they are committed to preserving, while also updating it and innovating when appropriate and when requested by their audience, whether local or from abroad.

They are part of the culinary history of a country that has achieved gastronomic excellence, and they have become a global point of reference, not only as the first collective to champion the identity of the regional cuisine, but as advocates for its continued improvement.





## Wine bars

### Enoteca Es Poal

#### CADAQUÉS

Pl. Es Poal s/n · 17488 Cadaqués  
Tel. +34 682 107 142  
enoteca@saperafita.com

The Martín Faixó family recently opened this new venue just steps from the sea off Plaça d'Es Poal in Cadaqués. Enoteca Es Poal specialises in wines produced by Celler Martín Faixó, the family's own winery, giving guests the opportunity to taste the different products made under this family-run label, from wine and beer to vermouth and Llei de Cadaqués olive oil.

### La Barberia de Palamós

#### CADAQUÉS

Av. Onze de setembre, 89 · 17230 Palamós  
taverna@tavernacalbarber.cat  
www.tavernacalbarber.cat

After twelve fruitful years running the Cal Barber restaurant in Sant Antoni de Calonge, the bistro family has now embarked on a new adventure. It is a family project based on two very clear ideas: wines from the Empordà region and produce from Girona. The philosophy will continue to be the same as the bistro's: products that are locally-sourced and produced as sustainably and ecologically as possible. It will be a much more informal restaurant, where top-quality

**Opening hours:** 9 a.m to 11 p.m  
**Closed on:** Wednesdays and from November to April

This olive variety, known as Verdal or Llei de Cadaqués, is only grown in Cadaqués and Port de la Selva and is characterised by the high-quality oil it produces. All these products will be paired with gourmet tapas made with local ingredients.

**Opening hours:** midday and night  
**Closed on:** open all year round

products will be prepared with the focus on preserving and highlighting their natural flavour and texture. Besides this, there is a whole programme of events and presentations scheduled revolving around the world of good food and wine.

You'll find the Empordà's bohemian cultural wine bistro in Palamós, in a little, old building with a Catalan vault and loads of history in the Planassa district, very close to the harbour.

# ENOTECA MF





## Wine shops

### Agrobodega el Parral

#### CAPMANY

C. de Sant Climent, 27 · 17750 Capmany  
Tel. +34 636 066 311  
info@elparral.cat · www.elparral.cat

The Agrobodega El Parral is in the former Cooperativa de Capmany building, where you can find all the wines from this municipality with the DO Empordà, as well as cavas, local produce, including oil from Capmany and from the area, legumes, honey, nuts, traditionally made beer and jams and marmalades, among other seasonal produce.

### Vins de l'Empordà

Tel. +34 972 208 496  
cata@vinsdelemporda.com · www.vinsdelemporda.com  
www.rutesdelviemporda.com

Vins de l'Empordà is a website to promote wine tourism and an online store that specialises in the sale of products from the Empordà plain and from across the Girona region in general. The store offers an extensive selection of the region's best products, all of the highest quality, including DO Empordà wines.



**Opening hours:** 9 a.m to 1:30 p.m and  
3:30 p.m to 8:00 p.m  
**Closed on:** Sunday afternoon and Monday

You can also do wine tastings and try cold meats and cheeses, and organise presentations, tasting sessions, chats or exhibitions.

**Languages spoken:** Catalan, Spanish, English, French and German

The personal knowledge of the producers, together with the authenticity and quality of the products, form the basis of the selection offered by Vins de l'Empordà and fuel the enthusiasm behind the project. All the suppliers are located in rural areas across the Girona region.



## Vins i Licors Grau

### PALAFRUGELL

C. de Torroella, 163 · 17200 Palafrugell  
Tel. +34 972 301 835  
info@vinsilicorsgrau.com · www.vinsilicorsgrau.com  
www.graonline.com

Company with over 35 years' experience in the distribution of wines and spirits in the province of Girona. Its vinoteca, open to the public, is one of the largest in Europe, with a surface area of 1200 m<sup>2</sup>. It stocks over 9,000 wines and spirits and has received several plaudits. The vinoteca is divided into several

## Wine Palace

### VILAMALLA

Zona Pl. Empordà Internacional · 17469 Vilamallà  
Tel. (+34) 972 526 061  
info@winepalace.es · www.winepalace.es

This shop specialising in wine, spirits and gourmet products has nine stores in the Empordà region: two in Roses, one in Empuriabrava, two in Figueres, one in L'Escalà, two in Platja d'Aro and one in Sant Feliu de Guíxols. Its team of specialists manage to please

**Opening hours:** from Monday to Saturday from 8.30 a.m. to 1.30 p.m. and from 4 p.m. to 8.30 p.m. Sunday from 10 a.m. to 1.30 p.m.  
**Closed on:** open every day

sections, according to denominations of origin and product types, with posters and information panels that provide detailed explanations. Our sommeliers and wine experts are on hand to provide advice on the various products and on the most suitable pairings for each wine or spirit. One of the standout features of the vinoteca is the temperature and humidity-controlled section of fine wines from Spain and abroad.

**Opening hours:** open everyday from 10h until 20.30h  
**Closed on:** sunday

even the most demanding palates. There is also an online store, with a wide selection of wines from the Empordà region.



## Activity companies

### Bacchus on Bikes

C/ d'Isabel Vila, 7 · 17251 Calonge  
Tel. +34 670 670 398  
info@baccusonbikes.com · www.bacchusonbikes.com

We offer beautiful cycle routes for cyclists of all abilities, made to suit your level of experience, through the counties of Alt and Baix Empordà. These unique routes can be combined with trips to wineries and vineyards, as well as wine and olive oil tasting sessions, and the best of Catalan cuisine. We are proud to offer you the opportunity to discover the people behind the wines and our fantastic cuisine. Despite the area's traditional past in wine-making,

### Glops d'història – Arqueologia, paisatge i vi

17001 Girona  
info@glopsdhistoria.cat · www.glopsdhistoria.cat

Glops d'Història sets out to shed a different light on the world of wine. Romina and Oriol, both archaeologists and specialists in wine culture, will lead you through the winemaking history of the Empordà region, through its landscape, wines and people. Following routes, you will learn all about wine, going back 2,500 years to the time when Phoenician and Greek merchants landed on our coast. You will travel back in time to a monastery vineyard and relive the periods when the phylloxera plague ravaged the vines and the peasants joined forces in cooperatives. Coming up to the present, the tour encompasses the research now

**Languages spoken:** Catalan, Spanish and English

olive oil production and cuisine, the Empordà is still a relatively undiscovered region. The Empordà area has produced wine and olive oil for centuries, a tradition than began in the days of the Greeks and Romans. We offer a very personal experience of the region, and will accompany you as guides. Tours can last half a day, a full day or even up to four days.

**Languages spoken:** Catalan, Spanish, English, French and Italian

being carried out into traditional varieties, the living heritage of Catalan wine.

Historical wine-tasting sessions to learn when amphorae were replaced by wine casks, or to discover that throughout the world today we drink from three-quarter litre bottles thanks to a princess from Aquitaine. These are all options for learning about the different cultures and ways of making and drinking wine in our region, without forgetting our origins and our future, the uniqueness and potential of Catalan wine and our winemaking heritage.



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## Inside Costa Brava

17255 Begur (El Baix Empordà)  
Tel. (+34) 633 770 564  
info@insidecostabrava.com · www.insidecostabrava.com

Inside Costa Brava specialises in organising high-quality gourmet food and wine experiences in the D.O. Empordà. Our aim is to share our passion for the area with you through its history, excellent wines and exceptional gastronomy.

**Languages spoken:** Catalan, Spanish, English and French



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## La Gastronòmica

Av. Onze de Setembre · 17230 Palamós  
Tel. (+34) 649 765 697  
info@lagastronomica.cat · www.lagastronomica.cat

La Gastronòmica is a company project that aims to provide structure and content to the most imaginative, creative and innovative concerns of its founders. Making the most of their experience and knowledge in sectors as diverse as nutrition, health, the world of wine, training,

**Languages spoken:** Catalan, Spanish, English and French

dissemination, cuisine and gastronomy in general, it aims to become a benchmark as a quality services company in the gastronomic sector.



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## Naturalwalks

Cal Marcús s/n · 17401 Arbúcies  
Tel. +34 662251059  
info@naturalwalks.com · www.naturalwalks.com

Our travel agency offers visitors the opportunity to discover the culture of the Empordà County and Catalonia through nature, via guided walks and demonstrations.

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## SK Kayak

Pg. Marítim, 4 · 17490 Llançà  
Tel. +34 627 433 332  
info@skkayak.com · www.kayakcostabrava.com

SK Kayak is a kayaking activities centre. The trips, which take place in the Cap de Creus Natural Park and the Aiguamolls de l'Empordà Natural Park, are a great way to discover the area's stunning scenery while paddling with

**Languages spoken:** Catalan, Spanish, English and French

The world of wine, cuisine, history and health are the result of the transformation of the original landscape of the area, and we are experts in creating a quality experience to get to know them, based on local herbs, mushrooms and algae.

**Languages spoken:** Catalan, Spanish, English, French and German

family or friends and enjoying direct contact with nature. It also organises a combination activity consisting of a kayak trip and a wine tasting.





OPEN YOUR MIND

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## Tasting and guide service

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### Laura Masramon, Empordà Personal Sommelier

Tel. +34 609 199 086  
sommelier@lauramasramon.com  
www.lauramasramon.com

Laura Masramon is a personal sommelier who specialises in Empordà wines. With her, you can learn about wines from the Empordà with a pairing of Catalan wines and cheeses or a wine tasting game, without leaving your home or hotel. Discover the Empordà, its spectacular vineyards, its wineries – from the historic to the avant-garde, and its local gastronomy. Make a wine purchase with personalised advice, following the D.O. Empordà Wine Route for a morning, either in the Alt Empordà or the Baix

**Price:** wine tours - from €35/person; private wine tasting - from €15/person

**Languages spoken:** Catalan, Spanish, English and French

Empordà. Team building activities for companies. Tasting workshops, such as the virgin olive oil tasting workshop, the cava and sparkling wines of the world workshop, or the Wines&Glasses workshop. Plan your stay at a gastronomic hotel or hire the services of a personal wine shopper to get the best available Empordà wines.





## Museums

### Sant Pere de Rodes Monumental Site

#### PORT DE LA SELVA

Camí del Monestir, s/n · 17489 El Port de la Selva  
Tel. +34 972 194 238 · santperederodes.cultura@gencat.cat  
www.patrimoni.gencat.cat/ca/coleccio/monestir-sant-pere-de-rodes

Right at the top of the Verdera Mountain Range, there is one of the most interesting monumental sites for finding out about the mediaeval world, Sant Pere de Rodes. Allow yourselves to be transported a thousand years back in time through the guided visits offered at the monastery, in the village and the church of Santa Creu de Rodes as well as in Verdera Castle. We encourage you to enjoy unique experiences, ranging

**Price:** to be consulted  
**Languages spoken:** Catalan, Spanish, French and English

from gymkhanas for all the family through to tasting DO Empordà wines paired with local products. You can also enjoy the restaurant at Sant Pere de Rodes, in the monastery's viewpoint, with a service that is as good as the views you will be able to see.

At the Sant Pere de Rodes Monumental Site, you will find a world waiting to be discovered!



### Palafrugell Cork Museum

#### PALAFRUGELL

Placeta del Museu del Suro s/n; 17200 Palafrugell  
Tel. +34 972 307 825  
info@museudelsuro.cat · www.museudelsuro.cat

The Cork Museum is an institution situated in the centre of Palafrugell, dedicated to researching and disseminating the heritage and areas connected with the Catalan cork sector. The centre's primary display is the building itself, an Art Nouveau cork factory designed by the architect General Guitart and built between 1900 and 1907. Nowadays, it houses the museum's different exhibition areas (cork production, processing and trading), which are arranged around a small courtyard planted with cork trees. Another important feature of

**Price:** to be consulted  
**Languages spoken:** Catalan, Spanish, French and English



the museum is the audiovisual display *Can Mario*, an exceptional story, which recounts the history of what was once the biggest cork factory in Spain and one of the most important in the world.

Check out our programmes for the temporary exhibition hall, the auditorium and the kids' and family-friendly activities and workshops. And if you are looking for something to buy, don't miss our cork-product shop. You'll always find a good reason to come back and visit the museum again.



## Castell de Peralada Wine Museum

### PERALADA

Pl. del Carme, s/n · 17491 Peralada  
Tel. +34 972 538 125  
infomuseo@castilloperalada.com · www.museucastellperalada.com

The Castillo Peralada Wine Museum is housed in the basement of the convent of El Carme, a 14<sup>th</sup> century building restored at the end of the 20<sup>th</sup> century. The present-day cava cellars were originally located here before being moved to the exterior in the 1960s. The museum displays all kinds of objects related to the culture of wine, spanning a period from the 4<sup>th</sup>

**Price:** to be consulted  
**Languages spoken:** Catalan, Spanish, French and English

century B.C. to the turn of the 20<sup>th</sup> century. The most noteworthy exhibits include the glass collection, with items dating all the way back to the 16<sup>th</sup> century, and the huge barrels with large wooden hoops that held thousands of litres and had to be built inside the cellars since they were too big to get through the doors. The visit forms part of the general visit of the castle museum.



## Gran Recosind

### CAPMANY

Pl. Major, 6 · 17750 Capmany  
Tel. +34 972 549 033  
info@granrecosind.com · www.granrecosind.com

This family-run museum houses a collection of utensils, objects and documents belonging to the Artizà-Cusí-Santamaria family, devoted to the world of vineyards and wine since 1680. The section devoted to Gregori Artizà (Capmany, 1839-1921), a school teacher by profession and writer of several books, is particularly noteworthy. In 1906, Gregori Artizà took part in the 1<sup>st</sup> International Congress of the Catalan Language, where he gave a lecture. The museum houses a copy of the congress book, which lists all the lectures given

**Price:** free of charge  
**Languages spoken:** Catalan, Spanish and French

there, along with a first edition (1918) of *Gràmatica catalana* by Pompeu Fabra. Gregori Artizà was given the task of detecting and monitoring phylloxera in the province of Girona and the museum displays several official documents, articles and utensils that he used in his study of this insect. As for the other items on display in the museum, it is worth mentioning three pieces of furniture listed as belonging to the 18<sup>th</sup> century Catalan farmhouse: a headboard in the Olot style, a bridal chest and the front of another bridal chest.



## Booking centre / Inbound travel agencies

### Ocio Vital - Food Wine Tours

C. Pintor Fortuny 10 – 14 · 08001 Barcelona  
Tel. +34 615 469 920  
hola@ociovital.com · www.ociovital.com

We create and hand-pick the best food & wine experiences and tours in Catalonia and other cities and wine regions of Spain. We offer a wide range of wine and gourmet tours & experiences to discover the authentic and local that there is in every city and destination.

What's so great about Food Wine Tours?

· We believe the best way to experience culture is through food.

**Languages:** Catalan, Spanish, French, English and Italian  
On Request: Portuguese, German, Slovenian and Swedish

- Advice you can trust: We believe in local.
- We believe in authentic experiences.
- We believe the best way to experience culture is through food.
- Advice you can trust: We believe in local.
- We believe in authentic experiences.



### Traditional Tours

C. del Pare Claret, 72 · 17480 Roses  
Tel. +34 972 152 564

Traditional Tours is an inbound travel agency located in Roses, in a spectacular setting with views of the Mediterranean and the Pyrenees.

The agency has been specialising in the organisation of tailor-made trips throughout Catalonia, the rest of Spain, Andorra and Portugal since 1993.

huub@traditionaltours.net · www.traditionaltours.net

The trips organised by Traditional Tours offer groups the chance to enjoy the cultural traditions of the country through routes and activities related to the world of wine, gastronomy, culture, language, folklore, etc. In addition to the typical excursions and visits to museums and monuments, customers can participate actively in Spanish, cooking and flamenco classes, etc.



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## Viemocions

C. de la Diputació, 279, 1r, 7a · 08007 Barcelona  
Tel. +34 934 877 626 · +34 673 279 235  
info@viemocions.com · www.viemocions.com

Viemocions is a travel agency specialising in wine tourism that offers exclusive sensations, experiences and emotions related to the culture of wine. Quality is the main criterion adopted by the experts at Viemocions in the design of the company's products, the aim of which is to give customers in-depth insight into the area, its culture and, in particular, the people who make up the geographical and human landscape of the country.

**Languages spoken:** Catalan, Spanish, English, French and Russian

Viemocions also has a division that specialises in the organisation of all sorts of wine-related events. All of the company's products are tailored to the preferences and needs of each customer. The company remains in constant contact with its customers, offering a personalised service by means of telephone, e-mail, social networks and the company website.



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# Transports

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## Estarriol Bus

Alt Empordà  
Tel. +34 972 500 403

Estarriol Bus is a family-run business founded in 1950 and dedicated to public passenger transport by road. Minibuses and buses for 16, 19, 26, 35 and 55 people are available. Estarriol Bus organises discretionary trips. We have a minibus in Alt Empordà with a vinyl advertisement of the DO Empordà Wine Route. We

[info@estarriol.com](mailto:info@estarriol.com) · [www.estarriol.com](http://www.estarriol.com)

offer personalised services for each client, including hikes, wine tourism and/or culinary tours, sports, business services, and shuttles.

We also offer special vehicles that are adapted for people with reduced mobility.





## Associated entities of the Route

### Cadaqués Town Council

Cadaqués Tourist Office  
C. des Cotxe, 2A · 17488 Cadaqués  
Tel. +34 972 258 315  
www.visitcadaques.org

### Calonge-Sant Antoni Town Council

Calonge-Sant Antoni Tourist Office  
Av. de Catalunya, 26 · 17252 Sant Antoni de Calonge  
Tel. +34 972 661 714  
www.calonge-santantoni.com · www.calonge.cat

### Cantallops Town Council

C. de les Escoles, 12 · 17708 Cantallops  
Tel. +34 972 55 48 85 · www.cantallops.cat

### Capmany Town Council

Pl. del Fort, 1 · 17750 Capmany  
Tel. +34 972 54 90 17 · www.visitcapmany.cat

### Cistella Town Council

Plaça Major, 4, 17741 Cistella  
Tel. +34 972 547 709 · www.cistella.cat

### Colera Town Council

Carrer Labrun, 34, 17496 Colera  
Tel. +34 972 389 050  
www.colera.cat

### Cruilles, Monells and St Sadurní de l'Heura Town Council

Carrer Església, 17121 Monells  
Tel. +34 972 630 898  
www.cmss.cat

### Figueres Town Council

Figueres Tourist Office  
Pl. del Sol, s/n · 17600 Figueres  
Tel. +34 972 503 155  
www.visitfigueres.cat

### Garriguella Town Council

C. de Sant Ferran, 1 · 17780 Garriguella  
Tel. +34 972 53 00 93 · www.garriguella.cat

### Llançà Town Council

Llançà Tourist Office  
C. Camprodon, 16-18 · 17490 Llançà  
Tel. +34 972 380 855  
www.visitllanca.cat

### Mollet de Peralada Town Council

C. de la Plaça, 12 · 17752 Mollet de Peralada  
Tel. +34 972 563 314 · www.molletperalada.cat

### Palamós Town Council

Palamós Tourist Office  
Pg. del Mar, s/n · 17230 Palamós  
Tel. +34 972 600 550  
www.visitpalamos.org

### Pau Town Council

C. del Rei, 2 · 17494 Pau  
Tel. +34 972 53 00 58  
www.pau.cat

### Peralada Town Council

Peralada Tourist Office  
Pl. de la Peixateria, 6 · 17491 Peralada  
Tel. +34 972 538 840  
www.visitperalada.cat

### Rabós d'Empordà Town Council

C. de la Plaça, 2 · 17754 Rabós d'Empordà  
Tel. +34 972 56 30 82 · www.rabos.cat

### Roses Town Council

Roses Tourist Office  
Av. de Rhode, 77-79 · 17480 Roses  
Tel. +34 972 25 24 00 · www.visit.roses.cat

### Sant Climent Sescebes Town Council

C. Magre, 21 · 17751 Sant Climent Sescebes  
Tel. +34 972 56 30 07 · www.santcliment.cat

### Ajuntament de Torrent

Pl. Major, 1 · 17123 Torrent  
Tel. +34 972 611 667  
www.ddgi.cat/torrent

### Torrent Town Council

Pl. Major, 1 · 17123 Torrent  
Tel. +34 972 56 30 07 · www.ddgi.cat/torrent

### Vall-llobrega Town Council

C. del Raval de Baix, 23 · 17253 Vall-llobrega  
Tel. +34 972 31 54 64 · www.ddgi.cat/vall-llobrega

### Vilajuïga Town Council

C. de Sant Sebastià, 39 · 17493 Vilajuïga  
Tel. +34 972 53 00 00 · www.vilajuiga.com

### Vilamaniscle Town Council

C. Figueres 5 · 17781 Vilamaniscle  
Tel. +34 972 530 831  
www.vilamaniscle.cat

**Espolla Town Council**

C. d'Amadeu Sudrià, 3 · 17753 Espolla  
Tel. +34 972 56 31 79 · [www.espolla.cat](http://www.espolla.cat)

**Catalan Cork Institute**

C. de Miquel Vincke i Meyer, 13 · 17200 Palafrugell  
[www.icsuro.com](http://www.icsuro.com)  
Tel. +34 972 30 56 61

**Alt Empordà County Council**

C. Nou, 48 · 17600 Figueres  
Tel. +34 972 503 088  
[www.altemporda.org](http://www.altemporda.org)  
[www.empordaturisme.com](http://www.empordaturisme.com)

**Baix Empordà County Council**

C. dels Tarongers, 12 · 17100 La Bisbal d'Empordà  
Tel. +34 972 642 310  
[www.visitemporda.com](http://www.visitemporda.com)

**Regulatory Council of the DO Empordà**

Av. de Marignane, 2 · 17600 Figueres  
Tel. +34 972 507 513  
[www.doemporda.cat](http://www.doemporda.cat)

**Route management body:****Costa Brava Girona Tourist Board**

Av. de Sant Francesc, 29, 3r · 17001 Girona  
Tel. +34 972 208 401  
[www.costabrava.org](http://www.costabrava.org)  
[costabrava@costabrava.org](mailto:costabrava@costabrava.org)



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## Culture

Culture on the Costa Brava and in the Girona Pyrenees stretches all the way back to the dawn of civilisation. Starting our journey in prehistoric times, we find megalithic monuments in the massifs of Albera and Les Gavarres, prehistoric caves in Serinyà and the ancient Iberian settlement of Ullastret, along with Romanesque, Gothic, baroque and modernist buildings scattered throughout the area. Our coast was visited and settled (especially for trading purposes) by the Greeks, Carthaginians and Romans, who not only left their imprint here but built towns such as Empúries, where today we can follow in the footsteps of those ancient visitors. The Middle Ages have left us exceptional works of architecture, such as the monasteries of Sant Pere de Rodes and Ripoll, whose stones speak to us of a thousand years of life and culture.

In recent years, through the eyes of artists, especially the masterly Salvador Dalí, we have discovered a new vision of our cultural and scenic surroundings, portrayed in priceless works of art. Today, the Dalí Triangle, consisting of the Dalí Theatre-Museum in Figueres, the Gala Dalí Castle-Museum in Púbol and the Dalí House-Museum in Portlligat, allows us to go on an almost metaphysical journey through a world of tormented nature and unique, idyllic settings.

In addition to the Dalí sites, Girona region is also home to over 55 museums, 550 monuments and renowned exhibition spaces, such as the Carmen Thyssen Space in Sant Feliu de Guíxols.

The Middle Ages have left us exceptional works of architecture, such as the monasteries of Sant Pere de Rodes and Ripoll, whose stones speak to us of a thousand years of life and culture.



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## Gastronomy

Today, in the early twenty-first century, **the Girona region is one of the world's major wine and food destinations.**

The innovative power and brilliance of the cooking at El Bulli pioneered a new era in gastronomic innovation, first influencing Catalan chefs and later spreading throughout Spain and Europe, eventually taking over the entire world.

Any great cuisine hinges on the quality of its local raw ingredients. And the Girona region is set against a backdrop favoured by nature, a place where the sea, the plains and the mountains meet, home to outstanding products including L'Escala anchovies; Palamós, Roses and Blanes prawns; Girona apples; DO Empordà wines; Santa Pau beans, as well as an entire range of cold meats and sausages, cheese, oils. . . Many of these products carry the Girona Excellent label.

The Girona region boasts **over 2,000 restaurants** that offer guests more than simply food, combining outstanding cuisine with a pleasant and memorable dining experience.

The Roca brothers' three-Michelin-star **El Celler de Can Roca** in Girona, which twice picked up Restaurant Magazine's World's Best Restaurant title (2013 and 2015), is not the only critically-acclaimed restaurant in Girona: **14 of the region's restaurants boast a total of 18 Michelin stars**, including Llançà Miramar restaurant, where Paco Pérez holds rank as the chef with the most stars in the region (five), and the two-star Les Cols in Olot, where chef Fina Puigdevall serves the highest expression of La Garrotxa's volcanic cuisine. Altogether, Girona is the region with the most Michelin stars per capita in the world.

Today, in the early twenty-first century, the Girona region is one of the world's major wine and food destinations. The Costa Brava is arguably at the forefront of culinary innovation as the world's greatest creative hub.



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## Nature and activity holidays

Outlined by the Pyrenees to the north and bathed by the Mediterranean Sea to the east, the counties of Girona are the perfect setting for enjoying outdoor activities. Thanks to its proximity to the Mediterranean, this end of the Pyrenees boasts a mild climate and a unique landscape. Visitors are immediately struck by the area's nature, with colours that change with the seasons, and by the wide range of sports and cultural activities on offer in the counties.

The magnificent sea and mountain setting is ideal for enjoying nature while having fun with adventure sports. Combine state-of-the-art modernity with a journey into the past, exploring the legacy of Romanesque art and the traditions that celebrate the origins of this rich land. All of this can be found in the same destination, with many different facets but one common denominator: a love of adventure.

The magnificent sea and mountain setting is ideal for enjoying nature while having fun with adventure sports.



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Laura Masramon, Empordà Personal Sommelier · Pàg. 94

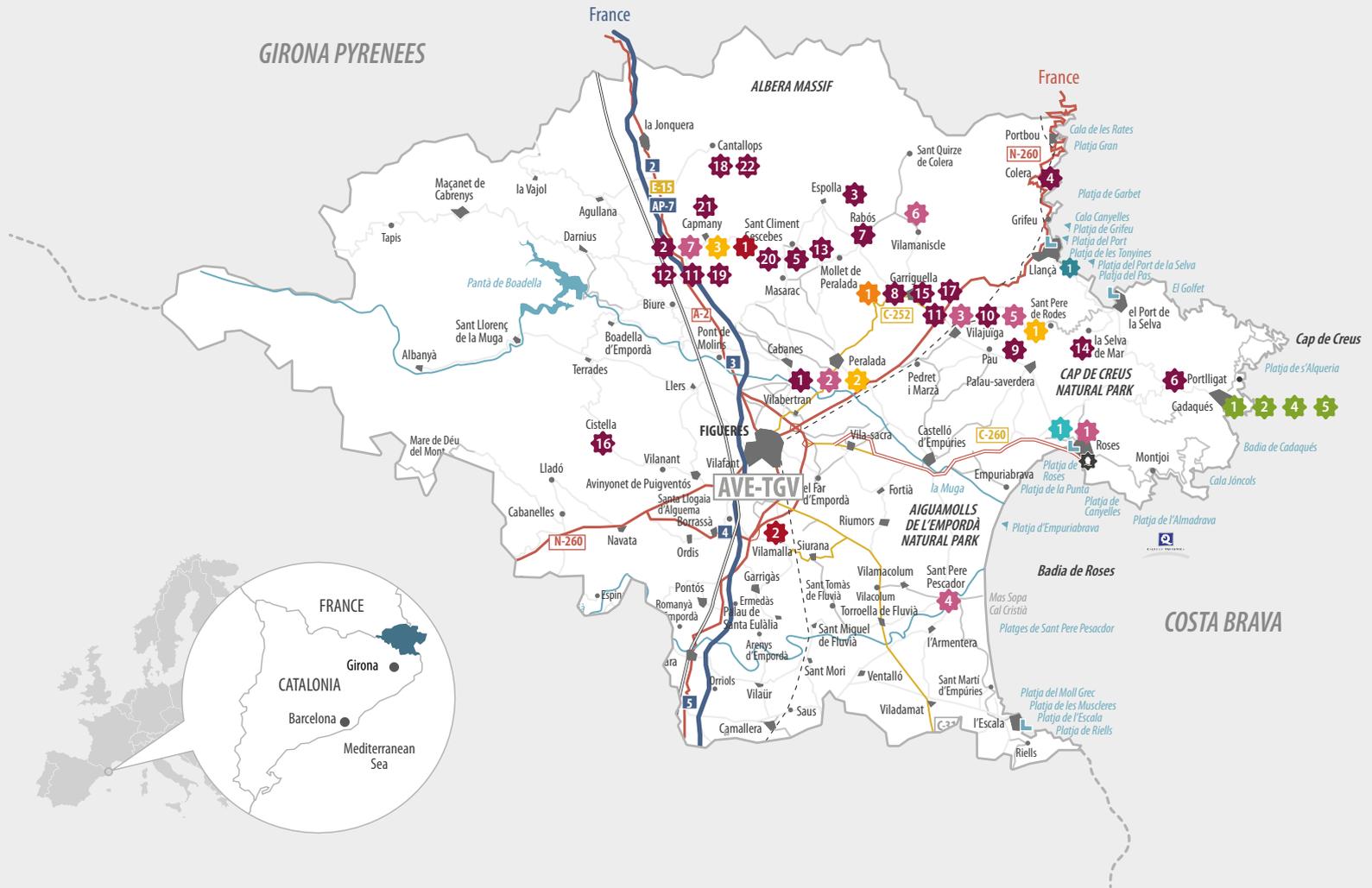
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# GIRONA PYRENEES



# COSTA BRAVA

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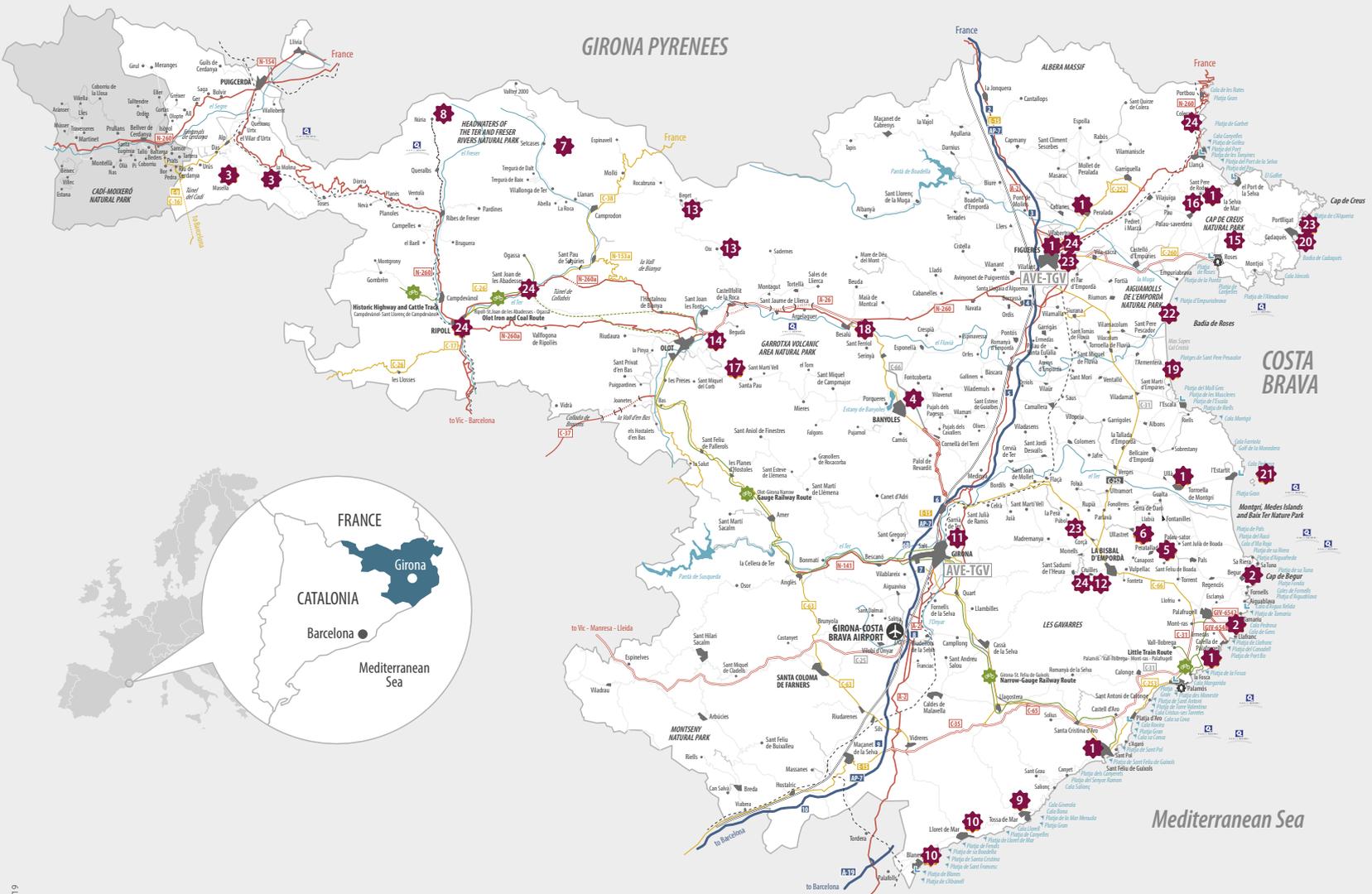


# Map

## Main attractions

- 1** Music Festivals of the Costa Brava and Pirineu de Girona  
Peralada, Cap Roig, Torroella de Montgrí, Porta Ferrada (Sant Feliu de Guíxols), Sant Pere de Rodes, Schubertiada and Sons del Món
- 2** Coves of Begur and Palafrugell and Sant Sebastià Lighthouse
- 3** La Molina-Masella
- 4** Lake of Banyoles
- 5** Medieval Towns of Pals and Peratallada
- 6** Iberian Settlement of Ullastret
- 7** Camprodon Valley
- 8** Valley and Sanctuary of Núria
- 9** Vila Vella or Old Town of Tossa de Mar
- 10** Gardens of the Costa Brava (Santa Clotilde, Pinya de Rosa and Marimurtra)
- 11** Old Town of Girona
- 12** Pottery of La Bisbal
- 13** Alta Garrotxa (Oix and Beget)
- 14** Garrotxa Volcanic Area Nature Park
- 15** Cap de Creus Nature Park
- 16** Sant Pere de Rodes
- 17** Santa Pau
- 18** Besalú
- 19** Ruins of Empúries
- 20** Cadaqués
- 21** Montgrí, Medes Islands and Baix Ter Nature Park
- 22** Marshes of the Aiguamolls de l'Empordà Nature Park
- 23** Dalí Triangle (Museums of Figueres, Portlligat and Púbol)
- 24** Romanesque  
Santa Maria de Ripoll, Sant Joan de les Abadesses, Sant Quirze de Colera, Santa Maria de Vilabertran, Sant Miquel de Cruïlles
- 25** <Surf and Turf> cuisine (throughout the region)

# GIRONA PYRENEES



# Map key

	Toll motorway
	National main road
	Dual carriageway
	Major road
	County road
	Local road
	Under construction
	Other roads
	River
	Rack railway
	Motorway symbol
	Motorway exit
	National main road symbol
	County road symbol
	Major county road symbol
	New code system
	High-speed rail station
	County boundary
	Railway
	AVE (High-speed train)
	Greenway
	Tunnel



## Blue flag beaches 2018

Awarded by the European Union to beaches for the quality of their water and services



## Blue flag harbour/marina



## Cruise port



## Eco-Management and Audit Scheme - EMAS 2018

**Begur:** Aiguablava Sailing Club

**Blanes:** Blanes Sailing Club, Blanes Marina.

**Calonge:** Cala Cristus - Ses Torretes, Platja Torre Valentina, Platja Sant Antoni, Platja Es Monestri and seafront promenade of the town.

**Castelló d'Empúries:** Platja d'Empuriabrava.

**El Port de la Selva:** El Port de la Selva Sailing Club, El Port de la Selva Harbour.

**L'Escala:** L'Escala Marina, L'Escala Sailing Club

**L'Estartit:** L'Estartit Marina

**Llançà:** Llançà Marina, Llançà Sailing Club

**Palafrugell:** beaches of Port Bo, El Canadell, Llafranc, Tamariu and Calella de Palafrugell

**Palamós:** beaches, coves, Palamós Marina, Palamós Harbour, seafront promenade and urban parks.

**Platja d'Aro:** Port d'Aro Sailing Club

**Roses:** beaches of Santa Margarida, Salatar, el Rastrell, la Nova, la Punta, Palangrers, Canyelles-Bonifaci and L'Almadrava, coves of Murtra, Rustella, Calís, Montjoi, Calitjàs, Pelosa, Canadell, Jóncols, Roses Marina, Fishing Port of Roses and seafront promenade.

**Sant Feliu de Guixols:** Sant Feliu de Guixols Marina

**Torroella de Montgrí:** Platja Gran, Estartit Sailing Club and seafront promenade of L'Estartit



## ICTE "Q" certificate for tourism quality 2018

**Calonge:** Platja de Sant Antoni

**Castell-Platja d'Aro:** Platja Gran of Platja d'Aro and Platja de sa Conca

**Castelló d'Empúries:** Platja d'Empuriabrava

**Torroella de Montgrí:** Platja Gran of L'Estartit

**Cerdanya:** La Molina ski and mountain resort

**Garrotxa:** Garrotxa Volcanic Zone Natural Park

**Ripollès:** Vall de Núria ski and mountain resort

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## Symbols



Museum



Restaurant / meals



Golf



Shop



Wine therapy treatment



Meeting room / incentive activities



Walking tour



Horseback tour



Bike tour



Farm shop



Olive oil press



School visits



Accommodation



Exhibition



Wheelchair accessible (please check the degree of accessibility with each company)

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**DO Empordà Wine Route**  
Costa Brava  
Pirineu de Girona



 **Costa Brava  
Pirineu de Girona**



Costa Brava Girona Pyrenees  
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Wine Route**  
[www.costabrava.org](http://www.costabrava.org)



Diputació de Girona

**G!rona** Patronat de Turisme  
Costa Brava Girona

