



Catalonia

Where food is culture

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Where the Pyrenees meet the Mediterranean, and the spirit of emperors echoes alongside the genius of Dali, where life is a journey through a tapestry woven with the threads of history, innovation, and culinary mastery, you will find Catalonia, a land where food is culture.

Because culture is the tapestry of our origins, a narrative that weaves together the ancient legacies with the genius of artists. It's the heritage of our grandmother's recipes, a connection to our roots that defines who we are.

It is the geographic diversity of our region, mirrored in every dish, fostering excellence and an unwavering commitment to going far. It is a passion for hard work and a job well done.

Culture is understanding the rhythm of the land, the ebb and flow of the sea, and the vitality of our livestock. It's the harmony of farming, artisanship, and proximity, that fosters a close-knit business fabric that defines our community.

It is innovation—an insatiable thirst for learning, improving, and pioneering. We are the driving force behind change, constantly researching and developing sustainable solutions to shape a future where excellence knows no bounds.

It is the Art of Savoring and enjoying the products from our land and sea that define the essence of our culture. It's the richness and diversity of our pantry, curated by expert producers and chefs who stand as true legends in their craft.

A Unique Cuisine, and a Legacy that resonates Globally – a unique culinary heritage that transcends borders. We make culture from food, and food from culture, crafting a legacy that echoes in the kitchens and palates around the world. Catalonia, where food is culture—a celebration of diversity, innovation, and the art of savoring life's delectable moments. A culinary odyssey, where every product and every dish tells a story.





Origins and Tradition

Catalonia: A Millennia-old Land of Culture, Gastronomy, and Creativity

Mediterranean Diet

A Safe, Delicious, and Sustainable Cultural Treasure

European Quality Commitment

Catalonia's Legacy - 23 DOP and 12 IGP Defining Excellence

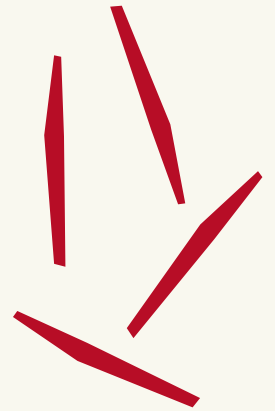
Catalonia: Epicenter of the Agri-Food Industry

From golden olive oils to robust wines, spanning six distinguished sectors of quality products, encapsulating the essence of land and sea.

Gastronomy

A Reputation of Culinary Excellence





Origins and Tradition

Catalonia: A Millennia-old Land of Culture, Gastronomy, and Creativity

Situated in the northeastern corner of the Iberian Peninsula, Catalonia is a land steeped in millennia-old history influenced by ancient Greeks and Romans. With its unique culture, language, and Mediterranean climate, Catalonia embodies unparalleled diversity and natural beauty.

Defined by contrasts, Catalonia's cuisine is a testament to its uniqueness, shaped by geography, history, and culture. Here, food transcends mere sustenance; it mirrors the identity and heritage of the Catalan people.

From the visionary architecture of Antoni Gaudí to the surreal artistry of Salvador Dalí, the musical prowess of Pablo Casals, the athletic achievements of Pau Gasol, and the global sounds of Rosalía, Catalonia is a vibrant hub of creativity and talent.

This rich tapestry of history, culture, and creativity is Catalonia's enduring allure—a captivating and diverse region that inspires through its people's art and exceptional cuisine.



Catalan Cuisine

“Cuina Catalana”

Nurturing Traditions, Cultivating Well-being,
the True Spirit of the Mediterranean Diet



Mediterranean Diet

A Safe, Delicious, and Sustainable Cultural Treasure

Catalonia's culinary landscape is a vibrant testament to the region's rich cultural heritage, served in every dish of its cuisine. At the heart of this legacy lies the **Mediterranean Diet**, a time-honored tradition recognized by UNESCO as an Intangible Cultural Heritage of Humanity.

A safe, delicious, and sustainable cultural treasure, the Mediterranean Diet stands celebrated by the WHO as one of the healthiest diets. Furthermore, the FAO acknowledges its sustainable practices, leaving a minimal environmental footprint.

The Mediterranean diet promotes a healthier, more sustainable lifestyle through its emphasis on fresh, whole foods, healthy fats, and sustainable practices not only benefit individual health but also align with principles that promote environmental sustainability and community well-being.



European Quality Commitment

Catalonia's Legacy - 23 PDO and 12 PGI Defining Excellence

The European Union employs two essential certification systems, PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication), to recognize and safeguard products associated with specific territories or production methods. These designations establish stringent quality and geographical origin standards for food and agricultural products.

The distinctive logos associated with PDO and PGI serve as markers for identifying high-quality products within the EU. Rigorous controls not only guarantee authenticity but also underscore the commitment to delivering differentiated, quality products.

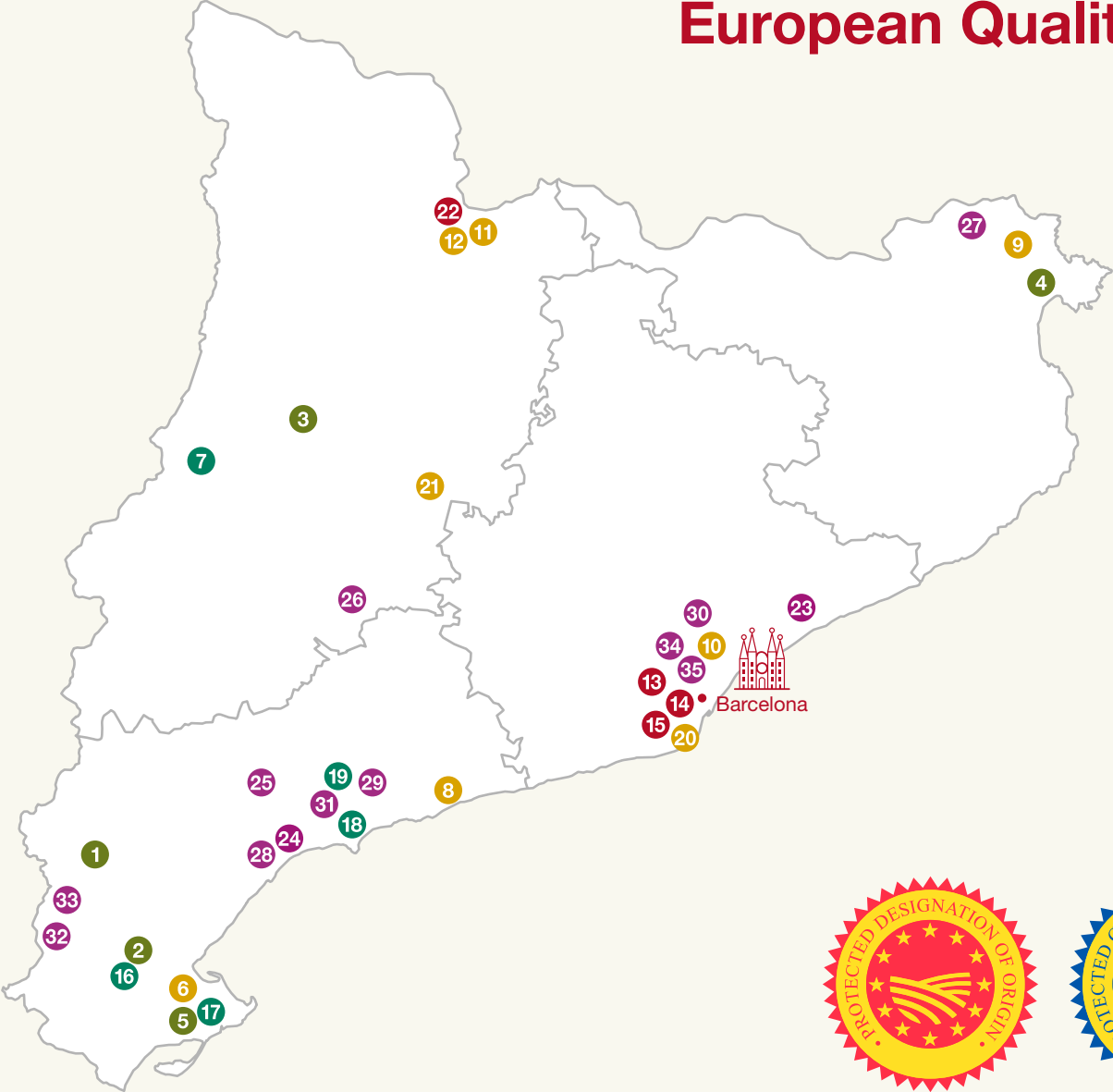
Catalonia proudly embraces these European standards, boasting 23 Protected Designations of Origin (PDO) and 12 Protected Geographical Indications (PGI).

These designations signify Catalonian products' adherence to stringent standards linked to the region's unique geographical, cultural, and traditional attributes. Each product bearing these designations is a genuine representation of Catalonia's rich culinary heritage.

FOOD	CATEGORY
1 PDO Terra Alta Oil	Extra virgin olive oil
2 PDO Baix Ebre - Montsià Oil	Extra virgin olive oil
3 PDO Les Garrigues Oil	Extra virgin olive oil
4 PDO Empordà Oil	Extra virgin olive oil
5 PDO Siurana Oil	Extra virgin olive oil
6 PDO Delta de l'Ebre Rice	Fine food
7 PDO Lleida Pear	Fruits
8 PDO Reus Hazelnut	Fine food
9 PDO Santa Pau Beans	Fine food
10 PDO Ganxet Beans	Fine food
11 PDO Alt Urgell and Cerdanya Butter	Dairy and cheese
12 PDO Alt Urgell and Cerdanya Cheese	Dairy and cheese
13 PGI Penedès Rooster	Meat and charcuterie
14 PGI Prat Chicken and Capon	Meat and charcuterie
15 PGI Vic Llonganissa	Meat and charcuterie
16 PGI Terres de l'Ebre Clementines	Fruits
17 PGI Girona Apple	Fruits
18 PGI Valls Calçot	Vegetables
19 PGI Prades Potatoes	Vegetables
20 PGI Pa de Pagès Català	Fine food
21 PGI Agramunt Torró	Fine food
22 PGI Catalan Pyrenees Veal	Meat and charcuterie

WINES & SPIRITS	CATEGORY
23 PDO Alella	Wine
24 PDO Catalonia	Wine
25 PDO Conca de Barberà	Wine
26 PDO Costers del Segre	Wine
27 PDO Empordà	Wine
28 PDO Montsant	Wine
29 PDO Penedès	Wine
30 PDO Pla de Bages	Wine
31 PDO Tarragona	Wine
32 PDO Terra Alta	Wine
33 PDO Priorat	Wine
34 GI Penedès Brandy	Brandy
35 GI Ratafia catalana	Liquors

European Quality Commitment



- MEAT & CHARCUTERIE**
- WINE & SPIRITS**
- OLIVE OIL**
- FINE FOOD**
- DAIRY & CHEESE**
- FRUITS & VEGETABLES**





Catalonia Epicenter of the Agri-Food Industry

Organic Agriculture and Sustainable Innovation

Catalonia's agri-food landscape is a convergence of innovation and sustainability, establishing itself as a dynamic hub at the forefront of **quality, innovation, and international influence.**

From the flourishing fields of organic agriculture to groundbreaking practices in sustainable production, Catalonia's remarkable growth, international presence, and unwavering commitment to sustainability position it as a vanguard in the global agrifood stage.





8x Growth

Over the last decade Catalonia's organic sector has experienced an impressive eightfold growth, surpassing €1.19 billion in revenue



Export Prowess

Over 30% of the sector's sales are exported, with a significant portion going to EU countries and the remainder to markets in third countries



Market Leadership

Catalonia stands as a leader in the European organic market, setting the standard for quality and sustainability

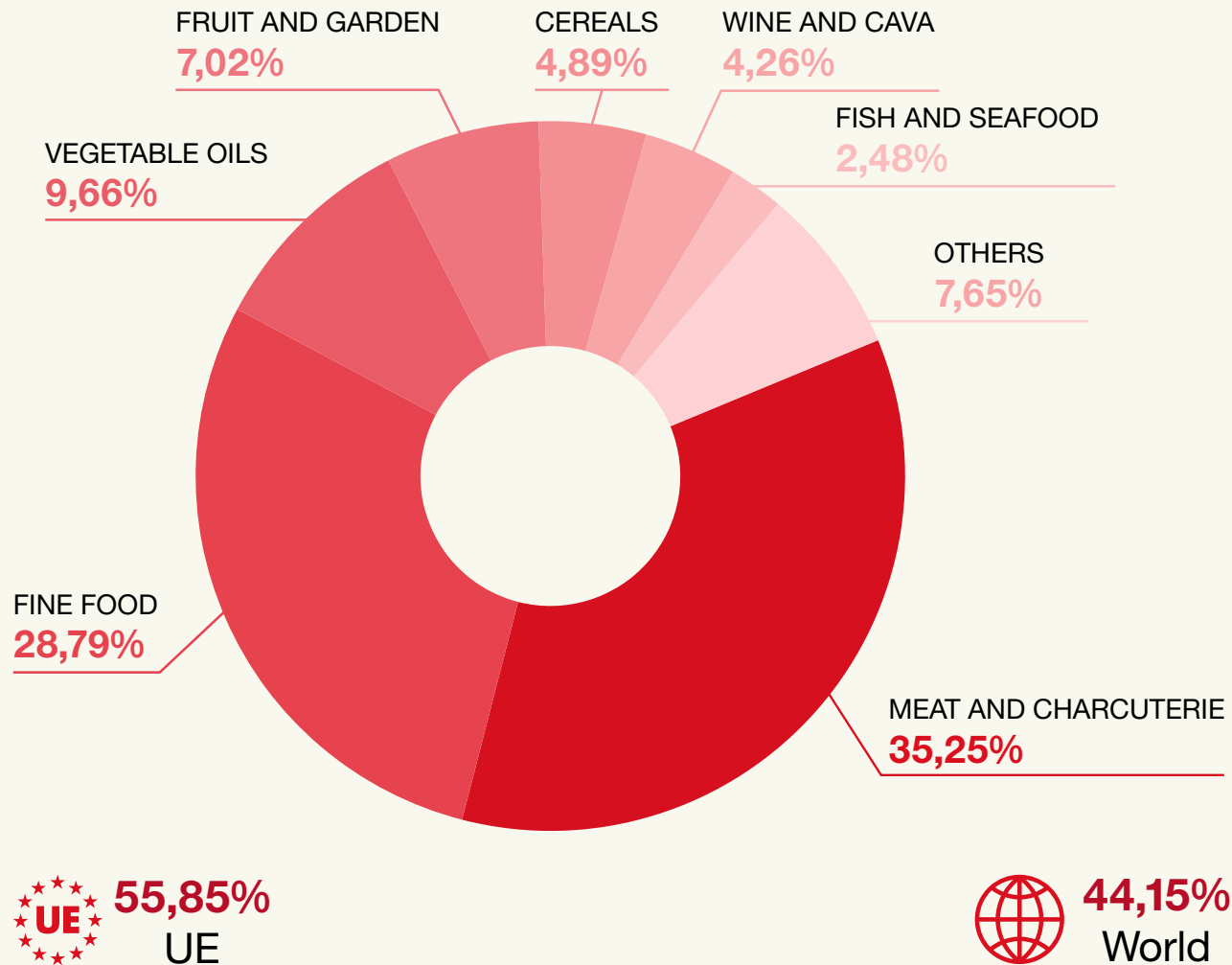


Catalonia's Agri-Food Sector: A Driving Force in Economic Growth

At the heart of Catalonia's economic vitality lies the robust Agri-Food sector. With over 177,000 dedicated workers, this sector is a formidable contributor, generating an impressive €43.1 billion in business volume — equivalent to 19% of Catalonia's GDP

Catalonia exports food and beverages to 193 markets

Exports by sector





**MEAT AND
CHARCUTERIE**



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Catalonia's Meat Industry

A Cornerstone of Agri-Food Excellence

The Meat Industry in Catalonia is an economic cornerstone, with a business volume exceeding €10 billion, constituting 35% of the sector's turnover, 36% of employment, and over 16% of total regional businesses.

As a production giant, Catalonia annually yields over 2.5 million tons of various meats, securing its position as **Europe's second-largest meat producer and a global top-ten producer of pork.**

Leading Spain in pork, beef, and poultry production, Catalonia's focus on internationalization has propelled

it to dominate meat exports, contributing over 43% of Spain's total and nearly 6% of the EU's, with a remarkable export value of €5.23 billion in 2022.

Notably, exports constitute more than 75% of the sector's total production, showcasing an impressive coverage rate of 800%.

Catalonia's expertise in crafting high quality charcuterie further enhances its export prowess, representing over 5% in volume and close to 10% in total export value. This industry's growth and global leadership underscore Catalonia's prominence in the Agri-Food stage.



WINE



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Catalonia stands out as a **leader in organic vineyards**, boasting 27.1% of its hectares dedicated to organic cultivation



Catalan Wine Sector

Geographical diversity, spanning coast to mountains, allows Catalonia to cultivate various grape varieties, resulting in a spectrum of wines.

Noteworthy among Catalonia's wine offerings is Cava, a sparkling wine, globally recognized for its quality and tradition, establishing itself as a **key player in sparkling wine production**.

Catalonia, renowned for viticultural excellence, produces diverse high quality wines, ranging from intense reds to elegant sparklings, under 12 Protected Designations of Origin (PDO).

The sector's innovation and commitment to sustainability contribute to an annual turnover of nearly €1.2 billion.

With around 4,800 employed in winemaking, rising to 25,900 including vineyards and wineries, Catalonia boasts the fifth-largest vineyard surface area of 55,118 hectares.

Catalonia's wine industry, with over 600 bottling wineries, 8,359 winemakers, and 42,822 hectares within a Protected Designation of Origin, showcases robust competitiveness.

Surface area in hectares of Catalan DO

DO	Surface area ha
Alella	223
Catalunya (exclusively)*	748
Conca de Barberà	4,119
Costers del Segre	4,037
Empordà	1,756
Montsant	1,890
Penedès	17,054
Pla de Bages	480
Priorat	1,962
Tarragona	4,733
Terra alta	5,820
Total	42,822

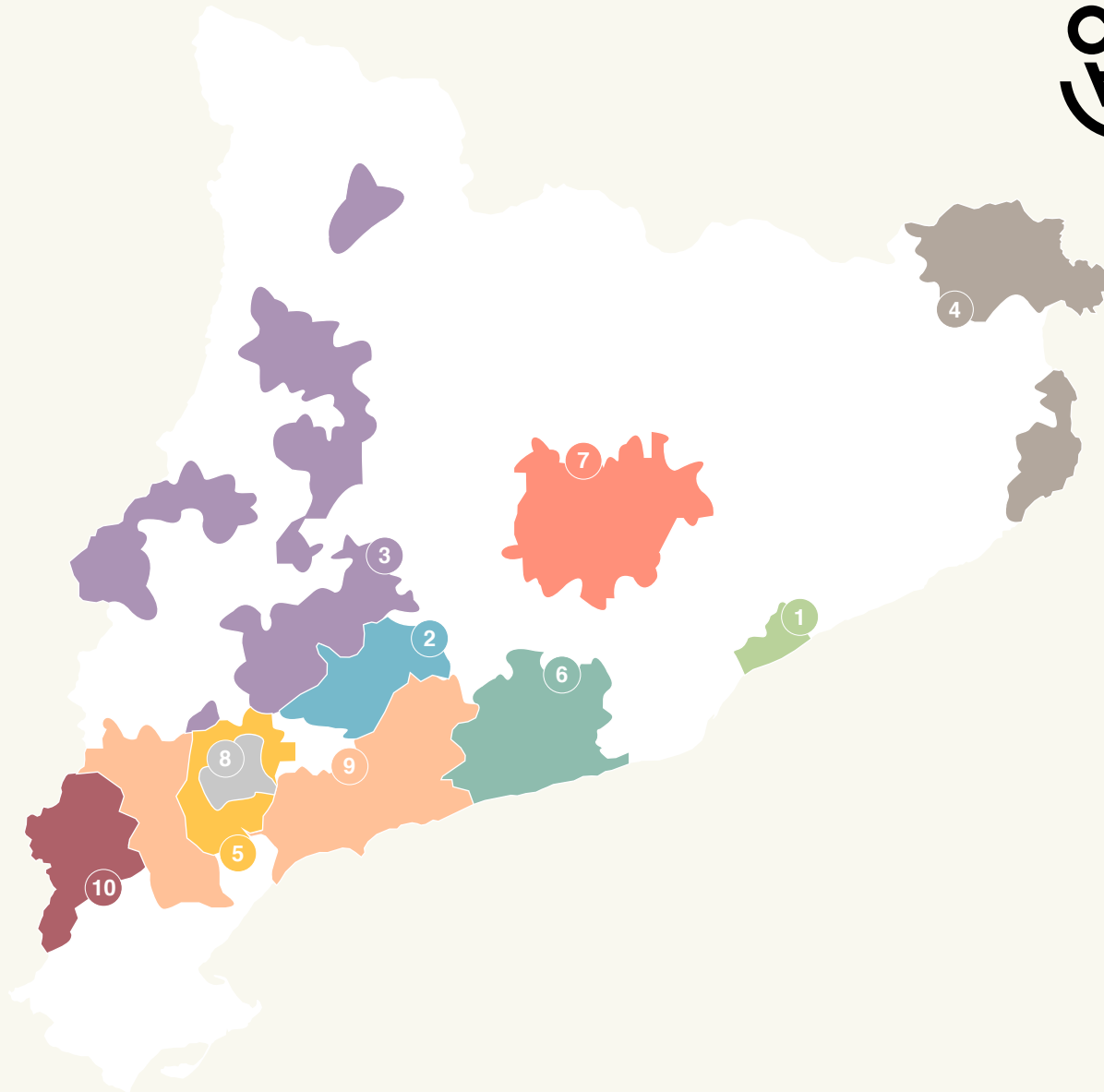
Wine production in Catalonia

Type of wine	Hectoliters
White wine	2,297,495
Red wine	676,826
Rosé wine	155,316
Total	3,129,637



Catalonia

Where wine is culture



**Catalan designation
of Origin**

- 1 DO Alella
- 2 DO Conca de Barberà
- 3 DO Costers del Segre
- 4 DO Empordà
- 5 DO Montsant
- 6 DO Penedès
- 7 DO Pla de Bages
- 8 DOQ Priorat
- 9 DO Tarragona
- 10 DO Terra Alta
- DO Catalunya
- DO Cava
- DO Supraautonomic

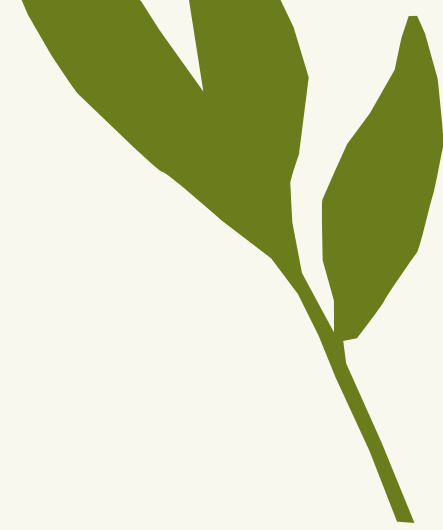


OLIVE OIL



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Catalonia's olive oil sector is noteworthy, ranked as **the world's third largest exporter** and the second-largest in Spain.



Olive Oil Sector

Renowned for excellence, Catalonia crafts diverse, high-quality oils, celebrated for distinctive flavors, aromas, and low acidity—taste to superior olives and meticulous processing.

Extra virgin olive oil, a health-boosting premium, excels in enhancing gastronomic experiences, embodying a commitment to flavorful living.

Catalonia's Olive Oil Sector, covering approximately 14% of its cultivation area (108 thousand hectares), emerges as a significant contributor to the global olive oil production landscape with an annual harvest

harvest of 20,000 tons from 32.9 million olive trees, showcasing a dedication to high standards.

Exports surpassed 800 million euros in 2022, reaching 160+ countries, spotlighting key markets in Europe, the U.S., and Asia.

Sustainability reigns, with eco-conscious practices and innovative development, ensuring a consistent supply of top-tier extra virgin olive oils tailored to evolving tastes.



FINE FOOD



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Fine Food Sector

Catalonia's Fine Food sector stands as a pinnacle of culinary excellence, showcasing a diverse array of gourmet products celebrated for their commitment to tradition, craftsmanship, and the region's distinctive quality.

From sweets and confectionery to beverages and dairy, Catalonia's Fine Food offerings are a testament to the region's culinary mastery, combining traditional values with forward-thinking innovation.

With an annual turnover exceeding €10 billion, the Fine Food industry is a cornerstone, contributing over 44% to the region's food and beverage sector. Noteworthy for its international presence, **Catalonia's Fine Food sector ranks as the second-largest agri-food exporter**, emphasizing the region's capacity for both innovation and export.

This sector's remarkable growth, evident in a nearly 100% increase in export value over the last five years, reflects its adaptability to evolving consumer trends.



DAIRY & CHEESE



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Dairy and Cheese

Catalonia boasts a rich tradition in the production of high-quality dairy and cheeses, firmly establishing itself in both domestic and international markets.

Rooted in centuries-old dairy traditions, the region has upheld its commitment to crafting superior dairy products. Cows, integral to Catalonia's agriculture, contribute to the production of a diverse range of high-quality dairy items, including milk, yogurt, butter, and an extensive selection of cheeses.

Notably, the l'Alt Urgell and la Cerdanya cheese has earned the prestigious Protected Designation of Origin (DOP). Catalonia's dairy and cheese industry has made significant inroads into international markets, exporting high-quality products globally.

Catalan cheeses, renowned for their authentic flavor, have become staples in international kitchens.

A close-up photograph of a chef's hands in a white uniform, carefully plating a dish. The chef is using a small spoon to add a garnish to a small green vegetable on a white plate. The plate is part of a larger plating station with other ingredients like fried balls and green vegetables. The background is dark and out of focus, showing kitchen equipment and lights.

#Catalan

FoodUS





WORLD REGION OF GASTRONOMY
Catalonia Awarded 2025

In June 2023, **Catalonia's candidacy received the Catalonia World Region of Gastronomy 2025 recognition**, awarded by IGCAT, International Institute of Gastronomy, Culture, Arts and Tourism



Catalonia holds a prominent position as one of Europe's leading food-producing regions.

Recognized as one of the European regions with the most Michelin stars, Catalonia holds a culinary tradition deeply rooted in history, offering a variety of high quality products and innovative creativity showcased in its top-ranking restaurants.

The region is globally acknowledged for its gastronomic prowess, with two restaurants claiming the top spot seven times on the prestigious World's 50 Best Restaurants list.

Catalonia's innovative culinary focus reflects its commitment to a healthy and sustainable land.

Influenced by diverse geography, history, and culture, Catalan gastronomy uniquely blends the best of land and sea. The harmonious combination of fresh seafood and high quality meats defines Catalan cuisine, shaped by Mediterranean influences. Modern gastronomy in Catalonia is avantgarde and creative, showcased in multiple Michelin-starred restaurants with globally recognized local chefs.

With its rich culinary tradition and topquality agri-food products, Catalonia has become a premier gastronomic destination.



Sector Spotlight Clips



Catalonia where wine is culture



Catalonia where olive oil is culture



Catalonia where food is culture



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