



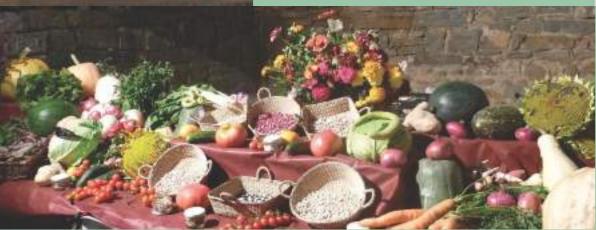


POCTEFA perreg

mental activity through joint strategies that favour susdevelopment of cross-border economic, social and environ-Spain, France and Andorra. Its aim is concentrated in the noonic and social integration in the border areas between FA 2014-2020). The aim of POCTEFA is to strengthen eco-Spain-France-Andorra V-A Interreg Programme (POCTEan Fund for Regional Development (FEDER) through the DUSAL project, 65% of which is co-funded by the Europe and restaurant industry. This panphlet is included in the and promote their use in different sections of the hospitality collaborating with the Geopark to raise their outlet profile ate locally sourced, high quality produce through **business** The Borough of Sobrarbe works to promote and revalu-

produce in businesses and bring it to the customer's visible images help to place and identify Sobrarbe's various places within them. These singular, highly here, 0 KM food" signs outside their premises and in tified businesses displaying the "Sobrarbe products directly from the producers or from any of the idenhome? Acquiring these products is easily done either ing the flavours and aromas of Sobrarbe's produce at What better gift than the chance to continue enjoy-

away anah in Somoord advando



Sharing the same image and brand quality within the Sobrarbe-Pirineos Geopark, all locally sourced food produce comes under the name "Productos de Sobrarbe".

The participating restaurants within the Geopark provide the perfect window onto Sobrabe's gastronomic panorama, where you can sample local produce prepared by talented chefs.

These Products can be purchased at source direct from the producers themselves and at participating Geopark Shops. Food producers, restaurants and shops alike, committed to local development and the promotion of geo-tourism can be found on the Geopark website: www.geoparquepirineos.com , they are easy to spot with their identification signs.

All thes producers are Associates of Sobrarbe-Pirineos Geopark. They are working with the aim of boosting the local agri-food industry offering local Sobrarbe products, naturals and an excellent quality.

Taste and take a part of Sobrarbe with you



ported from the land and into its dishes allowing you to savour and enjoy Sobrarbe in its many fine always using quality ingredients, grown or reared in Sobrarbe. So the region's flavours are transtake you back to old fashioned Pyrenean cuisine and right up to cutting edge modern techniques, ment in the conservation of high quality natural gastronomy. They offer traditional dishes which are dedicated to the support and promotion of the value of Sobrarbe products as a basic funda-These restaurants guarantee the use of local ingredients in their recipes and dishes, and their chefs

and the local food sector.

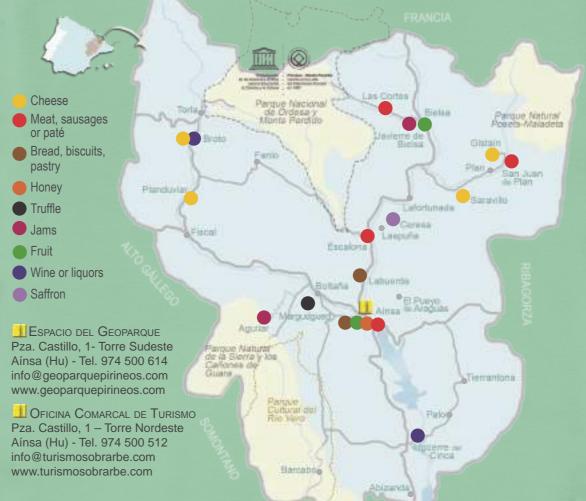
Sobrarbe products with an emphasis on quality and a commitment to stimulating local agriculture UNESCO Global Geopark. They all bear the same identification plaque and serve dishes made with All over Sobrarbe you'll find Restaurants which are Collaborating Entities of Sobrarbe-Pirineos

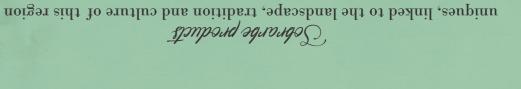
reared in its Pyrenean valleys and meadows.

serving the very same essence and character of the produce grown on its land and the livestock Living proof of this theory is the Sobrarbe region, with its traditional dishes reflecting and pre-A good way to get to know and understand an area is without doubt through its gastronomy.

Tobra on standong sarando





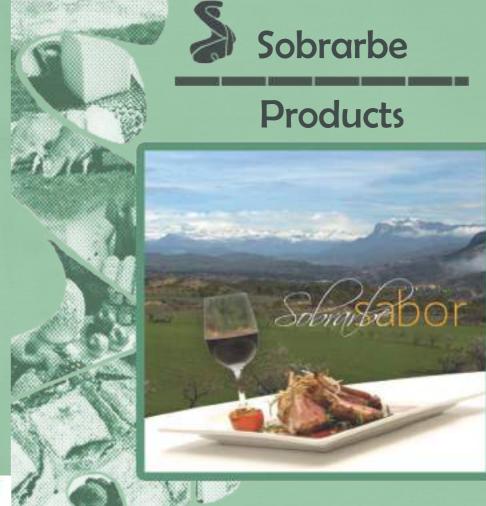


various jams, jellies and bottles of liqueur.

pastry shops. The scent of flowers and derries preserved in jars like honey, tional and modern pastry produced every day in the ovens of bakeries and varieties, grown and recovered with passion by Sobrarbe's gardeners. Tradiand methods like the chiretas. Local fruits and vegetables from traditional valley cheeses, sausages that have been made respecting ancestral recipes

saffron flavours dishes. The Chistau Valley and Broto the forest at your table especially the truffle and the to signm and gaird sullarantana ban smoordam valley. Varied mushrooms like Boletus. Red pine of Sobrarbe or the "laton" pig from the Fueva valley and Pyrenees breed, lamb goat, chicken Tasty veal from the Broto valley, Chistau

systems, part of it is its culture and cuisine. is not only rocks, anticlines, glacial valleys and karst THE SOBRARBE-PIRIVEOS UNESCO GLOBAL GEOPARK



















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Des fromages et des yaourts artisanaux élaborés dans la Vallée de Chistau (Pyrénées aragonaises) avec du lait pasteurisé de chèvre et de vache, provenant de ses propres élevages. Des variétés de fromages affinés et semi-affinés avec un goût aussi délicat que frais et yaourts au lait de chèvre. info@quesodesaravillo.com Vente en ligne également.



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Quesa

Saravillo

Artesano, no



TESGOP



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www.liguerredecinca.com

Wine production is part of Ligüerre de Cinca's history; they currently grow 3 varieties of red grapes, Garnacha, Syrah and Cabernet Sauvignon and various mixed white Jose Antonio Rufas Alastrue grapes. You can visit the vineyard, winery and century-old cellars under the restored houses. Online store.



Ligüerre de Cinca 974 500 800 · 609 768 106 info@liguerredecinca.com



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years of great craft, and traditional pastry. Products of excel-

Our products are made with craft and with first quality prod-

ucts by the pastry cook. Pastry sweet and salty snacks, ice-

creams, coffee and a great variety of teas and infusions and

the house speciality of biscuits inspired by the Geo-park:

mountains which surround us, far from any contamination.

We were awarded the prize for "Best Honey in Aragon" at

the 5th Professional Tasting Competition at the Biescas

ent quality prepared with craft an innovation.

ARTISANAL HONEY CASA MONTALBAN

Fromage des Pyrénées de vache et de chèvre fait à la main, élaboré avec du lait cru et affiné en cave naturelle dans le village de Gistaín où l'on pourra l'acheter exclusivement.



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San Juan de Plan



Chistau Natural · Borda Moré info@chistaunatural.com





















SA MONTALBAN

La Cañabla Artesan Shepherd's Cheese

www.lacanabla.es

All our produce is made exclusively with raw milk from our small flock of goats which we milk by hand and put to pasture
Jorge Ezquerra e Irene Latre in the mountains of the Broto Valley. We are a self-sufficient, Casa Latre · C/ Porches 25 artisan, family business serving the local area with unique fresh and mature cheeses as well as yogurts, straight to the customer without middle men.

We also organize guided tours of our dairy and farm.

TURMO'S BAKERY

JOAKYN'S PATISSERIE

"Sobrarbe fossils".

Spring Fair in 2019.



TURMO

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Panadería Turmo

Labuerda

info@quesodesaravillo.com

Rosa Gómez Ventura y (en el camino de la Cristian Hernández Cascada del Sorrosal) Casa Marboré · Bº Las Cortes Broto 629578744 653 407 725 · 645 766 130 lacanabla@gmail.com patedeainsa@hotmail.es

La Marmita's Jams

On-line shop as well.

Paté de L'Ainsa

Modesto's Butchery

ples produced in Ainsa.

Chorizo and Pig Pate. On-line shop as well.

CASA FES: ORGANIC BEEF AND APPLES

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Jams and jellies, with White or Brown sugar or sugar-free. Artisan jams entirely made without adding any chemical pro ducts. We use local wild fruit and the surplus from our garden. 974 341 232 · 660 584 247 angelines@mermeladaslamarmita.com

sage as well as preserved duck products.



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grow organic raspberries, blackberries and blueberries, harvest them by hand and sell them fresh from June to October or frozen throughout the year. Our jams are tra ditionally made with a high percentage of fruit and low





VALLE PINETA BERRIES

www.valledepinetaberries.es

Our plantation is at the entrance to the Pineta Valley. We



Pyrenean Black Truffles

www.trufanegradelpirineo.com

Our oak and holm-oak plantations are located within a natural area of truffle growth in Sobrarbe. Our truffle farmers are Ctra. Aínsa - Margudgued dedicated to organic growing methods for black truffles and only use distributors committed to quality. We offer a fresh, traceable product. On-line store.

Finca las Hifas Boltaña Km.5 Aínsa 665 955 955 info@trufanegradelpirineo.com









SOBRARBE SAFFRON

www.azafrandesobrarbe.com

This is naturally produced Saffron without the use of herbicides or pesticides. We carry out the whole production cycle by hand, using our own manure as natural fertilizer, pollinating with our bees and watering the plants from our natural spring.



638712936

contacto@azafrandesobrarbe.com