

galicia

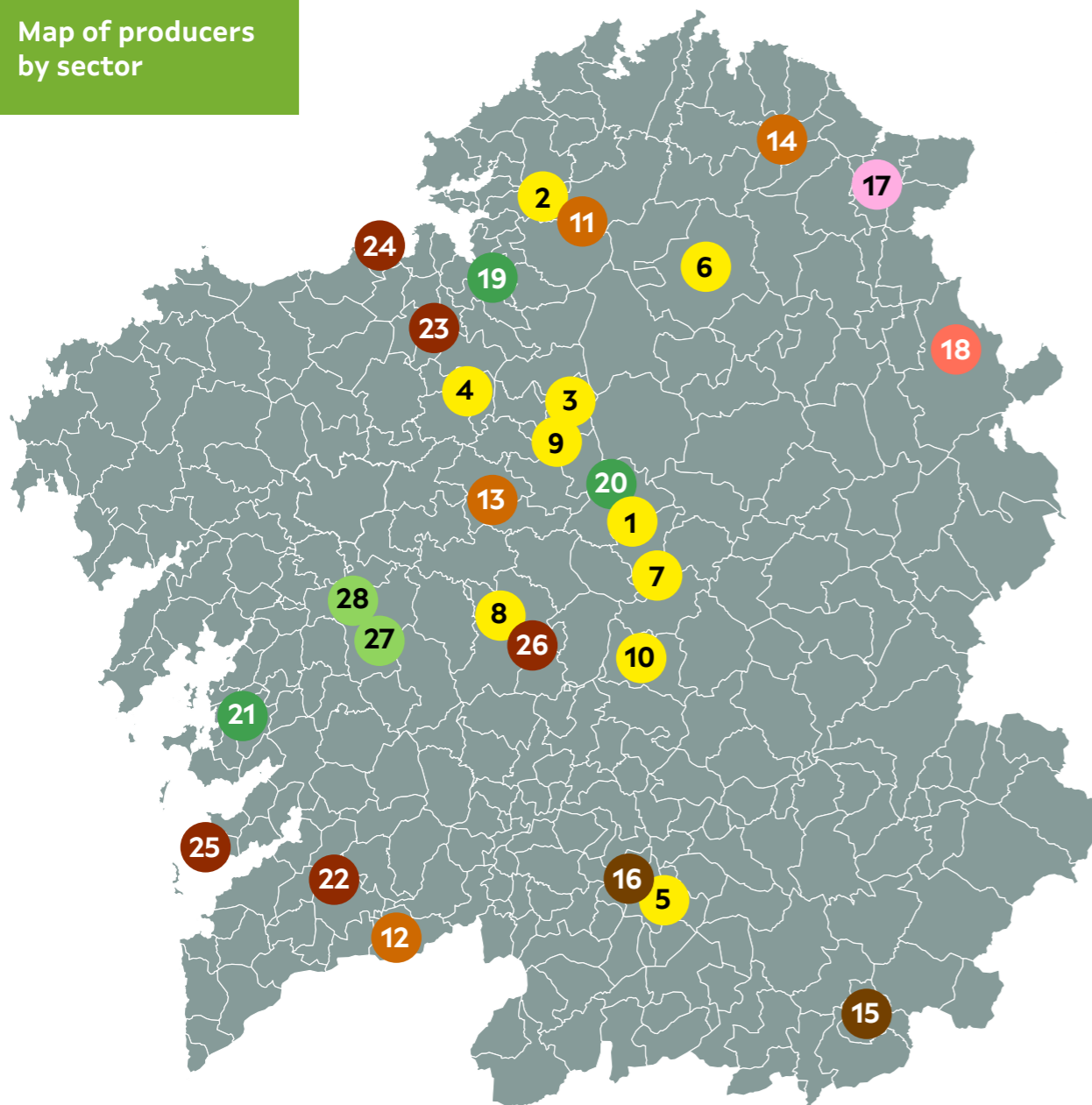
Flavours with roots



XUNTA
DE GALICIA

EN

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GALICIA, FLAVOURS WITH ROOTS

Galicia boasts a wealth of tourist attractions, in particular the variety and beauty of its landscapes, combined with a highly acclaimed gastronomy of the finest quality.

However, it must not be forgotten that neither textures of its lands nor the flavours of its rich cuisine would be possible without a third ingredient: agri-food producers. The meadows, cornfields, fruit and vegetable farms and forest plantations are all examples of human intervention on the land, and it is these producers that tend and care for the rich green tapestry that covers Galicia. Our generous and fertile nature and the skilled hand of our artisanal food producers are responsible for Galicia's well-stocked pantry and its abundance of quality produce.

Galicia tastes delicious because it is filled with flavours and wisdom. Galicia tastes of tradition, of sunshine and rain, of the unhurried passing of the seasons. Galicia is wise thanks to the experience and loving care dedicated to the land and the environment.

Galicia is revealed through its ancestral culture buried deep in far-reaching roots, inviting visitors to discover it.

It is within this context that the idea emerged to provide visitors details of those facilities associated with the primary, agro-livestock or transformation sectors that offer tours providing a first-hand insight into their production processes, which in the majority of cases are based on traditional or artisanal methods, even in industrial or semi-industrial settings.

It is a way of highlighting one of the Galicia's key economic sectors and of satisfying tourists' desire to enjoy unique and differentiated experiences that enable them to discover the land and its people at first hand.

"Galicia, flavours with roots" features a range of products and producers that open their doors to visitors, proud of what they do and how they do it. Revealing their secrets and offering visitors the chance to get to know them on their home ground is their finest presentation card, and they are confident that visitors will appreciate the quality of their products.

It is the opportunity to discover another side to Galicia which, despite forging the essence and identity of this land, often remains anonymous.

Allow us to introduce you to the protagonists: honey and cheeses, tea plantations, candied chestnuts, hops, aromatic plants, craft beers, cider, Lourenzá broad beans, *botillo* and *androlla* sausages, cottage cheese and yoghurts, etc.

Join us on a fascinating journey through new and delicious experiences...

Enjoy!



Ecoagroturismo Arqueixal

THE ORIGINS

It all began in the heart of the region known as A Ulloa, when, more than 30 years ago, the current owner joined the family business and restored a number of houses in order to set up a pioneering eco-agrotourism project.

The idea was based on traditional cheese-making, and little by little a further three elements were added to make up the four pillars of Arqueixal: the production of organic milk, the cheesery – part of the Protected Designation of Origin (PDO) Arzúa-Ulloa –, active eco-agrotourism, and the culture of traditional know-how.

Contact

XOSÉ LUIS CARREIRA

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Finished product

Cheeses holding the Protected Designations of Origin (PDO) Arzúa-Ulloa and Tetilla. Yoghurt. Fresh milk.

Experience and activities associated with the farm and the finished products.

Visiting times

By appointment.

Prices

Ask for details.

Shop

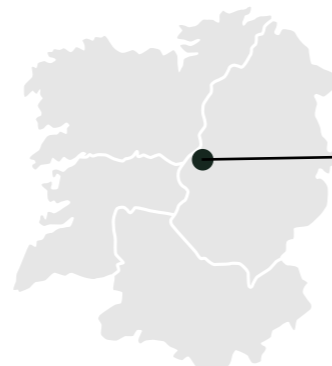
■ Physical ■ Online

WHAT WE DO

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Arqueixal is committed to the recovery of rural areas, and in particular their ethnographic and ethnological heritage. We offer various experiences in which visitors can discover the local culture and take part in the day-to-day life in a Galician village. They can participate in activities related to eco-agrotourism such as tending the kitchen gardens, milking the cows, collecting the eggs laid by our hens or making cheese using artisanal methods.

We also have activities designed especially for children and families, and you can even experience life in a country cottage as it was in the 1920s.



Cooperativa Campo Capela

THE ORIGINS

This cooperative includes 33 small-scale producers who breed their livestock on the pasture land – weather permitting. The result is a range of fresh, artisanal products with the authentic flavours of our land and guaranteed origin. One of its cheeses holds the Tetilla Cheese Protected Designation of Origin (PDO).

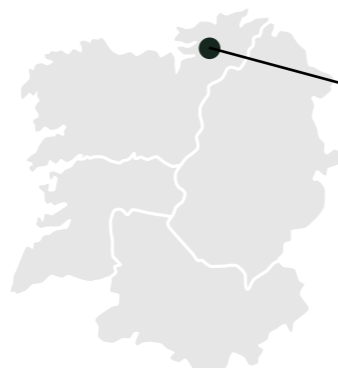
A quarter of the milk produced is used for the cooperative's own cheese production and the remainder for the brand's other dairy products.

This cheesery has received numerous prizes including the gold medal at the World Cheese Awards.

Contact

VANESSA SECO

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15613 A Capela (A Coruña)
-  43.45423, -8.04752
-  981 459 028 / 618 04 06 65
-  info@coopcapela.com
-  www.campocapela.com



Finished product

Cheeses made with unpasteurised milk. A range of varieties: soft, semi-cured or mouro, with Celtic pig chorizo sausage, Tetilla Cheese Protected Designation of Origin (PDO), winter cheese, cottage cheese, butter.

Visiting times

By appointment. Fridays and Saturdays.

Prices

Ask for details, as they may vary depending on the group number or type.

Shop

■ Physical ■ Online



WHAT WE DO

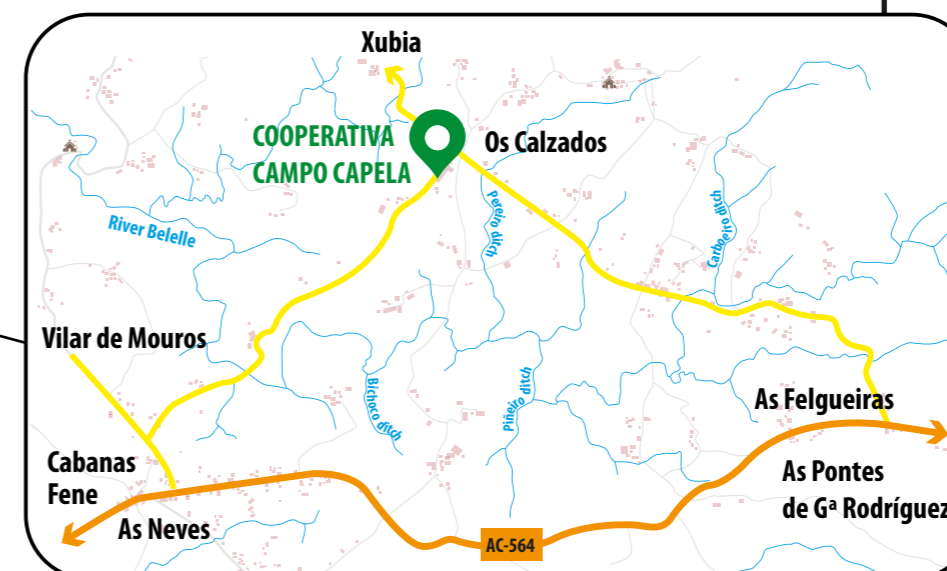
S

ituated in Os Calzados, in the municipality of A Capela, during your visit you will be able to tour our facilities and learn about our cottage cheese, Campo Capela's best-known product. We also produce fresh, soft, semi-cured and cured cheese, as well as butter and cream.

You will be able to watch a video about the cooperative and our production processes, and there is also an area for tasting sessions.

Other attractions include a visit to our dairy farms and feed mill, which enable us to cover all stages of the process, from the feed for our cattle to the production of cheese and other dairy products.

Visits are arranged in accordance with the group types, and include technical visits for skills centres, programmes for schools, families and the general public.



Casa do Queixo

THE ORIGINS

This is the story of Pepe and Isolina in Casal de Abaixo. Together, and with the help of Pepe's siblings, they care for their animals and make cheeses.


However, in the year 2000, they decided to embark on a new creative venture centred on cheese, the landscape and traditional customs.

They restored a barn and installed a kitchen for use as a shop and tasting area and created a zoo farm with domestic animals. They opened a hostel and also restored a mill that transports us back into the past, just like Casa Vella, which today houses a museum and shop.


Since then, Casa do Queixo has continued its mission to teach the visitors of today what life was like when Pepe and Isolina decided to make cheeses together.


Contact


ÁNGEL LÓPEZ

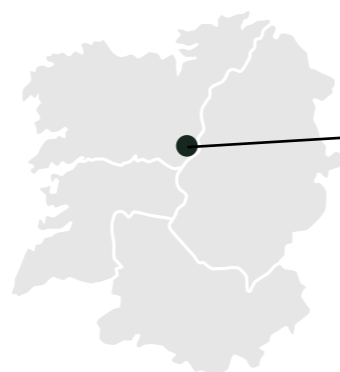
 Casal de Abaixo, 2 Grixalba
15815 Sobrado (A Coruña)

 43.087, -7.97272

 650 955 265

 info@casadoqueixo.com

 www.casadoqueixo.com



Finished product

Tetilla and Arzúa-Ulloa Protected Designation of Origin (PDO) cheeses.

Visiting times

Visits (families, schools and groups): times vary depending on the activities. Prior booking only.

Shop-tasting session: times arranged on booking.

Prices

Low season

(1st September – 30th March):

• Activities: € 16 per child (VAT included)

High season (1st April – 30th June):

• Activities: € 18 per child (VAT included)

Children's menu: € 7 per child (VAT included)

Menu in the shop-tasting area for accompanying persons: € 12 (VAT included)

Cost of activities and lunch: € 25 (VAT included)

Shop

Physical Online

WHAT WE DO

F

arm, hostel, shop-tasting area and museum-shop. We offer a wide range of options suitable for families, groups and schools.

The activities are organised as follows:

Leisure activities

- Artisans for a day • Environmental games
- Traditional games • Autumn treasure hunts (autumn special) • Magosto chestnut festival (autumn special) • Colours and aromas art workshop • Carnival games and period costumes (carnival special).

Production activities

- Learning about domestic animals (feeding, care, breeding, milking, etc.)
- Sheep wool production • Vegetable growing (organic kitchen garden)
- Fertilizers and compost • Seeds (history, importance, use...) • Cereals for human and animal use • Tools (needs and uses)
- Caring for and feeding free-range pigs (winter special).

Gastronomy activities

- Turning milk into cheese • Cereals (bread, biscuits, confectionery, etc.) • Milling and recovery of natural resources • Cooking traditional dishes • Working with fruit and vegetables • Making chorizo sausages and pork scratchings, etc. • Making traditional carnival products.

History activities

- Discovering landscapes and constructions from different seasons and periods
- Travelling back in time to discover what life used to be like • Field day to discover plants and typical constructions, their use and history • Watermill trail (legends and traditions).

Casa Grande de Xanceda






THE ORIGINS

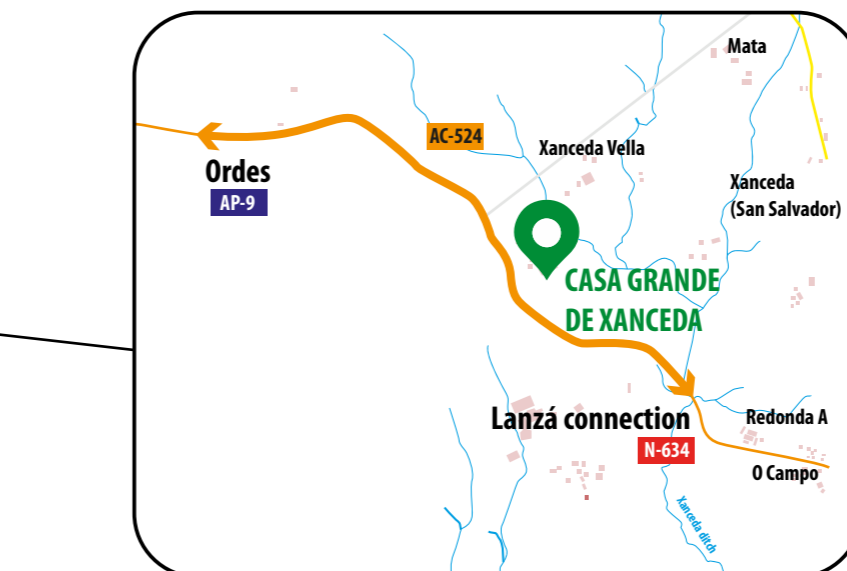
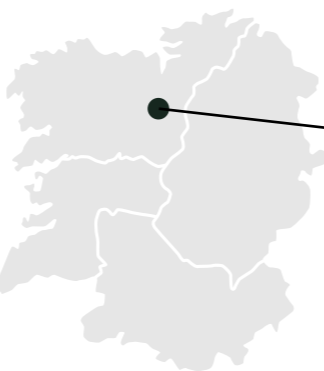
The Casa Grande de Xanceda dates back to the 1960s when the Fernández-Armesto family began tending their cattle based on eco-friendly principles that would protect and enhance the value of the countryside. A commitment that remains firmly in place today, based on a philosophy that foment animal wellbeing, biodiversity, respecting nature and caring for the environmental and cultural heritage.

Each year, the "Xanceda commitment" (to the environment, animals and the countryside) attracts more than 5,000 visitors to its facilities.

Contact

BEATRIZ CAO (ECOVISIT COORDINATOR)

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-  43.08149, -8.25765
-  981 687 007
-  ecovisitas@casagrandexanceda.com
-  www.casagrandexanceda.com



Finished product

Milk, cheese, yoghurts and other organic dairy products.

Visiting times



See the website for times and booking details.

Prices

€ 6 for the standard eco-visit lasting 1 hour 30 minutes.

The Eco-shop is open from Monday to Friday between 9 a.m. and 7 p.m.

Shop

 Physical  Online



WHAT WE DO

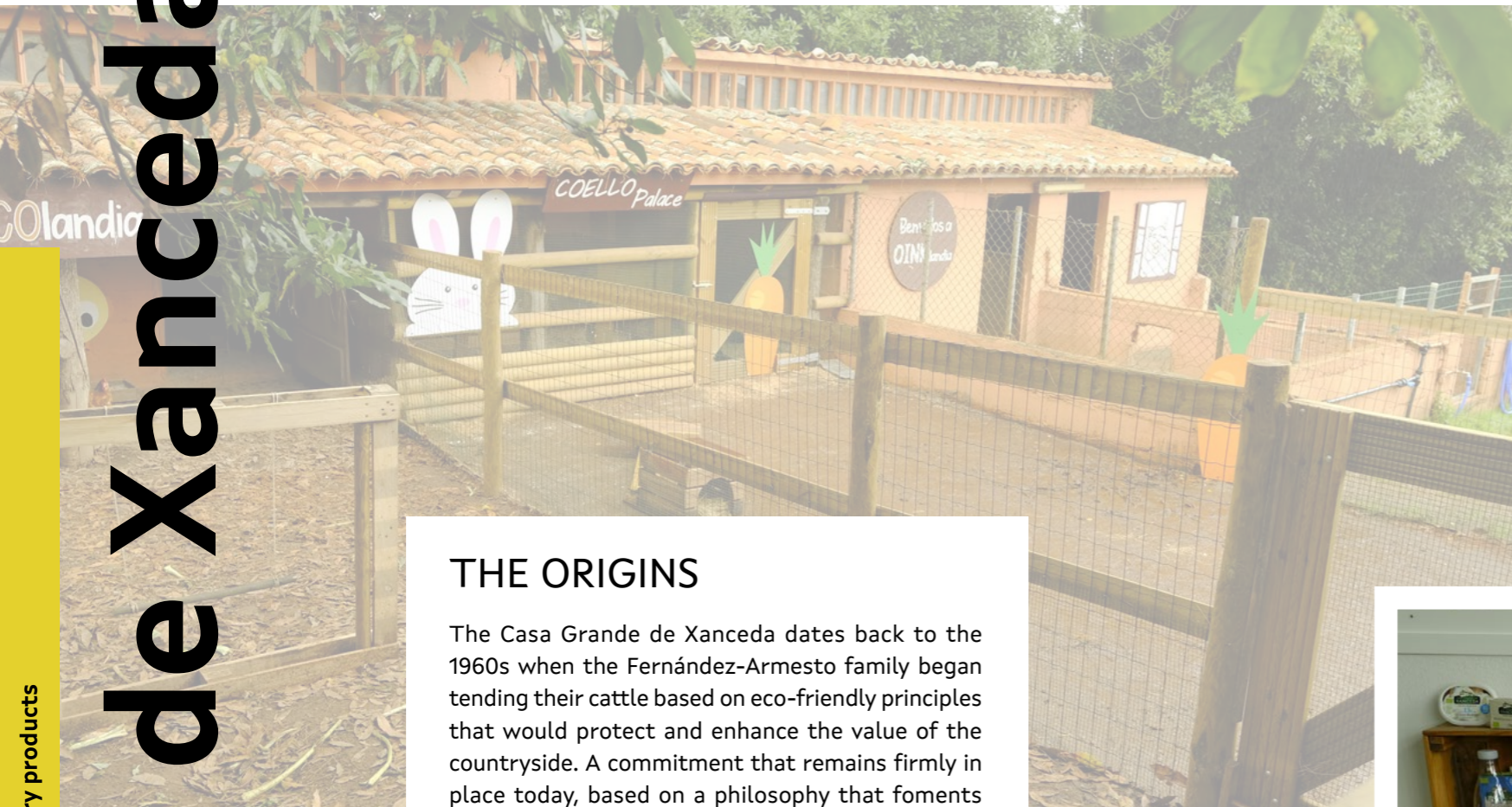
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family farm producing organic milk and its derivatives. We have 200 hectares of grass and wood lands where almost 400 cows graze freely.

The name of the farm comes from the 18th century country house which stands on our lands. Today it houses our offices and the shop selling products certified by the Galician Regulatory Council for Organic Agriculture (yoghurts, kefir, cheeses, etc.).

In addition to the traditional features, such as a Galician raised granary or hórreo, there are also various areas where younger visitors and adults alike can learn about organic milk production and meet the farm animals: apart from the cows, we also have rabbits, donkeys and bees, to name but a few.

We organise all types of tours, ranging from the standard eco-visit to programmes for schoolchildren and professionals, as well as special experiences (*Samaín* -Halloween-, Easter, Christmas, etc.). We comply fully at all times with the health regulations in force and adopt all the necessary safety measures required for agro-livestock farming.



Ecoespazo do Rexo

THE ORIGINS

The Silvo-Pastoral O Rexo School project was set up in the year 2000, thanks to a collaboration agreement between the Ramón González-Ferreiro Foundation and the local authority in Allariz. A cheese dairy was set up on the grounds with Latxa sheep from the Basque Country, which produce milk for cheese production.

Students from various universities and Vocational Training centres (FP in its Spanish initials) carry out internships at the school.

In collaboration with other local producers, the experience of the Silvo-Pastoral School has contributed to the introduction of new territorial management models and the recovery of abandoned rural areas. The school's staff and facilities are always ready to contribute to initiatives that will contribute to the development the Galician countryside.

Contact

ROSI QUINTANA BLANCO

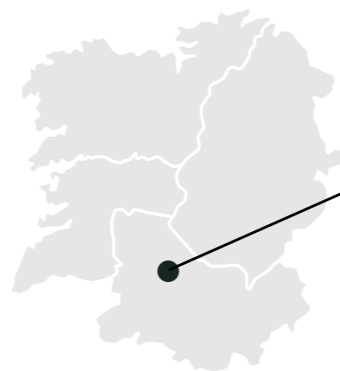
📍 Ecoespazo do Rexo. Requeixo de Valverde
32667 Allariz (Ourense)

📞 42.19723, -7.76009

☎ 628 603 082

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🌐 www.orexo.gal



Finished product

It is the first sheep's milk cheese to be made in Galicia using unpasteurised milk. In collaboration with the organic milk company "Ecoleia" they also produce cow's milk cheeses.

Visiting times

Guided tours for families or individuals, subject to prior booking on the website. Specially tailored programmes for groups, associations and schools, etc.

Prices

Ask for details.

Shop

■ Physical ■ On line

WHAT WE DO

R

exo Ecospace, located in the Área de Allariz Biosphere Reserve is owned by the Ramón González Ferreiro Foundation.

We are a resource, support and complement for school programmes, associations and families.

Our facilities (workshop, farm and cheesery) have been adapted for an educational project aimed at raising awareness and promoting rural development initiatives that will contribute to the conservation of the environment.

We use games, group dynamics and songs to provide visitors with an insight into the Biosphere Reserve's flora and fauna, offering them the chance to learn about farmwork, environmental awareness, and the cheese production process, etc.

The centre was built in accordance with bioclimatic criteria and is powered by renewable energies that make use of natural resources, aligning the facilities with the philosophy underlying the educational project.

The facilities also include a shop where visitors can sample products made by O Rexo and also other producers in the Área de Allariz Biosphere Reserve.

Queixería Don Crisanto



THE ORIGINS

Tradition has been upheld across generations since, in the 1960s, Consuelo Cendán began production of the cheeses that are typical of this area of Terra Chá, and which today are included in the San Simón da Costa Protected Designation of Origin (PDO).

Her grandson, Crisanto Cuba, founded the current cheese factory more than 30 years ago. His efforts have been continued by his children (José Ramón, Rocío and María).

Using the milk from the family's own cows, they produce their famous cheeses under the "Don Crisanto" trademark and which hold Protected Designation of Origin status.

In 2017, their ongoing commitment to quality earned them the award for Spain's best cheese in an event organised by the Spanish Ministry of Agriculture with 300 participants.

Contact

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📞 43.36773, -7.63512

☎ 982 525 637

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🌐 www.queixeriacrisanto.com



Finished product

San Simón da Costa and Tetilla cheeses with Protected Designation of Origin (PDO), traditional Galician cheese, Patelo cheese, cured cheese and cottage cheese.

Visiting times

By appointment.

Prices

Ask for details.

Shop

■ Physical □ On line

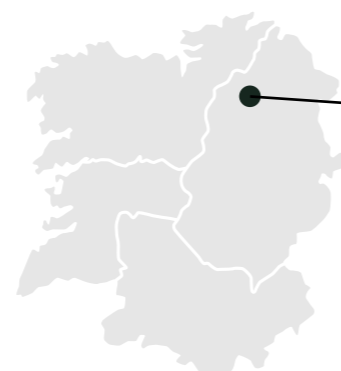


WHAT WE DO

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t our facilities in Moreda, in the parish of Lanzós, you can learn about the production of one of Galicia's most famous cheeses, San Simón da Costa, from which the Designation of Origin takes its name.

Our cheese is produced using artisanal methods, following the family tradition. At our cheesery you will be able to watch a video about the production process, before enjoying a tasting session of our Protected Designation of Origin (PDO) cheeses, as well as other traditional Galician varieties, similar to Arzúa-Ulloa and Tetilla.



Granxa Maruxa

AS ORIXES

The farm was set up more than 50 years ago by Marta and María's parents, but 23 years ago, their daughters decided to turn it into an eco-friendly concern. Thanks to their efforts, today the farm holds the seal awarded by the Galician Regulatory Council for Organic Agriculture (CRAEGA).


They also received an award from the Galician Rural Development Agency (AGADER) for Innovation by Countrywomen.


They are also committed to visibilizing the role of women in rural areas (earning them the "I am a Woman" Award from the Lugo Association of Women Entrepreneurs) and LGTBIQ+ groups, as organisers of the Agrocuir Festival.


Their spirit of collaboration is also present in their involvement with Milhulloa, a company that produces and sells the "Muuhlloa" range of cosmetics, spices and infusions. In short, a dynamic mix of collaborative work, research and innovation.


Contact


MARÍA ÁLVAREZ

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 616 78 90 09

 muuhlloa@gmail.com

 www.muuhlloa.com



Finished product

Organic milk and yoghurts, as well as cosmetics produced in collaboration with Milhulloa.

Visiting times

By appointment.

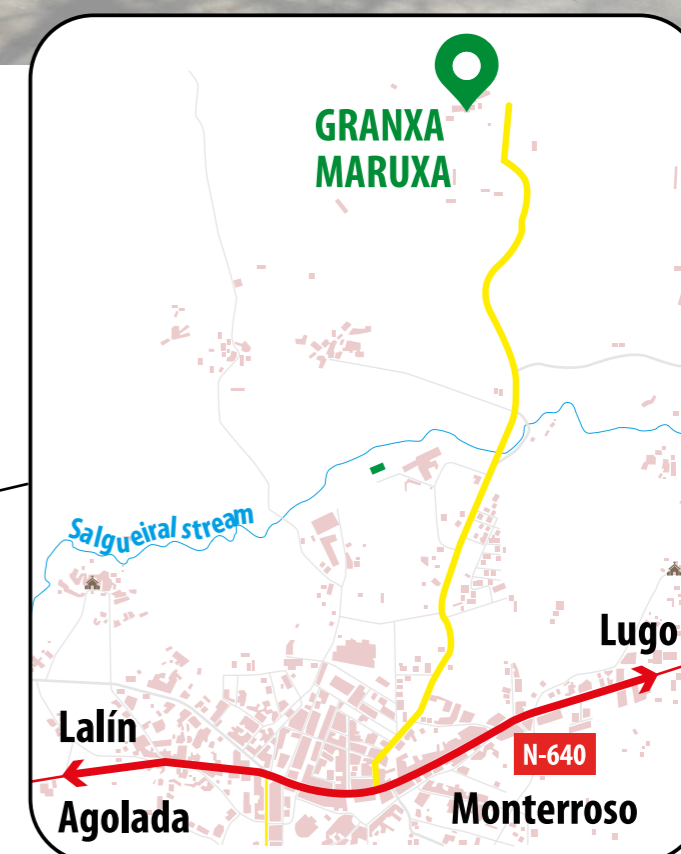
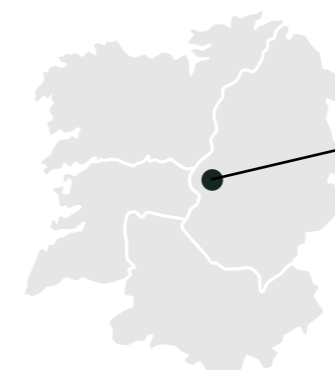
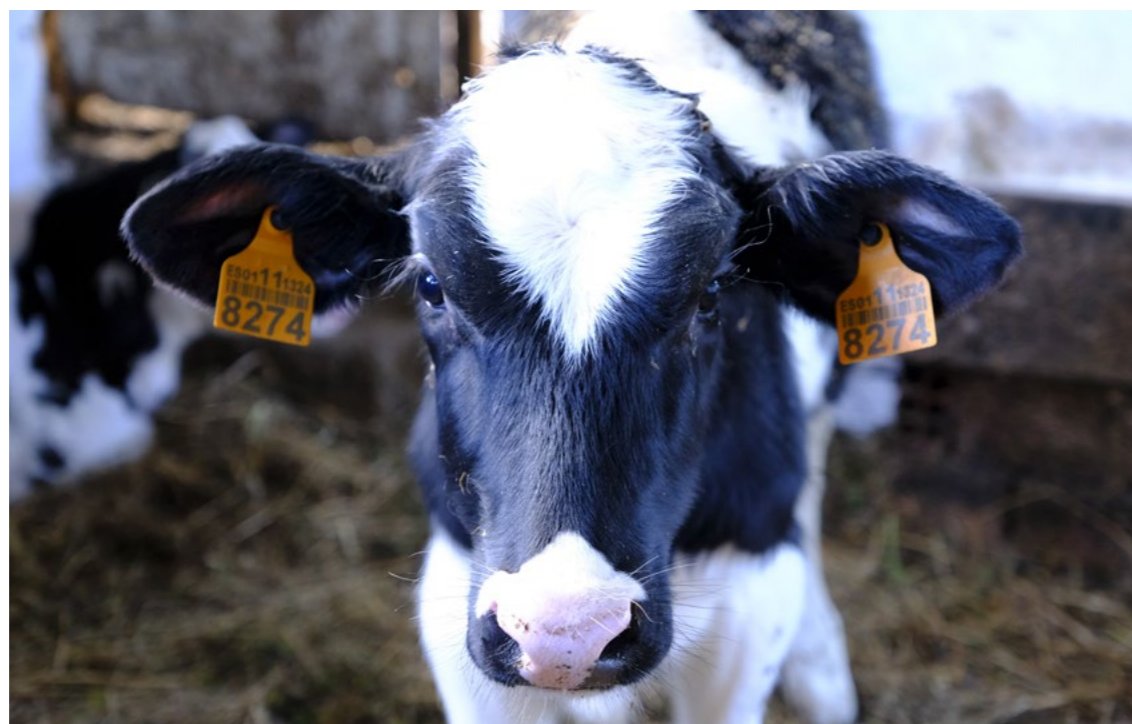
Shop

 Physical  Online (Muuhlloa)

WHAT WE DO

Granxa Maruxa is situated in Cumbras, just outside Monterroso, next to a dense oak wood where you will discover a series of panels with information about some of the female figures who have played an important role in our history and culture, yet who remain relatively unknown.

The farm, decorated with brightly coloured murals, offers a fascinating insight into the production of organic milk, which has been our mission since our early days, earning us the seal awarded by the Galician Regulatory Council for Organic Agriculture (CRAEGA). Observing the calves and cows in their stalls or grazing freely in the nearby mires is an experience that both adults and children will enjoy.



Lácteos Pazo de Anzuxao

THE ORIGINS


The cheesery was founded in the mid-1970s for the production of Tetilla cheese from its own milk. Over the years, the factory has built up a solid reputation for the quality and flavour of its products, enabling it to expand whilst remaining true to the traditional methods and attention to detail of its early days.


Today, the cheeses are made from pasteurised milk from local cows, which is subject to strict testing and controls in official laboratories as well as in the factory's own facilities in order to guarantee optimum quality.


Today, in addition to Tetilla cheese, the cheesery produces Arzúa-Ulloa cheeses, which also hold a Protected Designation of Origin (PDO). Other products in their range include cheese blocks, semi-cured cheese made according to their own recipe and a cheese made from semi-skimmed milk that is rich in flavour.


Contact


JAVIER SAMPAIO

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36512 Lalín (Pontevedra)

 42.71072, -8.18833

 986 794 135

 info@lacteosanzuxao.com

 www.lacteosanzuxao.com



WHAT WE DO

A

large country house that is typical of the area, with a raised granary and gardens welcomes visitors. Ample parking space available.

From the enclosed glass section of our visitor area, you will be able to observe the production zone.

There is also an area for tasting sessions and a room where a video about our company is shown, as well as section where visitors can purchase our products.

Finished product

Tetilla and Arzúa-Ulloa Protected Designation of Origin (PDO) cheeses, semi-cured and mature cheeses, cottage cheese.

Visiting times

Monday to Friday:

Mornings: from 9 a.m. to 2 p.m.

Afternoons/evenings: from 4 p.m. to 8 p.m.

Saturdays, Sundays and Public Holidays:

Mornings: from 10 a.m. to 2 p.m.

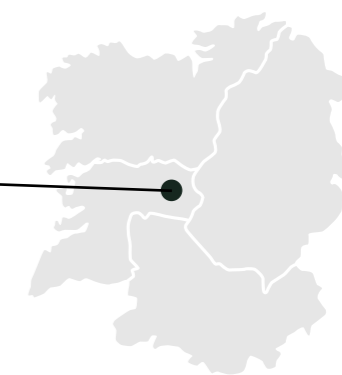
Prices

Free tours.

Free tasting sessions.

Shop

Physical Online



O Brexero de Grixalba S.L.






THE ORIGINS

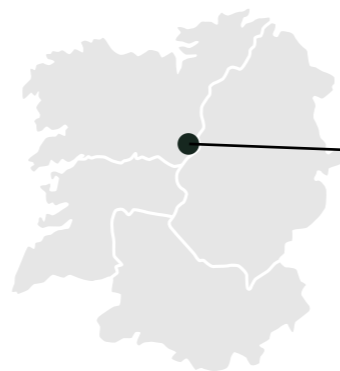
O Brexero de Grixalba S.L. was founded in February 1991, when three cattle farmers from the parish of Grixalba, in the municipality of Sobrado, decided to set up a joint venture for the use of the milk produced on their family farms. The result was a cheesery that employs traditional methods to produce Arzúa-Ulloa and Tetilla Protected Designation of Origin (PDO) cheeses.

Over time, they began to produce other types of cheese, such as spicy or semi-cured cheeses.

Contact

DIVINA SANTOS

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15815 Sobrado (A Coruña)
-  43.08739, -7.97224
-  981 195 242
-  info@queseriabrexero.es
-  www.queseriabrexero.es



Finished product

Tetilla, Arzúa-Ulloa and Arzúa-Ulloa Curado Protected Designation of Origin (PDO) cheeses. Mature cheese and spicy cheese.

Visiting times

Afternoons, from Monday to Friday.
By appointment.

Weekends, mornings and afternoons.
By appointment (groups only).

Prices

€ 2 - € 3.

Shop

Physical Online

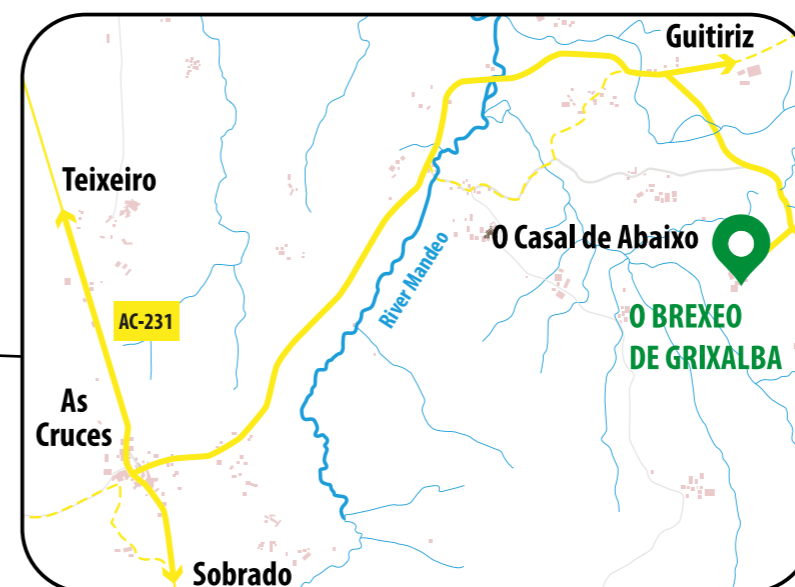


WHAT WE DO

O

ur cheese factory is under the Protected Designations of Origin (PDO) Tetilla Cheese and Arzúa-Ulloa, making the different cheeses from pasteurised milk collected in the area.

Visits to our facilities take place outside production times for health and hygiene reasons. Visitors will have the chance to obtain a first-hand insight into how we transform milk into cheese using artisanal methods and remaining true to tradition.



Queixería Airas Moniz



THE ORIGINS






Airas Moniz is the initiative of three people with a profound love for their land and the desire to prove that the countryside has a promising future thanks to their three passions: cheese, animals and the rural world.

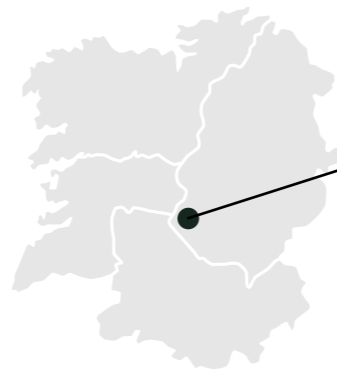
Ana, Ricardo and Xesús are pioneers in the production of cheese, made from unpasteurised milk from Jersey cows that graze freely.

After 6 years, in 2017 the farm began to bear fruit, receiving a number of prizes in various competitions and international fairs. Despite this success, the venture remains true to its founding principles: sustainability, future, nature, quality and passion.

Contact

XESÚS MAZAIIRA

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-  www.airasmoniz.com



Finished product

Cheeses and butters.

Visiting times

By appointment on 621 201 478.
Minimum groups of 2 people, maximum 10.

Prices

€ 15 guided tour without tasting session.
€ 38 guided tour with tasting session.
Children aged 2 to 10 years, free of charge.

Shop

Physical Online



WHAT WE DO

The cheesery is situated in Outeiro, in the parish of San Salvador de Asma, just outside the town of Chantada and surrounded by pasturelands where cows graze.

Our facilities offer you the chance to discover a cheesery with a difference, with its own free-grazing herd of Jersey cows, where we use unpasteurised milk to produce cheese that is matured in chambers made of stone, brick and wood. You will learn about the various production processes for each of our cheeses and butter.

During the visit, you will also be able to taste the three types of cheese we produce ("Terra", soft cheese, "Savel", blue cheese and "Cithara" semi-cooked cheese), as well as our butter.

To round off your visit, you will see the sheds and meadows where our magnificent cows graze, starting with the calves, the youngest members of our family.



Casa do Mel de Goente





THE ORIGINS

The Casa do Mel is supported by an association made up of some 300 Galician beekeepers, with a particularly strong presence in the northern areas of the autonomous community. It was founded 18 years ago by 15 beekeepers. Today, there are 135 producers working under the Miel de Galicia Protected Geographical Indication (PGI).



Contact

MANUEL FERREIRA

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-  info@casadomel.es
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Finished product

Honey and derivative products.

Visiting times

Family and group visits, by appointment. There are also guided tours of the Nature Centre and apiaries in "La Escombrera", the Endesa restoration zone.

Prices

Ask for details.

Shop

Physical Online

WHAT WE DO

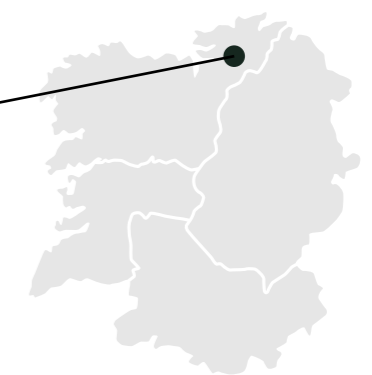
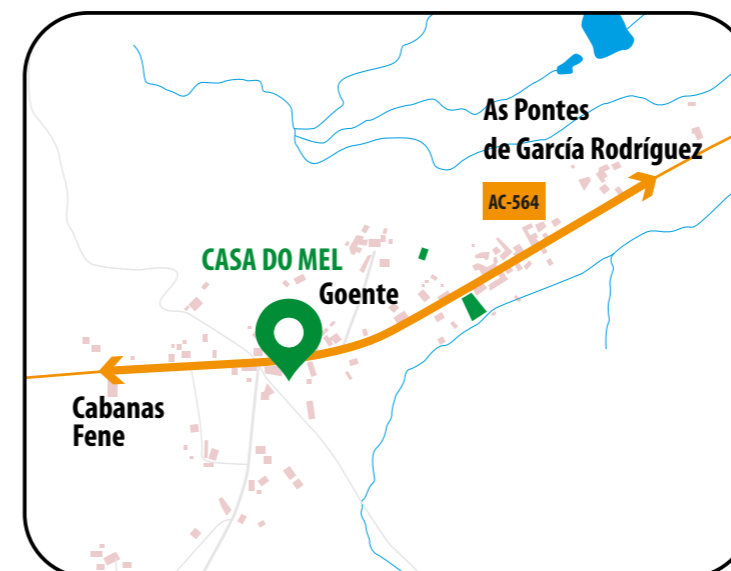
A

t our facilities, located at one of the entrances to the Fragas do Eume Nature Park, we carry out activities designed to raise awareness of bees and their world.

We also provide training and advice for beekeepers with courses and technical workshops. There is also a laboratory for honey quality control testing.

In addition, we organise wax workshops and tasting sessions of the various types of honey our members produce.

In the area of the former spoil tip of As Pontes mine, which today has been completely recovered and restored, we organise guided tours with the Casa do Mel, the only organisation allowed to access this restricted area. There you will find the Nature Centre and the training, selection and production apiaries. You can choose between a short walking tour of some 4 km, or a longer visit of approximately 13 km. Another unique experience is inhaling the air of a beehive and enjoying the aromas of nectar, honey or propolis.



Cooperativa Condado Paradanta

THE ORIGINS

It was founded in 1996, five years after the first edition of As Neves Cottage Cheese and Honey Fair, in order to meet the demand generated by this event. It also provided an opportunity for standardising the production processes in order to obtain quality brands.

The cooperative remains true to tradition, producing the original As Neves cottage cheese, as well as the honey that sweetens it for use in desserts and gourmet dishes.

The cooperative members also organise the As Neves Cottage Cheese and Honey Fair, which in 2013 was declared a festival of Galician Tourist Interest. They have received numerous awards for their work and products.

Contact

ALEJANDRO MARTÍNEZ

📍 Praza Maior, 8
36440 As Neves (Pontevedra)

📞 42.0903, -8.41872

☎ 986 648 625 / 629 813 675

✉ info@condadoparadanta.com

🌐 www.condadoparadanta.com



WHAT WE DO

The visit to the facilities provides an insight into the production methods of the municipality's star product, the famous As Neves Cottage Cheese, which pairs to perfection with the honey that is also produced by the cooperative. Using quality certified 100% Galician milk from neighbouring farms, we produce this cheese which is unlike any other in Galicia, with its own unique character including its typical shape and production method.

You will have the chance to sample both products at our tasting sessions, together with other local produce, such as wines included in the Rías Baixas Designation of Origin (DO), in particular from the Condado do Tea sub-zone.

Finished product

Honey and cottage cheese.

Visiting times

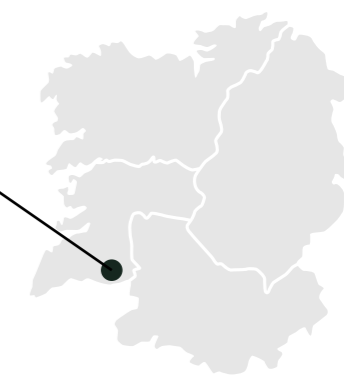
By appointment.

Prices

Ask for details.

Shops

■ Physical ■ Online



O Enredo do Abelleiro Museo Vivente do Mel

THE ORIGINS

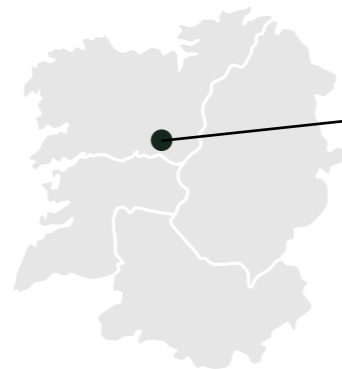
Isidro Pardo's passion for bees inspired him to create this museum and pass on his admiration and love for these insects to his daughters.

This is a living museum that provides an insight into the visions of our ancestors, yet which also shows the diversity of products and methods associated with modern-day apiculture. Located in a setting where the beehives cover a large area, visitors can learn about the work of the beekeeper – in the workshops and the apiaries –, observe the process of extracting, decanting and bottling the honey in three rooms equipped with cutting-edge facilities, and also taste and purchase the various natural products from our bees on sale.

Contact

AMPARO PARDO

-  Portodemouros, Dombodán
15819 Arzúa (A Coruña)
-  42.85645, -8.19592
-  981 508 072 / 646 387 863
-  info@abelleiro.com
-  www.abelleiro.com



Finished product

Honey and derivatives.

Visiting times

Monday to Sunday:

Mornings: 11 a.m. to 2 p.m.

Afternoons/evenings: 4 p.m. to 8 p.m.

Prices

Museum admission: € 3 per person

Technical explanation: € 10 (duration: 1 hour)

Wax workshop: € 3 per person

Beekeeper's workshop: € 6 per person

Bottling workshop: € 3 per person

School visit vouchers: € 10 per person

Check availability

Shop

 Physical  Online



WHAT WE DO

The main building houses the exhibition area and shop, where visitors can purchase the full range of products from bees for human use. Our facilities also include a photo gallery showing images of key moments in the life cycle of the hives.

We also explain the activities that take place in the various rooms, including extraction, the start of the process; decanting, where the honey is left to rest for 15 days in order to remove the microparticles of wax that remain on the surface; and bottling, where the jars are filled with honey under strict conditions of hygiene and quality, and then labelled, providing consumers with full details of the product.

There is also a laboratory, where we carry out chemical and enzyme analyses on the honey (in order to guarantee its quality and purity), and a lecture room where talks and workshops, etc. are held.

The observation beehives are another attraction: here visitors can discover the marvellous world of these fascinating animals.

O Trobo Museo do Mel

THE ORIGINS

Marifé Sixto is the heir and custodian of a family tradition of wax and honey makers. In 1990, she created "O Trobo, Mel do Valadouro", a trademark included in the Mel de Galicia Protected Geographical Indication (PGI). She takes parts in numerous tasting competitions and her products have received gold, silver and bronze medals.

Contact

MARIFÉ SIXTO

-  Tras dos Ríos, 4 A Laxe
27778 O Valadouro (Lugo)
-  43.55659, -7.44005
-  626 162 791
-  otrobo@hotmail.com
-  www.facebook.com/otrobo



WHAT WE DO

Just a short distance from Ferreira we find the village of Tras do Río, in the parish of A Laxe, where the facilities of O Trobo are located, as well as the apiary, apple orchards and chestnut groves.

Visitors will be able to enjoy an educational and interactive experience, learning about life inside the hives, and the various tasks the bees carry out from birth.

Other spaces take us back to the early days of modern apiculture, with exhibits of immense historical value that form part of the family's legacy. Some items are more than 80 years old and other date as far back as the 18th century.

The visit ends with a tour of the current facilities where the honey is extracted and bottled.

Finished product

Honey, pollen, wax and derivatives.

Visiting times

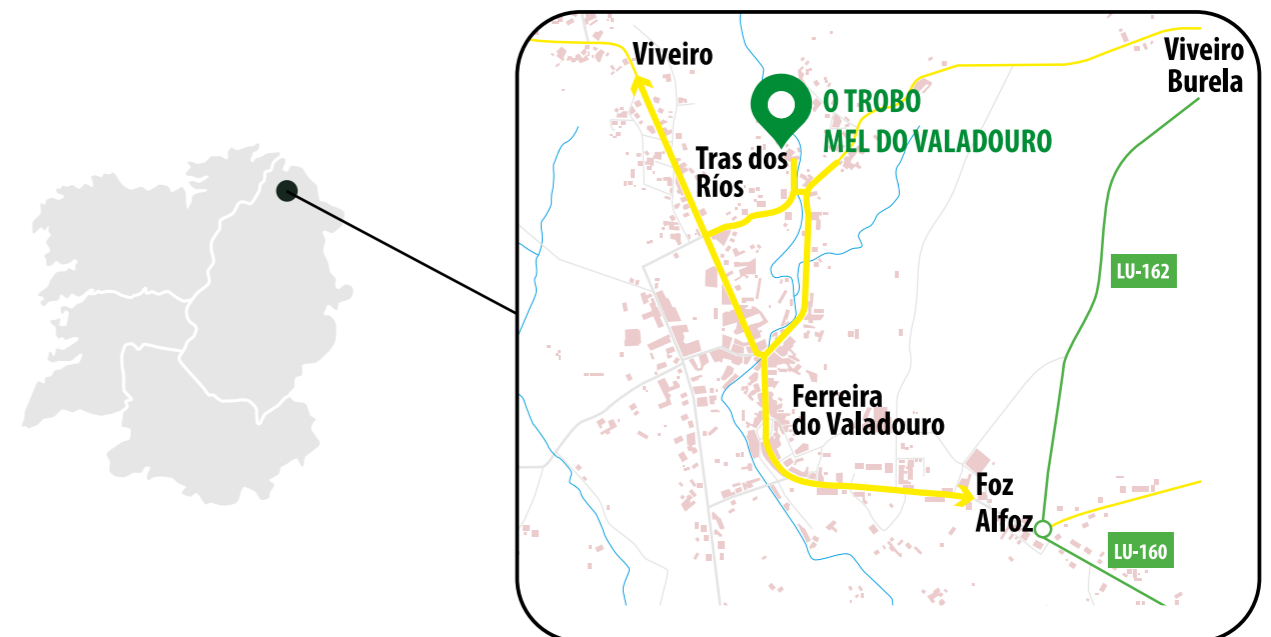
By appointment. Visits last approximately 1 hour 30 minutes.

Prices

€ 3 per person

Shop

Physical Online



Centro de Interpretación da Castaña

THE ORIGINS

The rectory in Trasestrada fell into disuse at the end of the 20th century. However, thanks to an agreement between the Diocese of Ourense and Riós local authority, and the collaboration of the autonomous government (Xunta de Galicia), it has now been restored and given new uses:

In 2001, the Chestnut Interpretation Centre (CIC) was opened. Later, given its location next to the Camino Sanabrés, part of the Way of Saint James, it was used as a hostel.

In 2017 it was renamed Reitoral da Chaira and in addition to the uses mentioned above, it became a space for culture and dissemination.

Contact

MARÍA DOLORES GARCÍA RÚA

Barrio Eirexa, 13 Trasestrada
32611 Riós (Ourense)

41.99848, -7.3111

667 466 073

areitoraldachaira@gmail.com

www.facebook.com/reitoraldachaira



Finished product

Self-guided tours of the CIC and guided tours of the rectory.

Visiting times

There are two ways of arranging a visit:
1. Booking via the website
2. By appointment: contact the centre to arrange a date and time.

Prices

Free of charge.

Shop

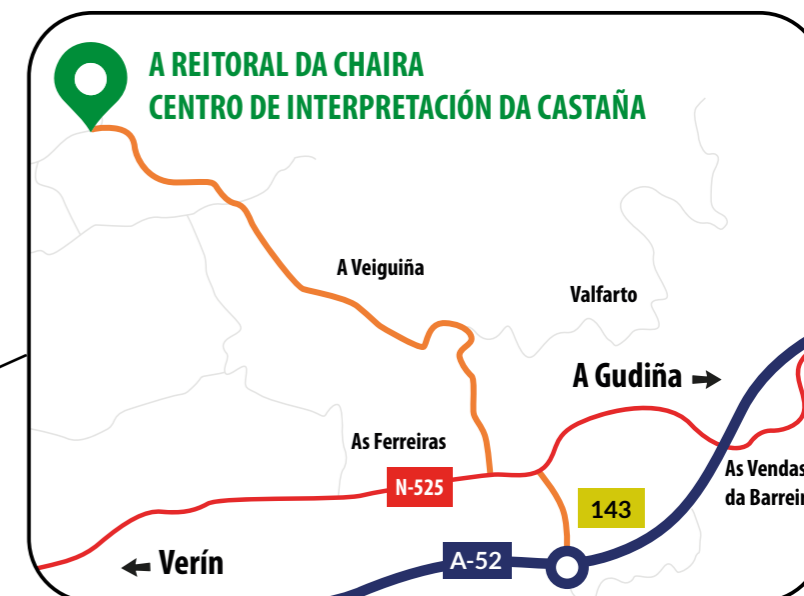
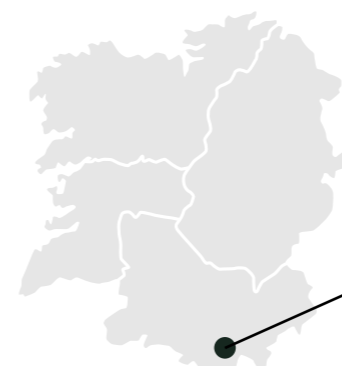
Physical Online

WHAT WE DO

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reitoral da Chaira houses the Chestnut Interpretation Centre (CIC) and is part of the European Chestnut Route. The centre provides a fascinating insight into one of Galicia's most iconic products, its history, varieties and characteristics, as the municipality of Riós is one of the autonomous community's largest chestnut producers.

Apart from the CIC facilities, the house itself is of major interest, with a history dating back more than 250 years. It is listed as part of the municipality of Riós' built heritage. During the tours, visitors can explore the various rooms and discover the work that was carried out in this house, which was a farmhouse as well as a rectory.



Castañas Petelo


THE ORIGINS


In 2013, and encouraged by their father, two brothers from Allariz decided to set up this company for the commercialisation of chestnuts. Apart from their desire to promote this product, their aim was also to foment the planting of chestnut trees, thereby recovering terrain for this tree which is so characteristic of Galicia.


"Castañas Petelo" purchases the chestnuts from local producers in the Área de Allariz Biosphere Reserve, thereby contributing to boosting the local economy.

Contact

RAMIRO JOSÉ QUINTANA GONZÁLEZ

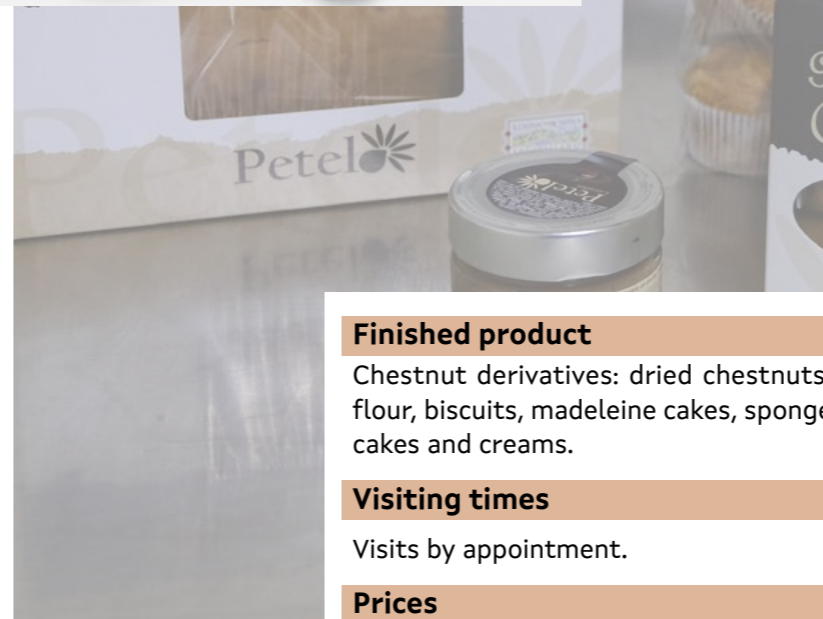
 O Mato, 14
36669 Allariz (Ourense)

 42.20545, -7.81068

 666 34 05 22

 info@petelo.es

 www.petelo.es



Finished product

Chestnut derivatives: dried chestnuts, flour, biscuits, madeleine cakes, sponge cakes and creams.

Visiting times

Visits by appointment.

Prices

Tour of the facilities: € 3

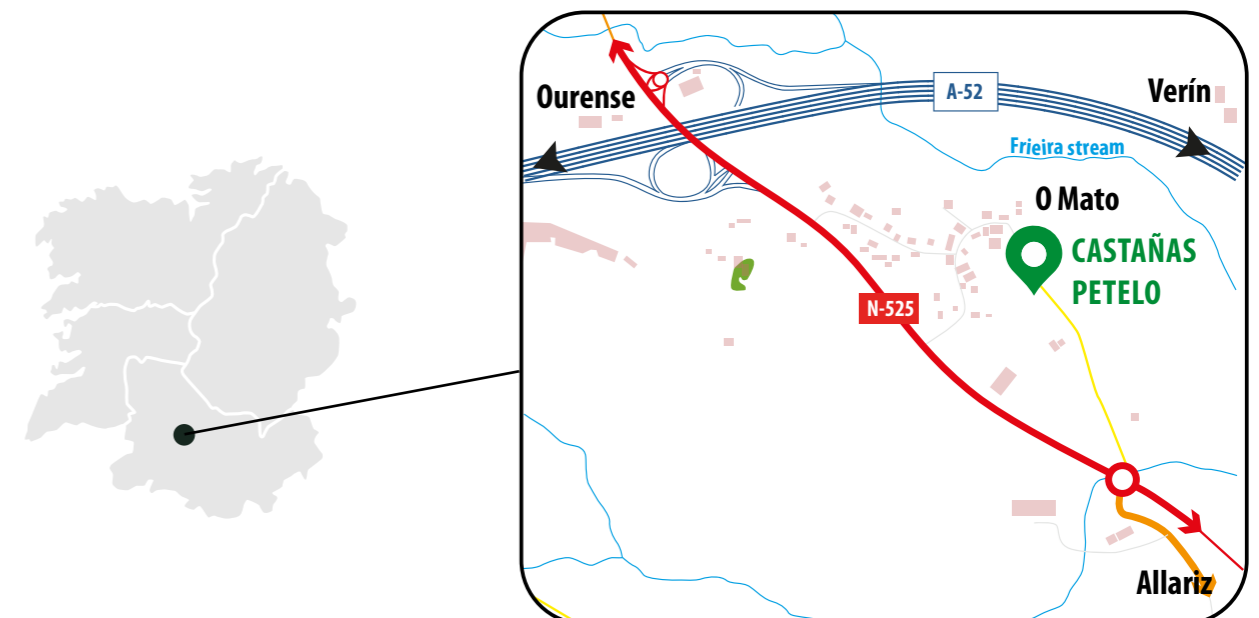
Shop

 Physical  Online

WHAT WE DO

The facilities are located in a rural setting in O Mato, in the municipality of Allariz. There visitors can learn about the artisanal process of turning chestnuts into flour, the ingredient used to make other products such as biscuits and sponge cakes.

You will have the chance to learn about all the stages involved in processing the chestnut, from the selection by size, drying, peeling and milling. We use the flour we produce to make other products sold under the "Castañas Petelo" brand name.



Centro de Interpretación da Faba de Lourenzá

THE ORIGINS

The Broad Bean Interpretation Centre, an initiative promoted by Lourenzá local authority, opened to the public in October 2004.


The aim was to promote the characteristics of this legume and the traditional growing techniques that have been used for centuries in the Mariña Luguesa area.

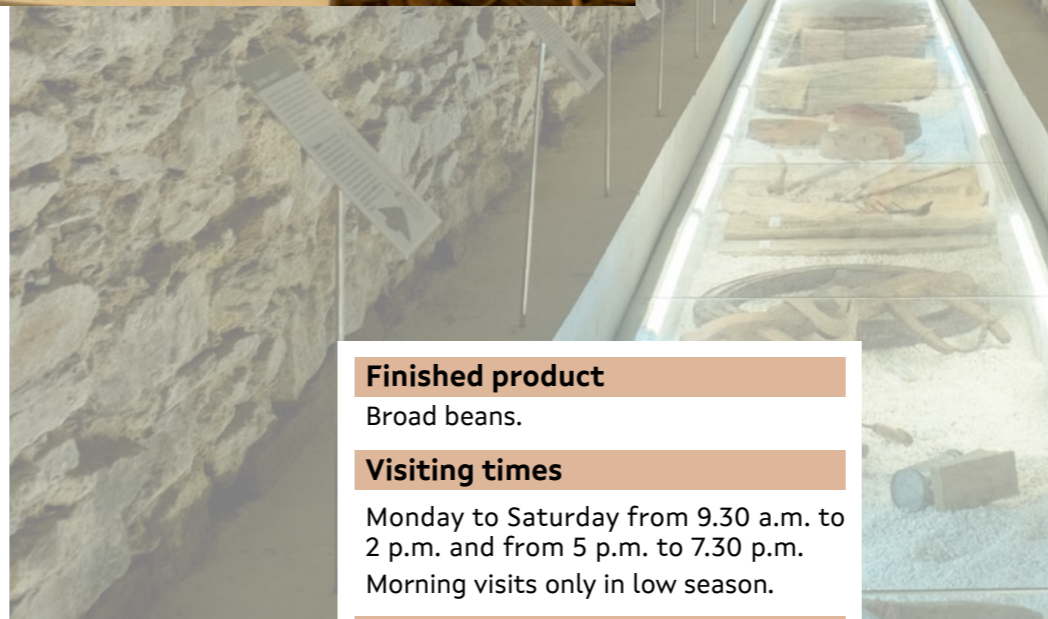
The project was made possible thanks to European funding for the "Terras de Miranda" Leader Plus Plan.

The Centre is housed in part of the former Monastery of San Salvador de Lourenzá.

Contact

JUSTA RODRÍGUEZ (TOURISM TECHNICIAN)

-  Travesía da Mariña, 4
27760 Lourenzá (Lugo)
-  43.47094, -7.29859
-  982 121 006
-  lourenzaturismo@outlook.es
-  www.concellodelourenza.gal



Finished product

Broad beans.

Visiting times

Monday to Saturday from 9.30 a.m. to 2 p.m. and from 5 p.m. to 7.30 p.m.
Morning visits only in low season.

Prices

Visit to the Interpretation Centre: free.
"Broad Bean Route": price for adults: € 55

Shop

Physical Online

WHAT WE DO

W

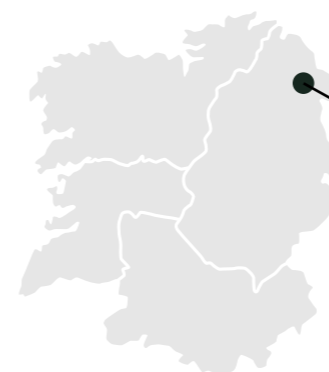
e also operate as a tourist information office and as a centre for promoting tourism resources, with a special focus on broad bean growing.

In the centre's first room, "Broad beans around the world", we introduce the origins and evolution of the species around the world, including botanical information, the discovery of America and the customs and traditions of various peoples.

The second room, "Lourenzá broad beans", features an 18-metre-long stone-blind tunnel which was used as an escape route by monks. Today it contains the tools that were traditionally used for growing, harvesting and processing the broad beans.

On the first floor, the "Upper room" houses an exhibition of photographs showing how broad beans were grown in the area.

From here we provide information and take bookings for the "Broad Bean Route", a complete tourist experience in which visitors discover several elements that make up the municipality's rich heritage.



Casa Castelao

THE ORIGINS

Casa Castelao is a family-run business in the municipality of A Fonsagrada, nestling in the mountains of Lugo at an altitude of almost 1,000 metres. It was founded in 1999 with the intention of selling top quality products made in accordance with traditional artisanal methods and the skill and know-how of Doña Carmen, the grandmother of the current owners.

Based on the knowledge she passed on, and given the area's excellent micro-climatic and environmental conditions, Doña Carmen's grandchildren decided to mix tradition and cutting-edge technologies. And it is precisely this combination of experience and modernity that has earned the company an outstanding reputation in the Galicia agri-food sector.

Contact

RUBÉN FERNÁNDEZ

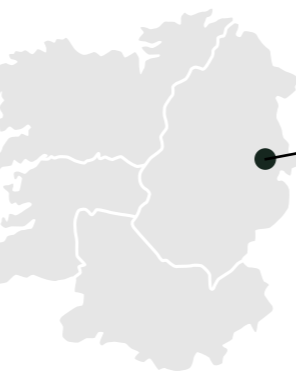
📍 Estrada LU-530, km. 56
27100 A Fonsagrada (Lugo)

📞 43.11687, -7.07619

☎ 982 340 332

✉ info@casacastelao.es

🌐 www.casacastelao.es



Finished product

A range of meat and traditional slaughter products, with three main lines: traditional, organic and Celtic pig.

Visiting times

Visits: By appointment

Shop: Monday to Friday from 9 a.m. to 2 p.m. and from 4 p.m. to 7 p.m.

Outside these hours, please ask for details.

Prices

Ask for details.

Shop

■ Physical ■ Online



WHAT WE DO

Our modern facilities situated just outside A Fonsagrada offer visitors the chance to learn about the various phases involved in the production and processing of selected meats, as well as cutting, stuffing and smoking methods, etc.

We have several product lines, including a Celtic pig gourmet selection and a premium selection, regional cured meats and long-cured hams. Celtic pig and organic pork are the house hallmarks, part of its commitment to quality and market differentiation, without forgetting the line of traditional products for which Galicia is renowned.



Orballo


THE ORIGINS


Orballo was founded in 2012 as part of a university project based on the author's desire to return to his origins and recover the love for the land and nature. It consisted of an innovative ecological project that highlighted the value of the Galician countryside.


An undertaking to change the world, "slowly but surely", creating 100% eco-friendly and sustainable products of the highest quality.


Contact

ÁNGEL ARCAJ

 Lugar Donín, 4
15314 Paderne (A Coruña)

 43.28717, -8.1235

 981 072 708

 visitas@orballo.eu

 www.orballo.eu



Finished product

Infusions, teas and other organic condiments.

Visiting times

Visits by appointments.

Prices

Tour of the facilities and tasting session (duration 1 hour 30 minutes): € 12.

Maximum group size: 15 people.

Shop

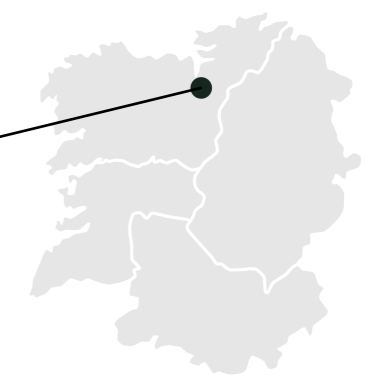
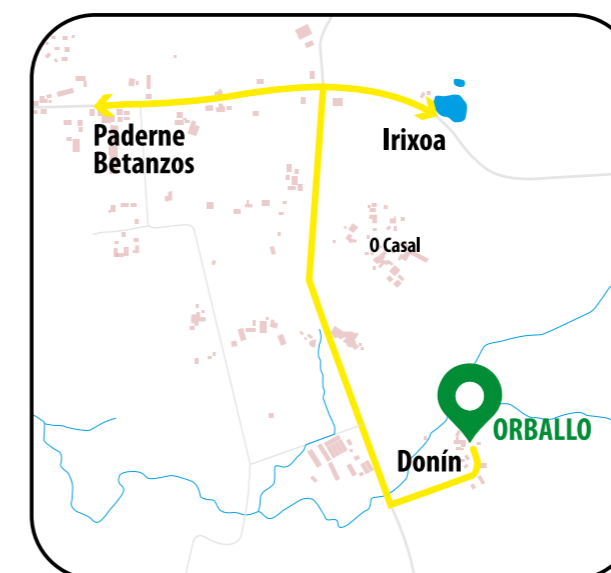
 Physical  Online

WHAT WE DO

Located in the municipality of Paderne, in the heart of the "Mariñas Coruñesas e Terras do Mandeo" Biosphere Reserve, visitors to Orballo's facilities will

be able to discover one of the few tea plantations on mainland Europe, as well as the lands planted with aromatic herbs, hazelnut and chestnut trees.

During the tour, in addition to learning about the crops and the philosophy behind our project, visitors will discover a wide range of traditional ethnographic elements, such as the octagonal-shaped dovecote, the raised granary, the house, a washing place and a fountain with an area for relaxing and enjoying one of our teas or infusions in the shade of the trees.



Muuhlloa / Milhulloa

THE ORIGINS

Milhulloa is a small Galician cooperative that has been growing, processing and selling organic medicinal plants since 2001. It pioneered the launch of a line of organic cosmetics in a joint venture with Granxa Maruxa under the “Muuhlloa” trademark, based on collaborative networking in the rural area of A Ulloa.

Milhulloa is a benchmark project in terms of women’s entrepreneurship in rural areas, and received an award from the Galician Rural Development Agency (AGADER) for Innovation by Countrywomen for its “Muuhlloa” brand.

The company also innovates in the drying of plants, including turnip greens.



Contact

CARMELA VALIÑO / CHUSA EXPÓSITO

O Coto, 1
27204 Palas de Rei (Lugo)

42.88382, -7.95634

620 783 682

milhulloa@hotmail.com

www.milhulloa.es



WHAT WE DO

S

ituated on the French Way to Santiago, Milhulloa offers visitors the chance to learn about organic agriculture in the fields and greenhouses where most of our ingredients are sourced for use in the production of a line of natural cosmetics and also food products (spices, turnip tops and infusions) and oleates, certified by the Galician Regulatory Council for Organic Agriculture (CRAEGA).

Finished product

Organic products such as natural cosmetics, foods, spices, infusions, teas, oleates and dried turnip tops.

Visiting times

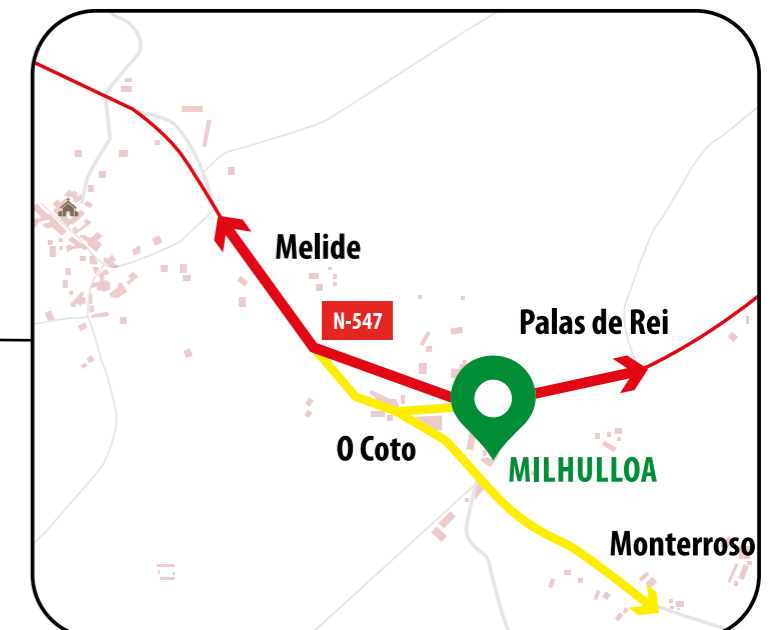
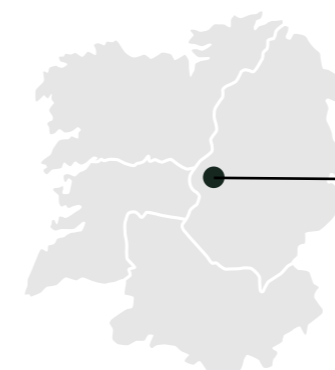
By appointment.

Prices

Ask for details (depending on the activities to be carried out: tours of the facilities, workshops, educational talks, etc.).

Shop

Physical Online (Milhulloa)



Pazo Quinteiro da Cruz



THE ORIGINS

Pazo Quinteiro da Cruz was originally a family-owned property. It stands out for its philosophy based on sustainability as a means of conserving the local biodiversity and encouraging respect for nature through environmental and cultural education. The facilities include a Tea Garden where, in 2008, Spain's first tea plantation was created.

The garden developed gradually, based on unhurried ecological methods and a unique holistic vision in a project that can be summed up by the phrase "Tea, the drink that soothes the soul".

In 2023, it received the international "Pioneer" award from the UK Tea Academy for its commitment to sustainability and the Tea Garden initiative.

Contact

BEATRIZ PIÑEIRO LAGO

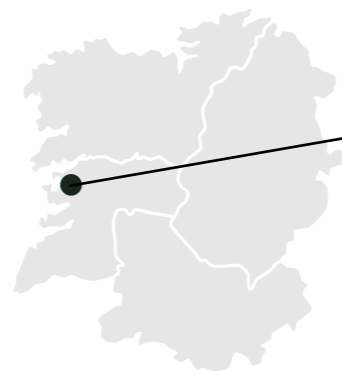
📍 Rúa A Cruz, 88 Lois,
36635 Ribadumia (Pontevedra)

☎ 42.53035, -8.72809

📞 619 110 806

✉ info@pazoquinteirodacruz.es

🌐 <https://pazoquinteirodacruz.es/jardin-de-te/>



Finished product

Organic and ecological tea. Single variety Albariño wine. Rías Baixas Designation of Origin (DO).

Visiting times

Throughout the year, by appointment on 619 110 806 or at bepi.lago@icloud.com.

Prices

Ask for details.

Shop

■ Physical □ Online



WHAT WE DO

Pazo Quinteiro da Cruz nestles in the heart of the Rías Baixas Designation of Origin (DO) in O Salnés, offering visitors a range of experiences on this 7-hectare estate.

There are vineyards, a wooded area and a Botanical Garden of International Excellence that participates actively in Galicia's Camellia Route. *Camellia sinensis* is precisely one of the main ingredients from which we produce our various teas, all 100% organic and ecological, which are picked and processed by hand, and hold Artisanal Food certification.

The plantation, nestling among bamboo, is reminiscent of a tea house, featuring a symbolic lower lintel, ensuring that people enter in an attitude of humbleness.

You'll be surprised and delighted by the many delightful corners of the garden and the Albariño vineyards, as well as the magnificent sight of the flowering camellias (in winter). A tea-tasting session adds the perfect finishing touch to the experience.

Galician Brew

THE ORIGINS

The company began its activity in February 2020. Fired by passion and a touch of madness, in the words of master brewer Isabel Viéitez, they managed to recover part of the family legacy and currently employ five people.

The programme of cultural activities also contributes boosting the rural and local economy, through collaboration with local restaurants that serve meals from the food truck located in the exterior of the facilities, as well as the promotion of local music groups, an activity that has earned it an excellent reputation throughout the region.

Contact

ISABEL VIÉITEZ

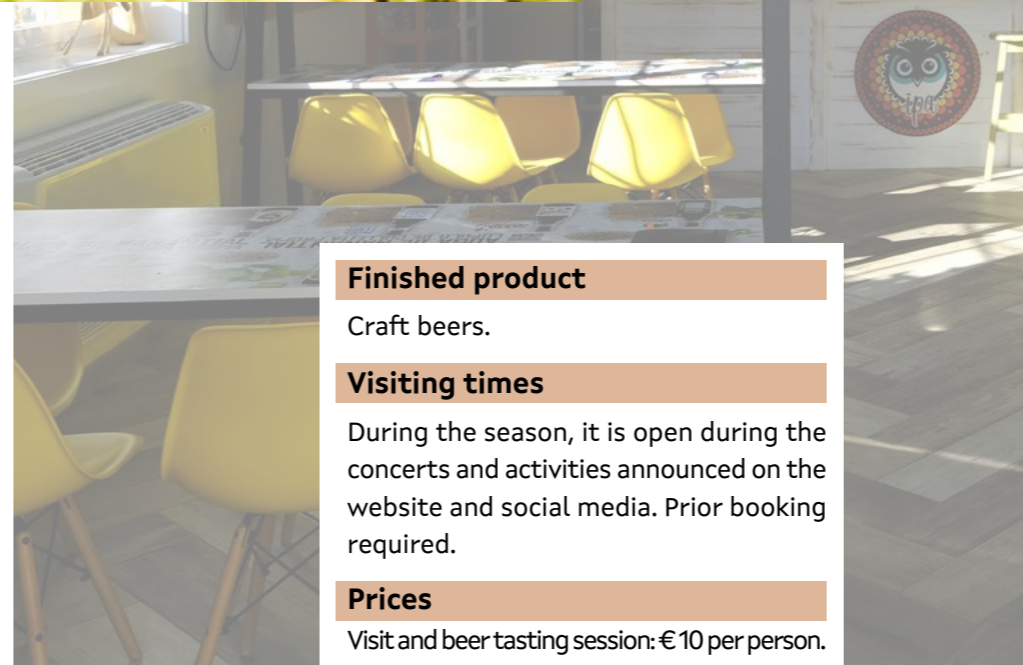
Chan da Gándara, 20
36866 Pontareas (Pontevedra)

42.21966, -8.52152

698 147 449 / 629 375 678

info@galicianbrew.com

www.galicianbrew.com



Finished product

Craft beers.

Visiting times

During the season, it is open during the concerts and activities announced on the website and social media. Prior booking required.

Prices

Visit and beer tasting session: €10 per person. For lunch and dinner, please ask for details (prior booking required).

Shop

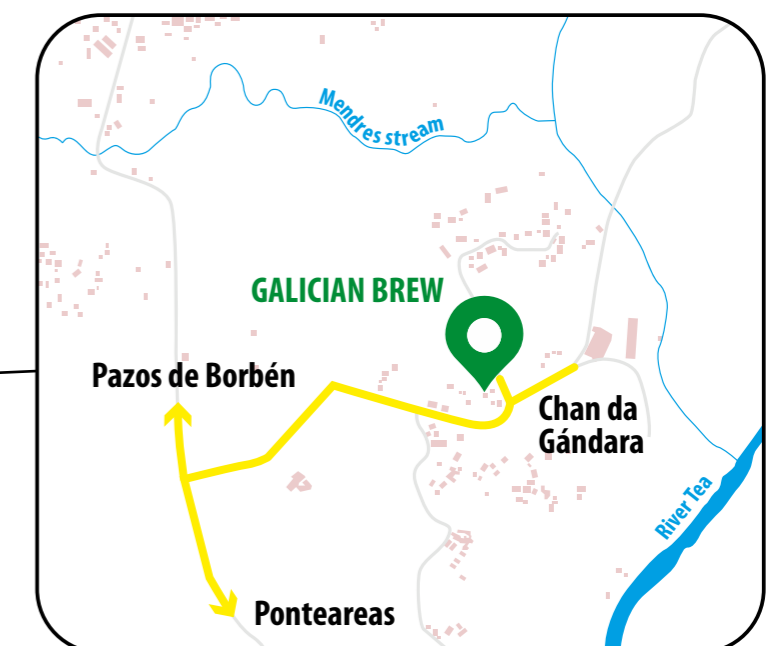
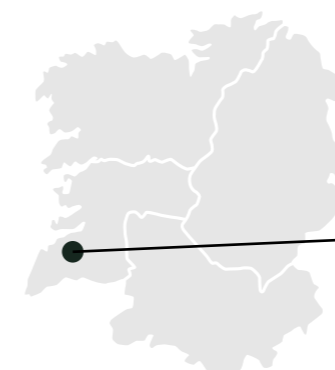
Physical Online

WHAT WE DO

The facilities are located in Chan da Gándara, in the rural setting of Val do Tea in the parish of Padróns.

Visitors can enjoy the local resources, following a hiking trail and touring the brewery. At Galician Brew, we grow our own hops and use the water from our natural spring to produce beer with a unique soul and a hint of Galicia's characteristic irony and sense of humour when naming and promoting our products.

Between April and September we organise a range of cultural activities and concerts held in our outdoor venue. There is also an area where younger visitors can enjoy the natural setting of this estate.



Lutega

THE ORIGINS

This Galician agricultural cooperative is the result of a project to recover hop production in the Betanzos area, promoting the countryside and agricultural activity as a sustainable livelihood and generator of employment with the capacity to drive local economic structures.

The hops are distributed to various parts of Spain and are also exported abroad. The region offers optimum weather conditions for a top-quality product.

Lutega is a company certified by the Ecotourism Club in Spain.

Contact

BELÉN MATILLA

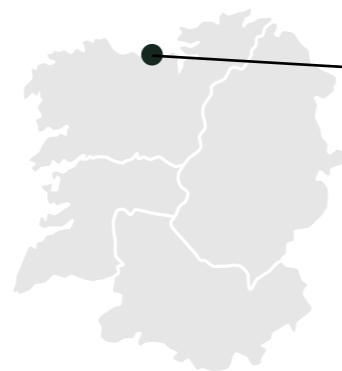
📍 Technical Office:
Rúa Novoa Santos, 26-1ª
15006 A Coruña (A Coruña)
Agricultural activity:
Lugar da Escada,
Nsa. Sra. da Saleta. Presedo
15318 Abegondo (A Coruña)

☎ 43.20292, -8.26677

☎ 670 044 803 / 981 287 207

✉ info@lutega.es

🌐 www.lutega.com



Finished product

Hop growing.

Visiting times

Tour of the hop fields and the processing facilities. Hops Route. Tour along the English Way of Saint James to discover the gastronomy, heritage and agriculture of the Biosphere Reserve.

Route information and bookings:

www.turismobetanzos.es.

guiaturismobetanzos.es.

Tel: 604 083 231.

Prices

Ask for details.

Shop

Physical Online



WHAT WE DO

V

isitors may now tour the cooperative's hop fields, principally those in Escada, Nosa Señora da Saleta, in the parish of Presedo, in the municipality of Abegondo.

During the visit, you may also follow the Hops Trail, following in the footsteps of the pilgrims travelling along the English Way of Saint James from Betanzos as far as the estate. There you will learn all about this plant, the history of hop growing in Galicia and its importance for the region, part of the "Mariñas Coruñesas e Terras do Mandeo" Biosphere Reserve.

We currently manage a production area of 15 hectares that generates some 30 tons of hops. The aim is to continue recovering land use for this crop which is considered "green gold" due to its high market value.



Mundo Estrella Galicia MEGA

THE ORIGINS

Estrella Galicia is the essence of Galicia, one of hallmark icons and brands associated with these lands. In 1906, José María Rivera Corral founded "La Estrella de Galicia" brewery, water and ice factory, as a family business that is now in its fourth generation. A company that retains its family nature despite the rapid expansion of recent years.

Contact

ÓSCAR LÓPEZ CERNADAS

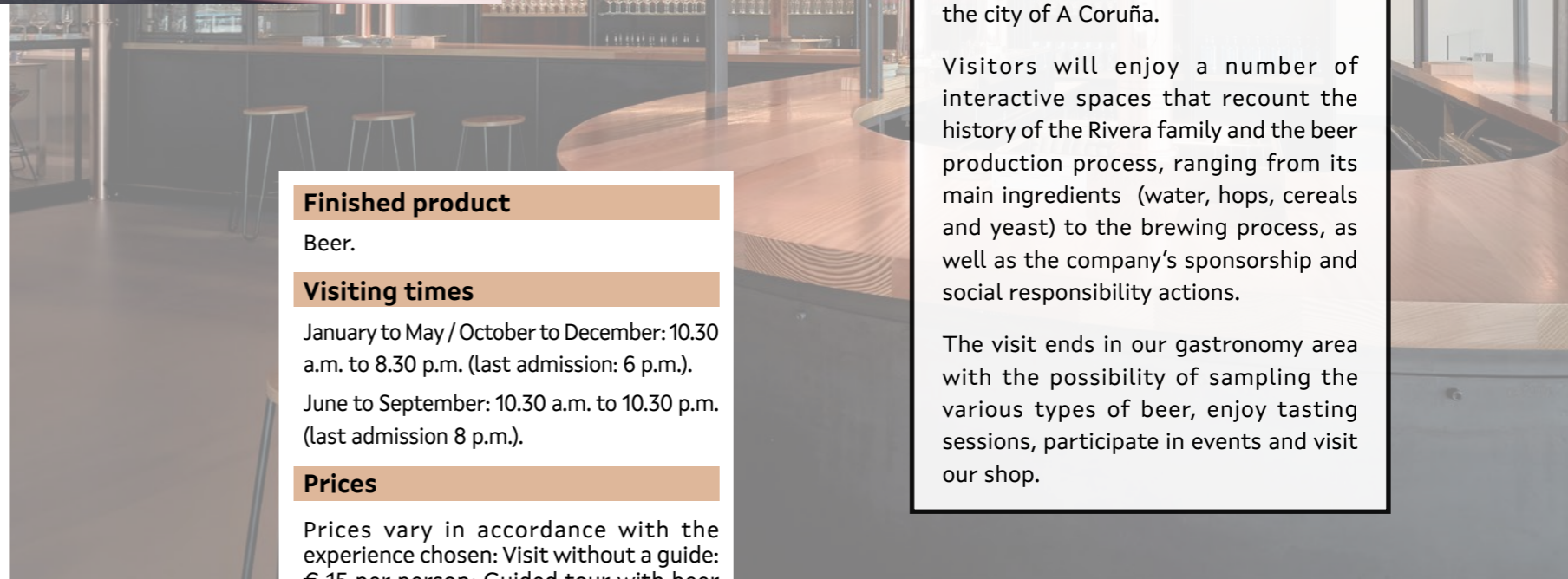
📍 Rúa José María Rivera Corral, 6
15008 A Coruña (A Coruña)

☎ 43.35222, -8.42035

☎ 649 597 156

✉ info@mundouestrellagalicia.es / olopez@mundouestrellagalicia.es

🌐 www.mundouestrellagalicia.es



Finished product

Beer.

Visiting times

January to May / October to December: 10.30 a.m. to 8.30 p.m. (last admission: 6 p.m.).

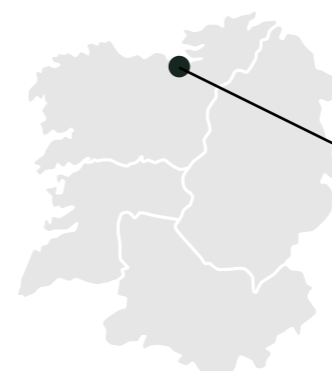
June to September: 10.30 a.m. to 10.30 p.m. (last admission 8 p.m.).

Prices

Prices vary in accordance with the experience chosen: Visit without a guide: € 15 per person; Guided tour with beer pulling: € 25 per person; Guided tour with beer pulling and pairing: € 35 per person. There is also the possibility of combining MEGA experiences with guided tours around the city of A Coruña. See the website for details of all options.

Shop

Physical Online



WHAT WE DO

Located in the Estrella Galicia brewery, it is the only museum in Spain dedicated to the world of beer, offering visitors myriad experiences. One of the main ingredients of the beer is water from the Cecebre reservoir, situated just outside the city of A Coruña.

Visitors will enjoy a number of interactive spaces that recount the history of the Rivera family and the beer production process, ranging from its main ingredients (water, hops, cereals and yeast) to the brewing process, as well as the company's sponsorship and social responsibility actions.

The visit ends in our gastronomy area with the possibility of sampling the various types of beer, enjoy tasting sessions, participate in events and visit our shop.



Menduíña Galician Craft Brewery

THE ORIGINS

Pioneers in Galicia's craft beer sector, this brewery entered the market in 2008. Since then, it has received more awards than any other micro-brewery in the Galician autonomous community.

Our beer is independent and characterised by its bold personality. Intriguing and surprising, it comes in several varieties, each with an intense flavour. Every sip is an invitation to enjoy a unique product and to live life to the full. We are proud to be a Galician brand, with no hang-ups and a rebellious touch.

Galicia is present in the names of all our varieties: Loira, Duir, Demo Neghro, María Soliña, Lobishome and Santa Compañía.

Contact

ALBERTE FERNÁNDEZ

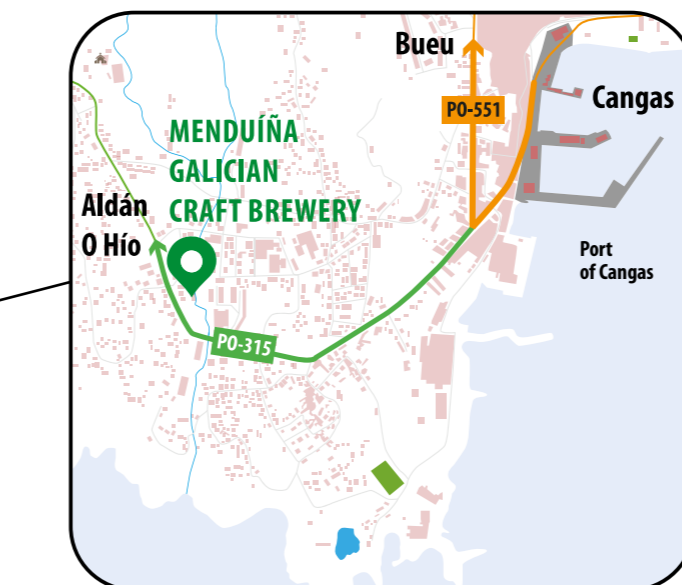
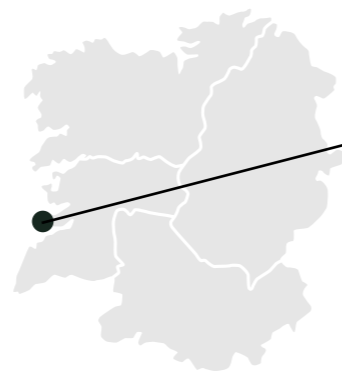
📍 Estrada de Darbo, 16
36940 Cangas (Pontevedra)

☎ 42.25604, -8.79884

📞 986 30 32 33

✉ info@menduina.eu

🌐 www.menduina.eu



Finished product

Various types of craft beers.

Visiting times

Tours by appointment.

Prices

Ask for details.

Shop

Physical Online



WHAT WE DO

W

e brew 100% natural craft beer. All our products are vegan and free of preservatives and GMOs. They are not filtered or pasteurised and are produced in accordance with the lunar calendar, with slow fermentation processes. Our production is small and meticulous, with extra cold storage time and a second fermentation process in the bottle to produce natural carbonation. Several of our varieties are gluten free.

Both our processes and facilities are environmentally friendly. We hold Artisanal Food and Slow Food certifications.

Cervexa Toupiña


THE ORIGINS


"Toupiña" was the nickname Carlos Brea gave to a family member that he used to accompany in the fields of Lalín and who passed onto him his love for the land. Following a beer brewing workshop, Carlos came up with the idea of producing an organic beer. The project came to fruition in 2016 with a limited production of "Une".


Behind "Toupiña" is a commitment to the land and organic agriculture rooted in the local culture, as each label in the special series is designed by an artist from Lalín. The company also has a social commitment, collaborating with an association in Chantada that produces wooden crates for special orders.


Contact


CARLOS BREA

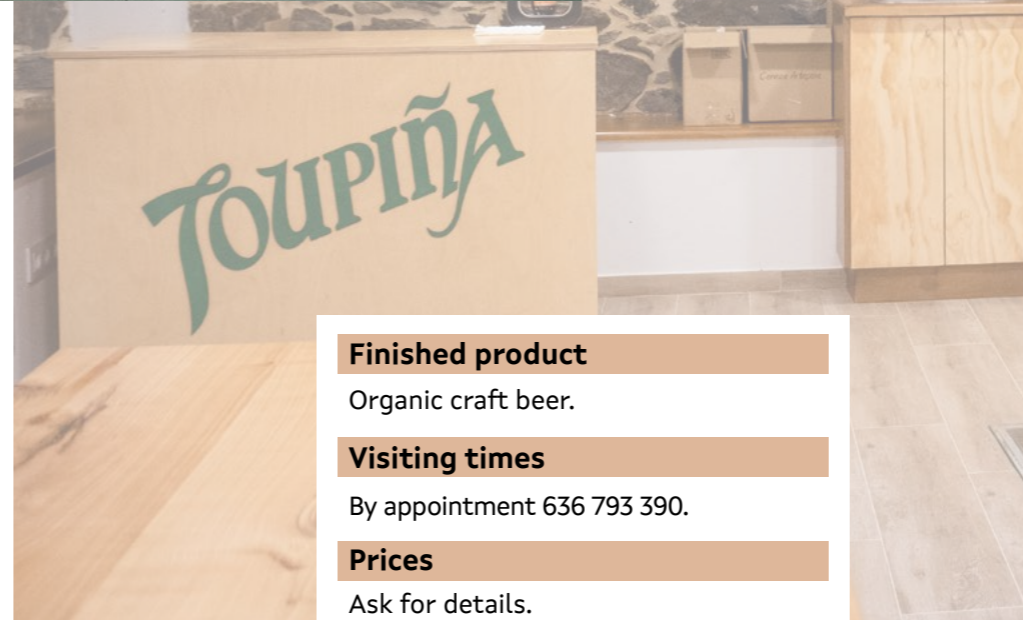
 Lugar de Lagazós, 19
36519 Lalín (Pontevedra)

 42.65699, -8.10218

 636 793 390

 info@cervezatoupiña.com

 www.cervezatoupiña.com



Finished product

Organic craft beer.

Visiting times

By appointment 636 793 390.

Prices

Ask for details.

Shops

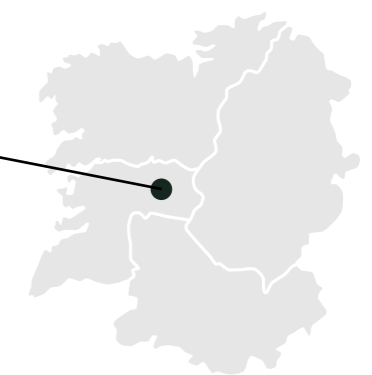
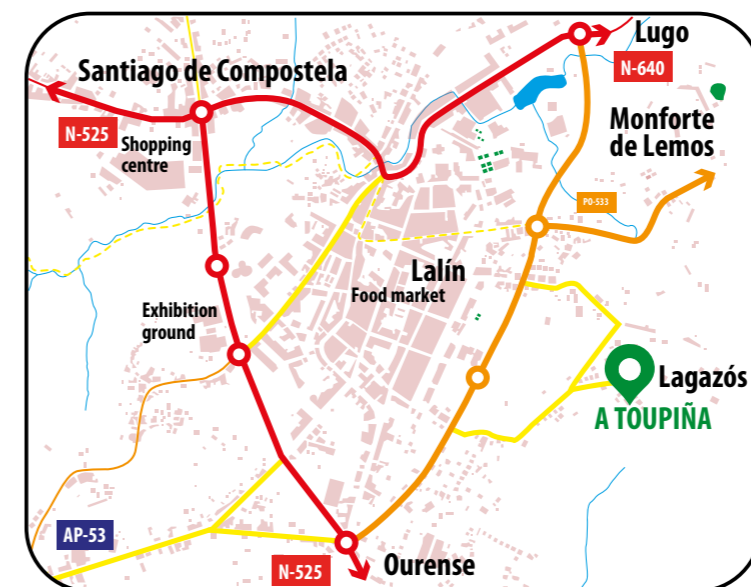
Physical Online

WHAT WE DO

Situated in Lagazós, in the countryside around Lalín, the facilities of this micro-brewery occupy part of the family home and annexes. There, visitors can learn about the production process behind Galicia's first organic craft beer to receive Artisan Food and Integral System of Tourist Quality in Destinations (SICTED) certification. As they move from room to room, visitors will have the chance to discover full details in an enjoyable and educational experience.

Using our own hops, which are grown on land close to the facilities, as well as autochthonous barley, since 2016 we have been brewing a range of beers, all with limited production due to the nature of our processes.

In the tasting room, visitors can sample the various styles of beer we brew and pair them with local products. They can also take part in educational and other activities we hold at our facilities.



Sidra Camino Atlántico

THE ORIGINS

"Camino" is a business project based on two key concepts: consistently high standards of quality as an element of guarantee, and a dedication to customers who form the core of our business.

Today, "Camino" is a natural organic apple cider with no added sulphites. It is made from several varieties of Galician apples that are harvested at their optimum point of late ripening.

This cider has a rich golden tone and is slightly cloudy, proof of the 100% natural production process.




WHAT WE DO


T


here are plans to renovate the Casa Grande (Manor house) where the cider is currently produced, adapting the various spaces for visitor tours and tasting sessions, and also to plant apple orchards on the surrounding estates.


Contact


NICOLÁS ANDIÓN

 Lugar da Pica, 15 – Moreira
36688 A Estrada (Pontevedra)

 42.71926, -8.44493

 629 585 711

 comercial@caminoatlantico.com

 www.caminoatlantico.com

Finished product

Organic cider production.

Visiting times

Visits by appointment arranged by telephone or email.

Prices

Ask for details.

Shop

Physical Online



Sidra Rabirosa Finca Sobreira Pardemarín

Cider



THE ORIGINS

Biostore is the legacy of a family tradition. The company's activity is centred on fruit farming, and production began on lands in the parish of Callobre, home to the variety after which its principal product is named, *Rabirosa*. The company also owns orchards and an artisanal cider factory in Pardemarín, housed in the former family home.

The company is committed to eco-friendly production and processing methods, as well as quality and food safety. The circular economy lies at the heart of its philosophy, closing the cycle of production, processing, sale and recycling in the organic apple sector.

Contact

PATRICIA - ORLANDO

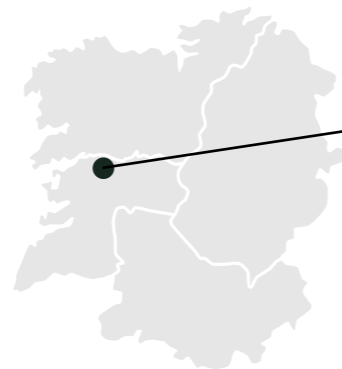
📍 Parada - Pardemarín
36686 A Estrada (Pontevedra)

📞 42.67837, -8.3914

☎ 686 413 824 / 616 992 928

✉ info@rabirosa.es / biostore.gal@gmail.com

🌐 www.rabirosa.es



Finished product

Organic apples. We produce natural cider, juices and vinegars, etc.

Visiting times

By appointment. Confirm via WhatsApp on 616 992 928.

Prices

Visit-tasting session: € 15

Experiences and meal (minimum 8 people, maximum 35)

Ask for details and confirm via WhatsApp on 616 992 928.

Shop

■ Physical ■ Online



WHAT WE DO

T

he visit includes a tour of the two main apple orchards, both of which are certified by the Galician Regulatory Council for Organic Agriculture (CRAEGA), to learn about the various autochthonous varieties such as *Ernestina*, *Durona*, *Coloradona* or *Rabirosa*, the name of the company's best-known cider.

Rabirosa is a sustainable agrotourism project that promotes the values of the tradition and culture of cider with walking tours around the area of A Estrada as well as visits to the facilities and tasting sessions.

The Sobreira Pardemarín estate offers visitors a range of experiences tailored to the needs of each group, including visits to the orchards, the "Watermill Route" and a meal and tasting session of the products we make. Each group is welcomed separately and will not coincide with other visitors.





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XUNTA
DE GALICIA

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