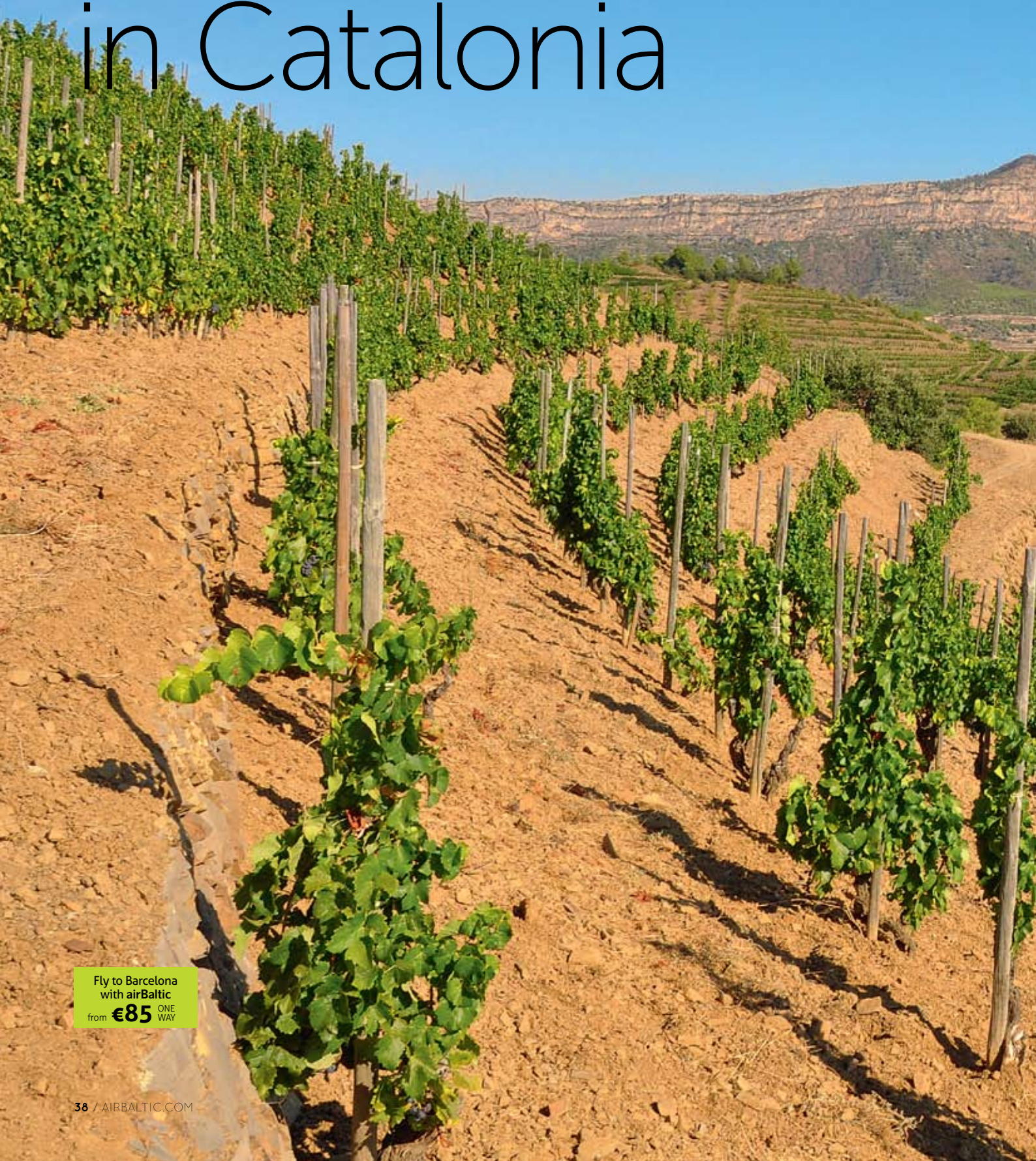


YOUR NEXT DESTINATION

---

TEXT BY UNA MEISTERE, WWW.ANOTHERTRAVELGUIDE.COM  
PHOTOS BY AINARS ERLIS AND PUBLICITY PHOTOS

# A wine and gastronomy revolution in Catalonia



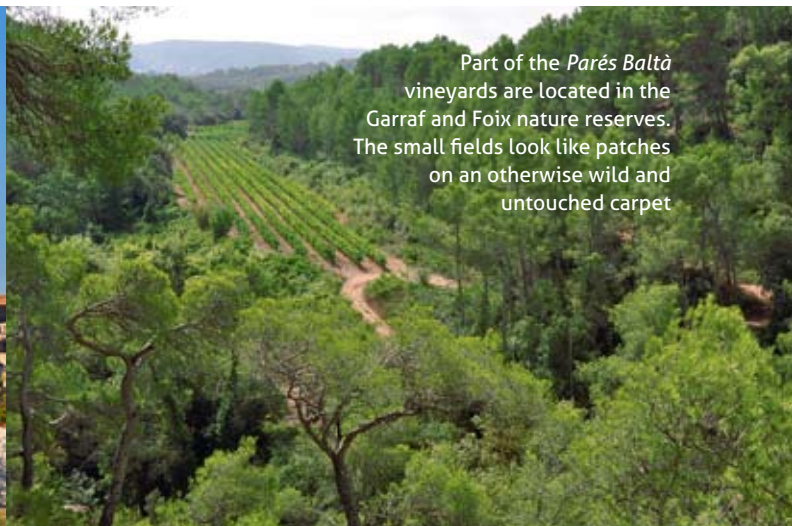
Fly to Barcelona  
with airBaltic  
from **€85** ONE  
WAY

Bad luck, somebody has already taken the Anothertravelguide brochure about Barcelona, but don't worry, all the information is also available at [ANOTHERTRAVELGUIDE.COM](http://ANOTHERTRAVELGUIDE.COM) in cooperation with airBaltic.

[ANOTHERTRAVELGUIDE.COM](http://ANOTHERTRAVELGUIDE.COM)



Gratallops, the wine capital of Priorat



Part of the *Parés Baltà* vineyards are located in the Garraf and Foix nature reserves. The small fields look like patches on an otherwise wild and untouched carpet

Penedès is located less than an hour's drive from Barcelona and is like an uncut gem that has been, unbelievably, relatively untouched by tourism

The drive from Barcelona to the resort town of Sitges has been described as one of the most beautiful drives in all of Europe by the owners of the small B&B where we plan to stay in the Penedès wine-growing region. The road leads along the Mediterranean coast, offering panoramas of breathtaking natural beauty that alternate with industrial landscapes.

Penedès is one of the oldest wine-growing regions in Europe. Its history reaches back to the time of the Phoenicians, who began cultivating *Chardonnay* grapes there in the 6<sup>th</sup> century BC. Penedès is located less than an hour's drive from Barcelona and is like an uncut gem that has been, unbelievably, relatively untouched by tourism. This, despite being recognised in recent years as an innovative and exciting region on the wine maps of Spain and Europe, largely thanks to the many small, family-owned wineries that make wine differently. Their philosophy includes a passion for organic and biodynamic farming methods, as well as the preservation and reintroduction of forgotten local grape varieties.

There are various explanations for why Penedès has retained the aura of an undiscovered place, despite being so close to Barcelona. In fact, Penedès is statistically one of Spain's most frequently visited wine-growing regions, with armadas of tourists and cruise ship passengers flocking to the giant wineries of *Torres*, *Freixenet* and *Codorníu*. But after having forayed into Sant Sadurní d'Anoia, the heart of the Spanish sparkling wine (Cava) region, the tourists rarely venture any further into Penedès. Hardly anyone other than true wine connoisseurs even make it to the capital of Penedès, Vilafranca del Penedès, and the Museum of Wine located in its Royal Palace. Some people call this phenomenon the Barcelona Effect, meaning that Barcelona is so close, so large and

so saturated with all possible cultural and gastronomic delights that after spending a few days in the Catalan capital, most tourists who venture beyond the city only make it as far as the resort town of Sitges. Many tourists also flock to Tarragona and its Roman amphitheatre as well as to Figueres, the birthplace of the father of Surrealism, Salvador Dalí, and home to the extravagant Dalí Theatre and Museum.

### The Tuscany of Spain

In terms of landscape, Penedès is sometimes referred to as the Tuscany of Spain. However, unlike that mecca of Italian wine, Penedès is a more industrialised region, and its industries often brutally intrude on the otherwise idyllic landscapes of cypresses and proud, old hilltop estates. But this is nevertheless a true paradise for lovers of wine and food. Prices are also still much friendlier than in Tuscany, which has become a well-travelled destination for gourmands.

One of the characteristics of Penedès is its proximity to the sea, along with the system of mountains and valleys that divides the region into separate zones and also provides for a very special type of soil. The elevation ranges from 250 to 750 metres above sea level, which ensures at least three separate growing zones that are reflected in the quality and character of the region's wines. The climate is also very conducive to growing grapes: plenty of sunlight during the daytime (leading to high levels of alcohol in Penedès wines) and a pleasant coolness from the Mediterranean Sea in the evenings that also brings the necessary moisture to the grapevines. Thanks to the various elevations in the region, the harvest season is very long.

"It seems this will be a great year for wine in this region. Provided, of course, that it does not rain. But everything we've harvested so far has been simply fantastic," says Silvia Roig, who represents *Parés Baltà*, one of the best-known wineries in the region. *Parés Baltà* was established back in 1790 and has cultivated grapes organically since its inception. Today, of course, it has the corresponding certification as well and has changed owners only once. It now belongs to the Cusiné family, which has managed the winery for four generations. The youngest members of the family have only recently begun attending school, and the grandmother



Harvest season at Clos-Mogador



Priorat, one of the most exceptional wine regions in Spain

is 93 years old. The current owners are her two grandsons, while the actual winemaking process is in the hands of their wives, which is definitely something that makes *Parés Baltà* unique.

Even though the number of female oenologists (i.e. experts in the science of wine and winemaking) has been growing in recent years, and many of them are very innovative and bold, the winemaking trade is still stereotypically very male. Marta is a pharmacist by training, and Maria Elena is a chemical engineer. After getting married, they both returned to university to study viticulture and oenology. The moment the family entrusted the two young women with the winemaking process was surely a challenge but also a turning point in the history of *Parés Baltà*, radically changing the winery's style and adding it to the list of the most innovative wineries in the region.

When asked to characterise the new generation of winemakers, Marta and Maria Elena answer, "The new generation are people that have travelled a lot, worked abroad across the globe, are open-minded and merge knowledge and winemaking techniques from different parts of the world, using ancestral techniques such as biodynamics, the use of ceramic tanks, natural yeast, no sulphites,

and applying them to local winemaking, considering the different local soils, microclimates, grapes and viticulture."

In accordance with organic farming principles, *Parés Baltà* uses only natural fertilisers. The winery has 300 sheep, which are allowed to pasture in the vineyards after the harvest until the following spring, grazing on the grass and leaves between the vines and fertilising the fields. *Parés Baltà* also keeps 30 bee hives, which not only produce outstanding rosemary honey, but also pollinate the grape vines.

This year, *Parés Baltà* also received certification for biodynamic winemaking. This means that it not only grows grapes according to the phases of the moon, but also prepares a special type of compost in a process that has become a ritual for the winery. "The vineyard is like a microcosm, and each creature and being in it has a reason to be there. Traditional farming methods are focused on producing beautiful fruit by destroying everything that disturbs it, a process that also influences the environment and our health. Growing organically means not harming the environment and along with it human health. But biodynamic farming goes a step further and tries to cure the soil, which has

# THOROUGH FROM CRADLE TO GRAVE

WP  CONSTRUCTION

EXPERTISE • ESTIMATE • EXECUTION



NIGHT CLUB &  
KARAOKE BAR

**SECOND  
ANNIVERSARY  
OCTOBER 18-19**



**ALEXANDER  
RYBAK** 18.10.13

**WELCOME!**

OPEN EVERY NIGHT 21:00–6:00

Radisson Blu Hotel Latvija Riga  
Elizabetes str. 55

FACE CONTROL

Reservations  
+371 29299444

[www.clubfriends.lv](http://www.clubfriends.lv)

[f /clubfriendsriga](https://www.facebook.com/clubfriendsriga)



YOUR NEXT DESTINATION



Wine cellar at *Parés Baltà*

The silence can almost be felt on the skin,  
and the green caresses the senses like velvet

suffered for long enough, having been poisoned by pesticides, herbicides and other chemicals. In a way, biodynamic farming is like homeopathy – it tries to give the vines enough energy and information so that they can manage on their own,” says Silvia Roig. *Parés Baltà* and several other wineries in the region have been farming biodynamically for several years, and the results are obvious: their vines are much stronger and healthier than many others.

A part of *Parés Baltà's* fields are located in the *Garraf* and *Foix* nature reserves, near the only river in the Penedès region that never dries up, although by the end of August the river looks very much like a narrow dribble of water and thirsty for some rain. A 4x4 vehicle is needed to get around there. Hidden between the cliffs and mountains in this region are two natural water reservoirs surrounded by almond trees and an almost tropical-looking jungle of green. I can hardly think of a better place to refresh a city-weary soul. The silence can almost be felt on the skin, and the green caresses the senses like velvet. The children of winemakers come to swim in these paradise-like waters, and the water is deep enough to allow diving from the surrounding cliffs.

Grape vines grow on the slopes of the cliffs, practically in the middle of the jungle, between century-old trees, blackberries, rosemary and lavender. The small fields look like patches on an otherwise wild and

untouched carpet. But wild boars are fierce rivals for the winemakers. Just as in more northern climates, wild boars know exactly when potatoes have reached maturity, so here they know when the grapes are ready for harvest. The winemakers even jokingly call the boars their “quality control” division, although in reality this is not a funny matter. Sometimes the boars are more nimble than the winemakers and make a lunch out of their grapes. Besides, this being a natural preserve, the winemakers are not allowed to fence in their vineyards.

*Parés Baltà* also owns a small winery in Priorat, currently one of Spain's most prestigious wine-growing regions. This year it has created its first sulphite-free wine. Sulphites, in combination with artificial yeast and other chemical elements still used in wine production, are often associated with headaches the morning after consuming wine. *Silvestris 2011* is a blend of 85% Grenache and 15% Cabernet Sauvignon grapes and comes from a very new field of grapes that has been farmed organically from the very beginning. Unfortunately, *Silvestris* is currently available only in very limited quantities, because sulphite-free wines are still considered experimental. As Marta and Maria Elena say, “A key thing with these wines is to guarantee their stability in the long term and predict how they will react to long-distance transportation.”



## Wine safari in Priorat

Priorat is only an hour's drive from Vilafranca del Penedès, the wine capital of Penedès, and 160 kilometres from Barcelona. Priorat is also one of two regions in Spain that have received the prestigious DOQ designation of quality (the other is Rioja). Wines from Priorat are known for their potential to age well and their unique bouquet; they are considered luxury brands among wine connoisseurs. But Priorat is also one of Europe's most impressive wine regions. After all, there aren't very many places in the world where one can see grape vines growing on the sides of steep cliffs. All around, as far as the eye can see, are mountaintops clothed in a light blue haze. The sun shines almost all day; the summers are long and hot and the winters are cold, although people say it never freezes in Priorat.

Gratallops, a small mountain village with a population of 250, lies at the heart of Priorat. Gratallops received city privileges in the year 1258 but has been inhabited for much longer. Its name in Catalan means "the place where wolves scratch", but no one remembers why. Of the two hotels in Gratallops, *Cal Llop* is the more charming. A true boutique hotel seemingly in the middle of nowhere, each of *Cal Llop's* ten rooms is decorated differently. The hotel reminds one of a slightly rowdy bohemian oasis in which a centuries-old patina melds with spots of contemporary colour.

The owner, Cristina Jiménez, notifies guests that it is best to arrive either in the morning or after six in the evening, because the middle of the day is siesta time. *Cal Llop* is located on a pocket-shaped plot at the end of a steep stone street in the very centre of the village. All around are only mountains and cliffs strewn with vines. It's a harsh yet majestic beauty that immediately pulls the visitor into a different rhythm of life.

Jiménez herself is from Casablanca. She later lived in Madrid and ended up in Gratallops on account of being a passionate lover of wine. She laughs that mostly two types of tourists come to the sleepy little village: mountain climbers and wine connoisseurs. The *Cal Llop* house wine, created specially for the hotel by the *Sao de Coster* winery, is proudly displayed on the shelf. The label is a bit wild, and the sign next to the bottle shouts "no sulphites".

Jiménez explains that the owner of the winery, oenologist Fredi Torres, is from Galicia, grew up in Switzerland, has travelled extensively and even worked as a DJ before he finally found his life's calling: wine. He came to Priorat ten years ago...and came down with a bad case of wine fever. He bought a field of grape vines that had almost died out and rejuvenated them. He is a strict follower of the biodynamic principles of farming and ploughs his 45-degree-angle fields with a mule. He is particularly proud of his *Canyarets 2008*, a wine made from only the best fruit of 85-year-old *Carignan* grapevines.

In a way, passion is the essence of Priorat. And passion was also what lured the legendary René Barbier III to Priorat. In wine circles Barbier is known as "the pioneer" and the reason for the region's current status. Barbier is the soul of Priorat's most prestigious winery, *Clos Mogador*. He is also the descendant of an old family of French winemakers whose history dates back to the 19<sup>th</sup> century, when they owned 1500 hectares of vineyards in southern France. In 1880, the family's vines were destroyed by the phylloxera plague and they moved to Catalonia. There they established a new vineyard that the

H&M

MÁDARA

Accessories

GUESS by Marciano

LIST

SWAROVSKI

MANGO

TREASURES

OASIS

SHINE

DANIJA

Accessorize

EVITA PERONI

Accessories

NS KING

Massimo Dutti

vinastudija

ORENAPOLIS

Ivo Nikkolo

RESERVED

Marc O'Polo

Timberland

promod

manton

KAREN MILLEN

Accessories

Douglas

Q-STAR RAW

STENDERS

Gabor

GANT

Accessories

este

LINDEX

THE SHOES STORE

pietro filipi

ECCO

LAIKS

högl

Tamaris

San bei

GUESS

NikeWomen

H&M

MÁDARA

Accessories

GUESS by Marciano

LIST

SWAROVSKI

MANGO

TREASURES

OASIS

SHINE

DANIJA

Accessorize

EVITA PERONI

Accessories

NS KING

Massimo Dutti

vinastudija

ORENAPOLIS

Ivo Nikkolo

RESERVED

Marc O'Polo

Timberland

promod

manton

KAREN MILLEN

Accessories

Douglas

Q-STAR RAW

STENDERS

Gabor

GANT

Accessories

este

LINDEX

THE SHOES STORE

pietro filipi

ECCO

LAIKS

högl

Tamaris

San bei

GUESS

NikeWomen

H&M

MÁDARA

Accessories

GUESS by Marciano

LIST

SWAROVSKI

MANGO

TREASURES

OASIS

SHINE

DANIJA

Accessorize

EVITA PERONI

Accessories

NS KING

Massimo Dutti

vinastudija

ORENAPOLIS

Ivo Nikkolo

RESERVED

Marc O'Polo

Timberland

promod

manton

KAREN MILLEN

Accessories

Douglas

Q-STAR RAW

STENDERS

Gabor

GANT

Accessories

este

LINDEX

THE SHOES STORE

pietro filipi

ECCO

LAIKS

högl

Tamaris

San bei

GUESS

NikeWomen

The GALERIJA CENTRS is a shopping center with a special atmosphere, magnificent architecture, exquisite stores and responsive vendors at the very heart of Riga – in the Old Town, at arm's length from the Latvian National Opera and the main sightseeing spots of the city.

Five storeys accommodate well-known fashion brand stores, jewellery salons and cosy cafés. For your relaxation and well-being, the SPA and Yoga Center is located on the fifth floor.



# GALERIJA CENTRS

FASHION SHOPPING CENTER

OLD RIGA, AUDEJU STREET 16 • OPENING HOURS: 10:00–21:00  
INFORMATION CENTER: +371 67 018 018

WWW.GALERIJACENTRS.LV

# WETT - YOUR ENTRY TO RUSSIA

WETT - ВАШ ПУТЬ В РОССИЮ



QR Code with WETT.eu  
QR-код WETT.eu



## DELIVERY TO & IN RUSSIA

Грузоперевозки по миру и внутри России

## WAREHOUSING

Хранение и обработка грузов

## CUSTOMS CLEARANCE

Таможенная очистка

CUSTOMS BROKER LIC/ЛИЦЕНЗИЯ № 0126/00 16 13 2010

Fosforiidi 14, 74114

Maastricht, Estonia

Tel. + 372 6 006 911 | fax + 372 6 000 902

E-mail: info@wett.ee

Dnepropetrovskaya str. 2

TDC Global-city, 117587 Moscow, RUSSIA

Tel. + 7 495 984 28 11 | fax + 7 495 984 28 12

E-mail: info@wett.ru

[www.wett.eu](http://www.wett.eu)

## YOUR NEXT DESTINATION



Legendary Priorat wine maker René Barbier III. In wine circles he is known as the pioneer of the region

## When asked why he chose Priorat, René Barbier III laughs and says it was because he's always liked the "wild West"

owner, Leon Barbier I, named in honour of his son, René I.

Everything went well for a time and the winery was passed on to the next generation, Leon II and René II. But then René II suddenly passed away at age 50. It was the time of Franco's dictatorship in Spain, and the family winery was bought by a company of questionable reputation. After the fall of Franco's regime, the Barbier family could no longer afford to buy its winery back. Instead, it was bought by the giant *Freixenet*, which kept the *René Barbier* name. Needless to say, the two René Barbiers have nothing in common anymore. Or, as René Barbier III says, "That's all history." Everyone in the wine world knows what's what anyway.

René Barbier III studied economics and oenology. When he and his wife arrived in Priorat in 1979, it was a completely different place. "This has historically always been a wine-growing region, all the way back to the 12<sup>th</sup> century, when the Carthusian monks brought the first grape vines here. In 1893, the region was hit by the phylloxera plague from southern France, and many of the locals moved to Barcelona or Tarragona. When I arrived here, countless families had already left Priorat because it was too difficult to make a living here. A part of the vineyards had already been abandoned for

many years. In addition, no one here had previously thought much about quality."

When asked why he chose Priorat, René Barbier III laughs and says it was because he's always liked the "wild West". Then he invites us into his 4x4 vehicle, as Priorat and Barbier's philosophy of winemaking can only be understood once it is seen in person. And a 4x4 is needed to navigate the small roads that wind like a snake between the mountains and rocks. Surrounding flora and fauna get thrown and blown into the vehicle, but Barbier laughs that by local standards this road is a fine highway. The harvest has just begun, and the hills are full of hunched-over figures picking grapes and placing them in boxes.

Barbier shows us the vineyard where it all began. These are the oldest grapevines in the region; they are 100 years old but still producing. "Carignan", he says. Barbier began by replanting the old vines; then he gradually established new terraces and renewed the old local varieties of grapes. He harvested his first grapes in 1983. And he persuaded other winemakers to move to Priorat. Four of them remained and established wineries of their own: *Mas Martinet*, *Clos Erasmus*, *Clos de l'Obac* and *Alvaro Palacios*. Together with Barbier's *Clos Mogador*, they are known as the "big five" of Priorat.



A room with a view. *Boutique Gastronomique Hotel Do: Plaça Reial* in Barcelona

By 1990, all of *Clos Mogador's* terraces had been planted with grapevines. In 1993, a Priorat wine, *Clos Mogador 1991*, was first judged by Robert Parker's prestigious *Wine Advocate*. This set off a snowball effect: if in the 1990s only 15 Priorat wineries had been registered as DOQ, then by now that number is over 100. But it is René Barbier III's philosophy of wine-growing that made *Clos Mogador* a legend. From the very beginning, he has made wine using organic methods, and soon he will also receive the proper certification.


"People in the wine industry have always known that we grow our grapes organically. Previously, a certificate might not have been so important, but now it is." But biodiversity has always been more important to Barbier than organic farming methods. "That means leaving everything the way it is. The wine grows up as a part of a natural environment." In effect, it grows almost as it would in the wild. The grass, bushes, trees...nothing is touched or disturbed, and moving about the *Clos Mogador* property is like a true safari ride. "We're not just talking about plants, but of the whole natural environment, all of the wildlife. There are many gardens around here, lots of chickens and rabbits. Everything together, and wine is but one part of it all." Of course, under such conditions the grapevines produce less than they would with conventional farming techniques, but the quality of the grapes and their ageing potential is incomparably higher.

Later, when we taste the *Manyetes 2010* red wine (named after a nearby village)

with René Barbier III, he tells us it is made of Carignan grapes from an old vineyard that has been pesticide-free for ten years. "You can still taste it in the wine. You can feel that the vineyard is not yet completely alive; it will need at least another ten years before it is completely revitalised. Then everything will have returned: the little insects, the microorganisms."


True, there is another side to all of this. When the people of Priorat left their homes during the industrialisation of the Franco era because they could no longer survive off of the land, it was precisely pesticide use that preserved the old grape varieties. "It's ironic that if the fields had not been subjected to pesticides, then we would no longer have the old grapevines. When the fields were abandoned, they were preserved as if in a tin. The soil itself had died, but the vines were still capable of being replanted." Referring to *Manyetes*, Barbier says that his greatest challenge right now is to revitalise the soil. At *Clos Mogador*, on the other hand, he began completely from scratch in healthy soil that had previously been used as household fruit and vegetable gardens.

In parting, Barbier gives us a large almanac covering the whole history of his winery, beginning with his first steps in Priorat. The introduction explains, "To taste a wine is to taste the spirit of where it has been made. The moment is ephemeral, but you will remember it forever." And anyone who has ever been to Priorat will agree with that.




- ✓ **PRECAST CONCRETE**
- ✓ **READY MIXED CONCRETE**
- ✓ **AGGREGATES**

**ENGINEERING  
PRODUCTION  
DELIVERY  
ASSEMBLY**



- 2 PRECAST CONCRETE FACTORIES**
- 11 READY MIXED CONCRETE PLANTS**
- 3 AGGREGATE PRODUCTION UNITS**
- 3 ENGINEERING CENTERS**
- 1 CONCRETE RESEARCH CENTER**



MB BETONS group  
[www.mbbetons.lv](http://www.mbbetons.lv)







Pakta, a new Japanese-Peruvian restaurant by the Adrià Brothers

### An epicentre of innovative gastronomy

As in the wine industry, where it is now becoming increasingly important that wine embody the essence of a particular place, Barcelona's gastronomy and lifestyle sectors have also experienced major changes in recent years. Last year, a small 18-room hotel with the intriguing name *Boutique Gastronomica Hotel Do: Plaça Reial* opened on Plaça Reial, a mid-19<sup>th</sup>-century square with lantern posts designed by Antoni Gaudí. The owners of the new hotel were once involved in the fashion and textile business, and the DO in the hotel's name is a nod to the Spanish *Denominación de Origen* designation of quality, which is traditionally applied not only to wine but also other local products such as cheese, honey, meats, etc.

Located in a Neoclassical building built in 1856, the interior design of *Gastronomic Hotel Do: Plaça Reial* embodies the saturated bouquet of a very good red wine; the designers have preserved the old wooden beams and other historical details and then supplemented them with carefully chosen modern accents and art works. Until now, Barcelona has had few small, charming hotels,

and the *Hotel DO* is special for setting a precedent. Its restaurant serves seasonal Mediterranean cuisine using only the highest quality local produce.

Nearby, the Adrià Brothers – Ferran and Albert – continue their large project of turning one of Barcelona's neighbourhoods into a true epicentre of innovative gastronomy. This time, however, unlike the case at the legendary but now defunct *elBulli*, it's Albert playing "first fiddle" instead of Ferran. This year in Poble Sec (a neighbourhood once known for its proletariat past), Albert opened a 32-seat restaurant called *Pakta* to join the brothers' *Tickets* tapas bar, which opened in 2011 and can be thought of as the people's version of *elBulli*.

The *Pakta* menu is a marriage of Japanese and Peruvian cuisines, also known as *Nikkei* cuisine. The word *nikkei* means a Japanese emigrant or descendant of an emigrant who lives in a country other than Japan. The word is also applied to the cuisine that evolves when Japanese food traditions are combined with the cuisine of the new country of residence. Of course, there is a history to the combination of Peru and Japan, because in 1899 a group of 790 Japanese emigrated to Peru.

The interior of *Pakta* is dominated by a system of colourful yarns threaded onto stylised looms, while the meals presented to guests resemble a likewise strikingly woven fabric of flavour. Just recently, in late summer, the Adriàs opened the tapas bar *Bodega 1900*, or *Vermuteria*, right across the street from *Tickets* and *Pakta*. The new restaurant is like a hymn to the once-popular Spanish tradition of enjoying vermouth as an aperitif, a tradition that is now experiencing a renaissance.

Traditionally, vermouth was always served with snacks, and this slightly nostalgic niche became an inspiration for the contemporary gastronomic experience at *Bodega 1900*. But that's not all. The Adrià brothers plan to open a three-story Mexican restaurant in the near future. When asked whether their goal is to build a whole empire, Albert laughs. He just sees "some holes in the market" and would like to fill them in. An interview with Albert Adrià will be published in the November issue of *Baltic Outlook*.



- Plentiful variety of seafood from the French coast
- Elegant desserts
- Exclusive wines

*The house where you are always welcome...*

Insider's view

## Discovering Penedés wines



**Ariane and Rainer Paasch**

Ariane and Rainer Paasch are the owners of the charming B&B *Arianella de Can Coral*, which is located on the outskirts of Vilafranca del Penedés in the heart of the Penedés wine region. Formerly the home of an Andalusian family for generations, the property was bought by the Paaschs ten years ago and transformed into an eight-room hotel. Ariane and Rainer have become true Penedés patriots and enthusiastically share their knowledge of the region and their favourite places with their guests. Originally from Germany, the Paaschs' previous careers were in marketing and communications. They lived in England for some years, then moved to Spain and decided to settle there.

"We've always enjoyed travelling and getting to know people, environments and cultures through places such

as this. In addition, we've often talked about not being able to do one and the same thing until retirement." And that's how the story of *Arianella de Can Coral* began.

When asked why they specifically chose Penedés, Rainer says that the region's strategic location appealed to them. Barcelona is just under an hour's drive away, and the beaches and Tarragona's historical centre are an hour's drive in the opposite direction. Also, the Penedés region is still relatively unknown. In fact, they consider its relative obscurity to be a certain advantage.

"If you go to Rioja, you'll be on well-travelled roads. But everyone who has been in Penedés has had the feeling of discovering something new and unknown to others. Also, the locals have not yet grown weary of tourists. In Penedés you can still experience an authentic way of life and meet real people – often the owners of wineries themselves – and they all tell honest, genuine stories."

Ariane and Rainer guess that even if wine prices in Penedés go up due to the greater visibility of the region, visitors will still be able to discover true gems – outstanding wines for relatively low prices.

Below is a list of five wineries – gems – that Ariane and Rainer believe are worth a trip to Penedés:

**"Parés Baltà.** This is a family-owned winery producing organic wines. Its owners are very open and friendly, and also very proud of what they are doing. The father, who is around 60 years old, runs the company. His two sons met their wives at university, and the wives are currently the key to *Parés Baltà's* success. The wives are the ones who make the wine, and the quality is outstanding! *Parés Baltà* is definitely one of the best wineries in the region.

**"Agustí Torelló Mata.** This winery produces possibly the best Cava in the region. Comparing wines to automobiles, if a big winery like *Freixenet* is the *Volkswagen* or *Toyota* of the Cava world, then *Agustí Torelló Mata* wines are the *Lamborghinis*. Their wines are elegant and produced in small quantities, but they are nevertheless found on the wine lists of the *Ritz Carlton* and other luxury hotels. *Agustí Torelló Mata* is a family-operated business and is located in Sant Sadurní d'Anoia, the Penedès capital of Cava.

**"Heretat Mont Rubí.** This winery is owned by a married couple and is one of the most innovative wineries in the region. It produces two wonderful wines: *Black* and *White*. *Black* is a splendid young red wine that has received several significant awards in recent years.

**"Albet I Noya.** This winery has been a pioneer in ecological wine-making in the Penedès region since 1978. The owners are open, down-to-earth people who gladly chat with visitors to their winery.

**"Mas Candi.** Owned by four young people working on land that once belonged their grandparents, *Mas Candi* produces wonderful white wines, red wines and Cavas. And since the winery's owners have been doing so, people have begun talking about them: 'Oh, *Mas Candi*, they're a must!' *Mas Candi* does things differently. They experiment, they grow grapes differently, their methods are organic and they constantly try out new varieties. The winery's *Mas Candi QX* was rated as one of the three best white wines by the 2011 Catalan Wine Guide." **BO**

## Bookkeeping Services in LATVIA

- tax and management reports
- automated data entry
- solid track record with multinationals

Brīvības Street 85, Riga, LV-1001, Latvia  
Tel.: (+371) 67 27 22 99  
investors@investors.lv  
www.investors.lv

