SENSES A WINE

ENOTURISM OUR JOB IS TO MAKE YOU ENJOY

Wine in Spain

Wine is a very important beverage in Spain, both culturally and economically. Spain is one of the largest wine producers in the world and has numerous wine regions, each of which has its own history and traditions.

Wine in Spain has a long history dating back to phoenicians times. Since then, wine production has evolved and has become one of the country's main industries. Spain produces a wide variety of wines, from young and fresh reds and whites to reserves and grand reserves, cava and sweet wines.

Wine also plays a very important role in Spanish culture. It is a drink that is enjoyed at the table, accompanying food, and consumed at celebrations and social gatherings. In addition, there are many festivals and celebrations dedicated to wine throughout Spain, such as the Fiesta de la Vendimia in La Rioja or the Feria de la Manzanilla in Sanlúcar de Barrameda.

In short, wine is a fundamental part of Spanish culture and one of the country's main industries.



"A glass of wine at the right time is worth more than all the wealth of the earth"

What is Senses of Wine?

Senses Of Wine was born with the aim of bringing the world of wine to homes, giving the opportunity to discover exclusive wines from small producers at a good price, of which few units are produced as they are made with artisanal techniques and worked in the most natural way possible.

We show the whole life of wine, the work in the field and the history of each of our wines and wineries, allowing you to understand more about the world of wine and appreciate the sensations of wine in all its art.

Senses Of Wine is focused on high quality wines and creating memorable experiences for our customers. Our values are quality, authenticity, sustainability and passion. We take the quality of our products very seriously.

In addition, we value authenticity, which means we strive to reflect the true essence of the region where the wine comes from and the grape varieties we use.

And not least, our passion for wine is what drives us. We love what we do and we want to share that passion with you. We believe that wine is more than a beverage, it is a way to connect and celebrate life.

All this work is done by a great team of people, who seek to give you the best possible experience.



Penedès Experience - FAST y Morning

This experience is designed **for visitors who have a shorter time** but want to learn about and taste some of the most important drinks and foods in Spanish and Catalan culture.

In this pack, we differentiate two experiences.

- FAST Experience (2-3h)
- Morning Experience (3-5h)

In both packs you will be able to visit sustainable and ecological wineries, most of which have been producing wine and cava for over 100 years.

In the wineries themselves you will learn about their history from the winemaker while you take a tour of the facilities.

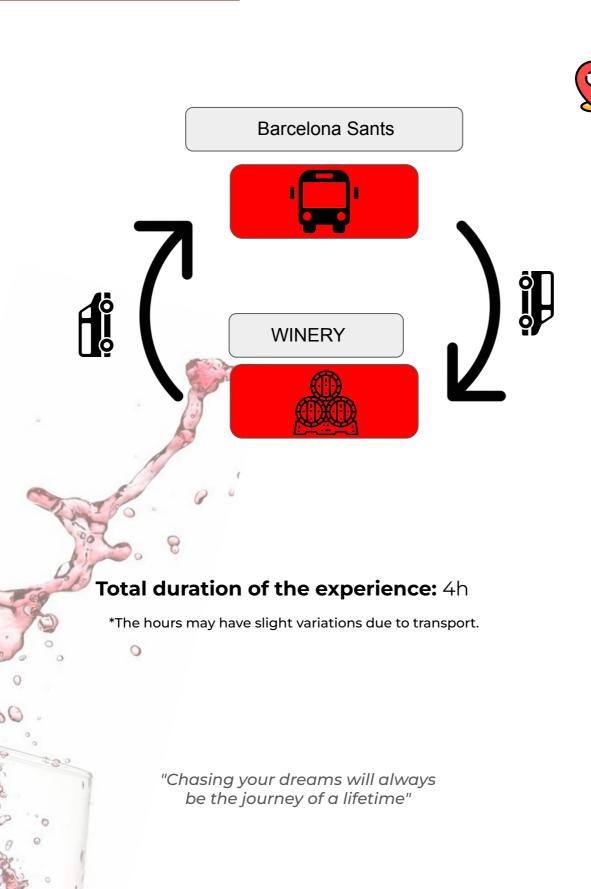
You can also taste their best wines and cava, accompanied by typical food of the region, such as Iberian ham or cured cheeses.

The difference is that the **FAST** experience is designed to visit the winery and return to Barcelona, but the **Morning experience** includes lunch after the visit to the winery.



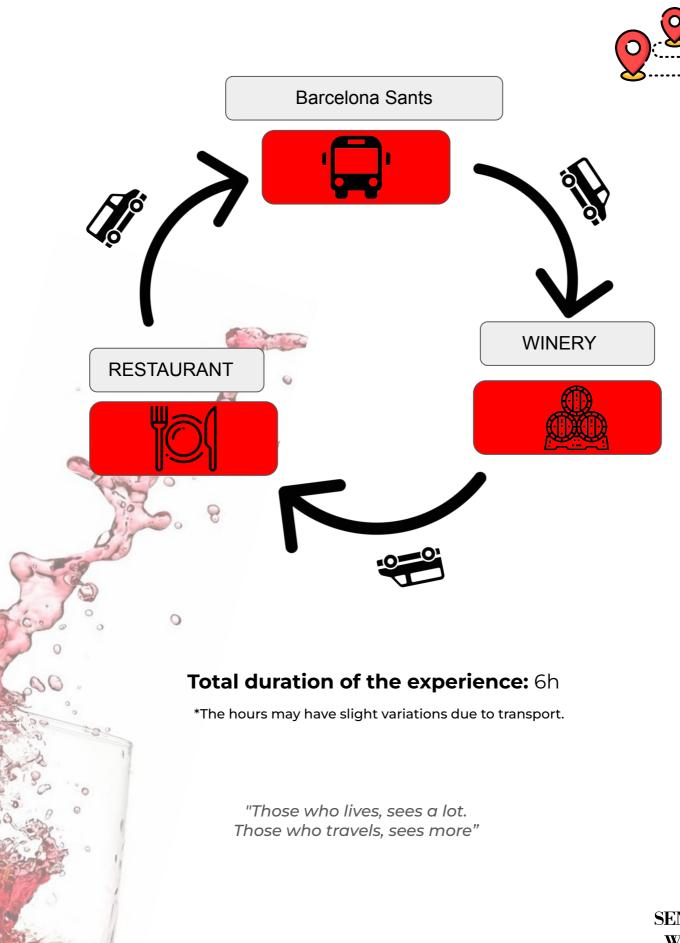
"A journey is lived 3 times: when we dream it, when we live it and when we remember it".







Route MORNING experience





Transport Barcelona - Penedès

Visitors will be picked up at Barcelona Sants by a Senses Of Wine minibus and returned to the same place.

The minibus will take them to the winery where they can enjoy the experience without having to worry about transportation.





"No one ever said: how boring it is to watch the sunset from different parts of the world"



Wineries, wines and cavas

The Penedès is a wine region located in the province of Barcelona, Spain, with a long history of wine production dating back to Roman times. In the 19th century, the region began to specialize in the production of sparkling wines using the traditional champenoise method.

Cava is the most famous beverage produced in the Penedès and is known for its bubbly and fresh taste. It is produced using the traditional champenoise method, which involves a second fermentation in the bottle.

The Penedès is a wine region rich in history and tradition, known for its production of sparkling wines and white and rosé wines, and has been able to combine innovation with quality in wine production.



We open their doors so that our customers can enjoy a private visit and learn first-hand the history of wine, from planting to bottling. They can also taste the wines in the cellars with the winemaker, while accompanying them with local food typical of the region.

> "All journeys have secret destinations about which the traveler knows nothing"



Restaurant

Catalan food is one of the culinary jewels of Spain and the world. With a rich history and a wide variety of dishes, Catalan cuisine is a unique blend of Mediterranean, French and Spanish influences, which have been adapted and perfected over the centuries.

One of the most outstanding characteristics of Catalan cuisine is its emphasis on fresh, seasonal ingredients. Typical dishes of the region include a wide variety of fresh seafood and fish, as well as local meats and vegetables. No meal is complete without bread, wine and olive oil.

Among the most famous dishes of Catalan cuisine are paella, suquet, fideuá and crema catalana, Catalan cuisine offers a combination that will suit any palate.

In short, Catalan food is a delightful display of Catalonia's rich culture and history, and is a gastronomic experience that everyone should have the opportunity to enjoy.





"It's not the destination, it's the journey"

