

Accessible

↳ Guara Somontano
is accessible



It is interactive



It is visual



It is tactile



Cycle through the vineyards of Somontano

Cycling through the vineyards is one of the most authentic ways to discover the Somontano landscape. These easy and accessible mountain bike routes follow rural paths that cross vineyard areas and small villages, combining nature, culture and gastronomy. A perfect experience to enjoy the region at a different pace, with stops to admire the scenery and, why not, taste the wine born from this land.



Discover a cuisine with its own identity

Barbastro is the gastronomic heart of Somontano and the ideal place to discover its most authentic cuisine. In the city's bars and restaurants, visitors can enjoy traditional recipes made with local products, reinterpreted with creativity while preserving their essence. An invitation to sit at the table and discover Somontano through the flavours that are part of its history, its recipes and its way of life.



Walk through rice fields and birdlife

Discover a unique agricultural landscape where rice fields, alfalfa and corn fields create a vibrant environment for nature and birdwatching. This easy and accessible route follows tracks and rural paths, ideal for walking or driving through while observing migratory and resident birds such as cranes, harriers or waders depending on the season. A peaceful experience to connect with the natural environment of Somontano and its rich birdlife.



Experience the Candelera Fair

One of the oldest and most emblematic fairs in Aragón, the Candelera Fair is an essential event for discovering Somontano at its liveliest. Year after year, on February 2nd, Barbastro becomes a meeting point for producers, artisans, livestock farmers and visitors, with markets, exhibitions, tastings of local products and activities for all audiences. A unique combination of tradition, culture and gastronomy that allows visitors to enjoy the land, its flavours and its people in a festive and authentic atmosphere.



Travel to the origins of Somontano olive oil

In Buera, one of the last traditional olive presses in the area has been preserved: a hydraulic olive mill that reveals how olives were processed and oil was produced in the past. A visit to the mill offers insight into a historic craft closely linked to the agricultural landscape of Somontano, its traditional knowledge and its cuisine, where olive oil plays a central role. An experience that combines heritage, agriculture and gastronomy in a peaceful and authentic setting.



Step inside an old mill

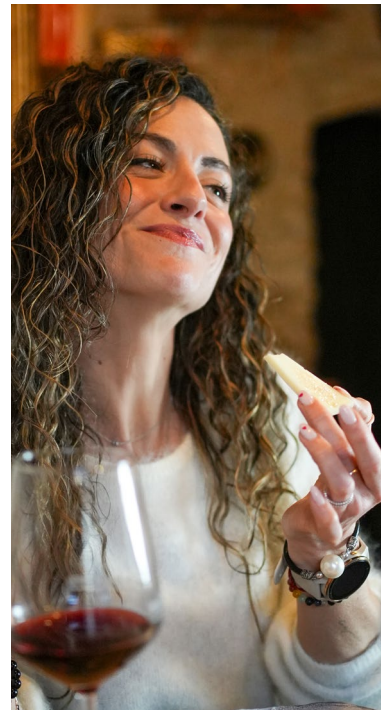
The old flour mill of El Grado is a unique example of Somontano's ethnographic and industrial heritage. Restored as a cultural space, it preserves its original machinery room and shows how mills incorporated technologies of the 20th century, combining traditional milling with energy production. Visitors can also discover the history of life along the banks of the Cinca River and the local culture.

Molino de Chuaquín is also the starting point for several easy hiking routes, making it an experience that brings together history, landscape and tradition.



Savour the tradition of cheese

Cheese has been part of Somontano's gastronomic identity for generations. Visiting the region's artisan cheese dairies allows visitors to discover how milk is transformed into a product full of nuances, shaped by the landscape, the climate and the expertise of the people who make it. A journey through the aromas, textures and flavours of an essential food in traditional cuisine, completed with tastings and the opportunity to learn about a craft that is still alive in the region.



Smile, it's the Crespillo Festival

The Crespillo Festival is a traditional celebration where the history, culture and gastronomy of Barbastro come together around one of its most emblematic sweets: the crespillo, an artisan product with centuries of history in the area. During the festival, the streets fill with stalls, activities and tastings, allowing visitors to discover this typical delicacy and other local products, talk with artisans and experience Somontano's culinary identity up close in a festive and participatory atmosphere.



Visit an olive mill in Somontano

Olive oil is one of the essential products of Aragonese gastronomy, and in Somontano the tradition of artisan olive mills is still very much alive. This experience invites visitors to discover the olive oil production process, from the arrival of the olives to cold extraction, with explanations from the master oil producer and tastings that allow visitors to appreciate the aromas, textures and unique nuances of the local olive oil. A direct and sensory way to understand the importance of this product in the cuisine and culture of the region.



Discover Somontano through its wines

Somontano is a land of wine, where tradition and innovation coexist among vineyards and wineries that are part of the landscape and identity of the region. Visiting a winery allows visitors to discover the wine-making process, from vineyard to glass, explore its working spaces and end the experience with a guided tasting of wines from the Somontano Designation of Origin. A proposal that invites visitors to discover the aromas, flavours and character of a region that has made wine one of its greatest symbols.



Relax in a unique salt landscape

In Naval, the saltworks are a unique place where Somontano's salt-making tradition coexists with a natural wellness experience. The facilities include highly saline saltwater pools, where floating and relaxing are part of the experience, with beneficial effects for the skin and for physical and mental wellbeing. The saltworks are also a place to discover the ancient history of salt as an essential resource in the economy and daily life of the region, as well as to explore the natural surroundings of the village, its heritage and a culture linked to this valuable mineral.



Discover the Somontano wine calendar

Barbastro experiences wine as a cultural expression throughout the year, through events that combine tradition, local products and celebration.

The Gastronomic Showcase brings together chefs, cooks and local producers to highlight the cuisine of the region and its products paired with wines from the Somontano Designation of Origin. The Somontano Wine Bus offers a comfortable and enjoyable way to visit selected wineries, with tours, tastings and experiences designed to discover the vineyards and wine culture from within. And at Tasting Somontano, wine is celebrated through tastings, gatherings and activities that bring the public closer to its aromas and nuances.

Three events that offer yet another reason to visit Barbastro and enjoy its connection with wine.



Walk among vineyards and taste their wines

Experience the Somontano landscape from within on a trekking route through vineyards and small woodlands. This self-guided trail takes visitors through terraces of Tempranillo, Garnacha and Gewürztraminer grapes, while discovering the biodiversity that surrounds the vineyards.

At the end of the route, the experience concludes with a wine tasting accompanied by local products at “The Wine Garden”, a moment to savour the flavours of the region surrounded by vineyards. This activity combines nature, exercise and wine in one unforgettable experience.



Discover the gastronomic heritage of Barbastro

Barbastro preserves some of the most valuable examples of how food was produced, preserved and transformed throughout the centuries in Somontano gastronomy. Places such as the Libra Press, the old flour mill of El Moliné and the Ice Well allow visitors to discover the importance of olive oil, cereals and cold preservation in daily life and traditional cuisine.

Three unique places that explain, through architecture and traditional engineering, the origin of many of the flavours that are still present today on the tables of the region.





SABOREA
GUARA SOMONTANO

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