**Gastronomic Territorie**

**And Museums, Traditional Markets and Other Food and Wine Experiences**

**What to Visit**

**Basque Coast**

The Flavour of Ports

The best proof of the “maritima” (maritime) label is one of the richer of Basque gastronomy: the wine called txakoli, which must be served very cold. Filling the pan with the aromas of the sea and sand, and fusing the Bermeo and Getaria at their foot, it is the first taste of the Basque coast, a region that is the essence of the Basque country.

**Txakoli Territory**

**The Other Basque Wine**

Txakoli is a story that starts in the last decades of the 19th century, when some private owners, convinced that it was a wine that had to be found, decided to recover the txakoli vine, which was already on its way to extinction. Since then, this cool, aromatic drink of txakoli, with the unmistakable aroma of the sea, has been produced in the provinces of Bizkaia and Alava.

**Txakoli Days**

- Zarautz (August)
- Aia (April)
- Larrabetzu (March)
- Getaria (January)

**Txakoli Museum**

History, production, wineries, tourism, gastronomy, architecture and art is reinventing the txakoli industry stage. An oenological culture that offers different scenic routes, txakoli wineries, tourist lodging, restaurants, etc... so you can enjoy an Atlantic climate, although only the first two demand dining tables, perfect for pairing with fish and seafood.

**Txakoli Route**

Agora, you can enjoy theTxakoli Route, www.rutadelvinoderiojaalavesa.com

**Idiazabal Territory**

A Cheese Shaped Work of Art

Idiazabal is a characteristic and unique cheese, which is produced from sheep’s milk in the north of the province of Vizcaya. It is one of the most famous cheeses in Basque country and one of the most popular in the world.

**Idiazabal Cheese Interpretation Centre**

Idiazabal is a cheese shaped work of art. its production is a laborious process that involves the use of traditional methods. The cheese is made from sheep’s milk that is carefully selected from the best flocks in the region. The milk is then renneted and aged in wooden boxes for three months. The cheese is then cut into small blocks and sold.

**Idiazabal Cheese Route**

CANTERA • COW AND FISH ROUTE

**Riaño**

A cheese made in the Cantabrian mountains region of Spain.

**Traditional Markets**

**ARARA**

A market with traditional products, located in the heart of the town.

**San Sebastián**

A market with traditional products, located in the heart of the town.

**Idiazabal**

A market with traditional products, located in the heart of the town.

**Txalaparta**

A market with traditional products, located in the heart of the town.

**RIOJA ALAVESA Wine Route**

**WHERE WINE IS A PASSION**

Basque Country is known for its wine and gastronomy, but it is also home to some of the most beautiful landscapes in Europe. The Rioja Alavesa region is one of these places, where you can enjoy a wine tasting experience.

**WHAT TO VISIT AT THE WINE ROUTE**

- Celebrating the wine festivals in Laguardia, Estella, and Haro.
- Visiting the historic city centre.
- Strolling along the thematic route.
- Attending a probaketa, a guided visit to a winery.
- Tasting at a cider house.

**WHAT ELSE TO VISIT**

**CIDER TERRITORY**

**Getaria**

A town known for its fishing industry and its annual Bream day. This day is celebrated with a special faire, where you can try local cuisine and purchase cheese first hand.

**Bermeo**

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**Getaria**

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**Other Museums of Interest**

**Sagardoetxea, Basque Cider Museum**

www.sagardoetxea.com

**BICKатери, Basque Wine Museum**

www.bickerteri.com

** IIDIAZABAL**

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**Villa-Lucia**

A market with traditional products, located in the heart of the town.

**SALTMUSEUM**

www.museoa.de/saltmuseum

**Donostia-San Sebastián**

A market with traditional products, located in the heart of the town.

**Shepherd Day in Ordizia, the first Wednesday of Easter week.**

**SHEPHERD DAY IN ORDIZIA**

This is a traditional event where shepherds from Ordizia and several other towns from the province of Gipuzkoa gather to celebrate the return of the flock from the mountains. It is a day to honor the hard work of the shepherds and the importance of their role in the area.

**Special Faire**

A special faire held in Ordizia and other towns in the province of Gipuzkoa. This event is held in March and is known for its traditional Basque cuisine, music, and dance. It is a popular event for locals and tourists alike.

**Canneries**

Cannoning is a traditional fishery practice that is still practiced in the area. It involves using a cannon to shoot fish into a net that is waiting on the shore.

**Arrantza**

A market with traditional products, located in the heart of the town.

**Idiazabal**

A market with traditional products, located in the heart of the town.

**Barranco de Oria**

A market with traditional products, located in the heart of the town.

**SHEEP FESTIVAL**

Sheep farming is a traditional practice in the area. The sheep festival is held in June and celebrates the hard work of the shepherds.

**Located in the heart of the town.**

**Idiazabal**

A market with traditional products, located in the heart of the town.

**BARRANCO DE ORIA**

A market with traditional products, located in the heart of the town.

**Arrantza**

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The Basque Country is without contest the gastronomic capital of Europe. In this land of lakes, valleys, mountains, and forests, a thousand gastronomic traditions find their origins, which together with the great talent of the chefs, give the Basque Country a unique flavor and feel. The Basques are not only known for their rich gastronomy but also for their veneration of nature and the land that sustains them. In the Basque Country, food is not just a means of survival; it is a fundamental pillar of their identity and culture.

## Restaurants

### Altas to Gastronomy

It is said that Euskadi is the only place where you talk about food while walking. Throughout the country, one can find a multitude of high-end restaurants focused on the best seasonal products that the Basque Country offers, creating a gastronomic experience that is deeply rooted in the identity of the area.

Some outstanding restaurants include:
- **Mugaritz**: Bilbao
- **Azurmendi**: Bilbao
- **Zortziko**: Bilbao
- **Eneko**: Amorebieta-Etxano
- **Andra Mari**: Alameda
- **Kaia-Kaipe**: San Sebastián
- **Larrabetzu**: Lasarte-Oria, Gipuzkoa
- **Elena & Juan Mª Arzak**: San Sebastián

### The World’s 50 Best Restaurants

The following restaurants are among the best in the world, according to the World’s 50 Best Restaurants list:
- **El Celler de Can Roca**: Girona, Spain
- **Noma**: Copenhagen, Denmark
- **Osteria Francescana**: Modena, Italy
- **Denominación de Origen**: Bilbao, Spain
- **Mugaritz**: Bilbao, Spain

### Michelin Stars

Several restaurants in the Basque Country have been awarded Michelin stars, including:
- **Mugaritz**: Bilbao, Spain (3 Michelin Stars)
- **Azurmendi**: Bilbao, Spain (3 Michelin Stars)
- **Zortziko**: Bilbao, Spain (3 Michelin Stars)
- **Eneko Bilbao**: Bilbao, Spain (2 Michelin Stars)
- **Andra Mari Alameda**: San Sebastián, Spain (2 Michelin Stars)
- **Singular Iñigo Lavado**: Bilbao, Spain (2 Michelin Stars)
- **Kaipe**: San Sebastián, Spain (1 Michelin Star)

### Repsol Suns

Several restaurants in the Basque Country have been awarded Repsol Suns, including:
- **Mugaritz**: Bilbao, Spain
- **Azurmendi**: Bilbao, Spain
- **Zortziko**: Bilbao, Spain
- **Singular Iñigo Lavado**: Bilbao, Spain
- **Kaipe**: San Sebastián, Spain

## Quality

### Cider Houses

Cider houses (sagardotegiak) are a crucial part of Basque culture. They are not just places to drink cider but also to experience Basque traditions. Many cider houses include live music (akelarre) or traditional Basque dancing (zapateo), creating a unique atmosphere.

### Pastry and Sweet Shops

Basque Country is famous for its sweet shops (merchadurak), which offer a variety of traditional sweets and pastries. Among them, the Basque cake (txuleta) is a must-try. The Basque cake is a rich, dense cake with a caramel-like flavor, typically made with eggs, sugar, and almonds.

### Pastry and Sweet Shops

The Basque Country is also known for its impressive array of desserts. From the traditional Basque cake (txuleta) to the unique Koldun, a sweet pastry filled with cream and topped with almond paste, these desserts are a testament to the region’s culinary traditions.

### Pillar Table Woods

Pillar Table Woods is a unique restaurant that offers a culinary experience that is both traditional and modern. The restaurant uses seasonal ingredients and offers a variety of dishes that are a blend of traditional and contemporary flavors.

### Quality Guarantee

Euskadi Gastronomy is committed to ensuring the quality and authenticity of its gastronomic offerings. The Euskadi Quality Guarantee is a system that ensures that products and services linked to Euskadi Gastronomika meet the highest standards of quality and authenticity.

## Where to Eat

### Gastroonomic Temples

The Basque Country is renowned for its world-renowned restaurants. The Euskadi Gastronomic Temple (euskadinusketa) is a network of high-end restaurants that are committed to offering the best gastronomic experiences in the Basque Country.

### Gourmet Shops and Nolleteas

Euskadi Gastronomika is home to a variety of gourmet shops and nolleteas, where you can find a wide selection of high-quality products, from traditional Basque dishes to unique artisanal goods.

## What to Purchase

### Basque Country Souvenirs

The Basque Country is famous for its souvenirs, which are a reflection of the region’s rich cultural heritage. These souvenirs include:
- **Euskadi Products**: Handcrafted souvenirs that reflect the region’s rich cultural heritage.
- **Basque Handicrafts**: Traditional Basque crafts, such as leatherwork, pottery, and weaving.

### Products with Denomination of Origin

Many products in the Basque Country have Denomination of Origin status, which guarantees their quality and authenticity. These products include:
- **Arantzazu**: A type of Basque cheese with a unique flavor and aroma.
- **Txakoli**: A light and tangy wine that is typical of the Basque Country.
- **Idiazabal Cheese**: A hard cheese with a rich, nutty flavor.
- **Gernika Pepper**: A type of pepper that is used in traditional Basque dishes.

## The Best Way to Enjoy It

The Basque Country is home to a variety of experiences that allow visitors to immerse themselves in the region’s rich cultural heritage. These experiences include:
- **Cultural Tours**: Guided tours that explore the region’s history, culture, and gastronomy.
- **Gastronomic Tours**: Tours that focus on the region’s best restaurants and cuisine.
- **Traditional Events**: Participation in traditional Basque events, such as the festival of the Basque cake (txuleta) or the international gastronomic festival of the Basque Country.

### The Seal That Guarantees High Quality Food and Drink

Euskadi Gastronomy is committed to ensuring the highest standards of quality and authenticity in all of its gastronomic offerings. The seal of quality guarantees that products and services linked to Euskadi Gastronomika meet the highest standards of quality and authenticity.

### And the Guide That Guarantees the Best Way to Enjoy It

Euskadi Gastronomika offers a variety of guides and maps that help visitors explore the region’s best restaurants, cultural attractions, and gastronomic experiences. These guides are available in both printed and digital formats.

**Basque Country**

**Gastronomy**

**The Basque Country**

**Euskadinusketa**

**Euskadi Gastronomika**

**Euskadi Productos as Illustrations**

**Euskadi Gastronomika Guides**

**Euskadi Gastronomika Maps**

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