

A wine with a Basque identity

Txakoli

Discover
this unique wine

An experience within
the reach of very few.



For more sustainable
and responsible
tourism



BILBAO BIZKAIA

Txa koli



With this card, you will get savings and convenience when planning your stay in Bilbao (Biscay) – both on public transport and on tickets to museums, shows, restaurants, shops and other leisure facilities. Request it at the Bilbao Turismo offices. More information:

www.bilbaobizkaiaicard.com

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Looking at the sea or the mountains
Vinification



You'll delight in

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THE HISTORY

of this unique, excellent wine.

Diving into the origins of the word txakoli, both historians and linguists consider different theories.

It may be that the explanation for its meaning has its origin in the expression 'etxeke ain', which means just enough for home, a reply that the clever winemakers used in the past in response to the amount of txakoli they had produced.

As in any historical research, there are alternative versions. Other experts claim that the word comes from 'etxeke egina', which means

homemade. The explanation, in this case, is that txakoli was made for drinking at home, in the baserri (homestead), where it was produced in a traditional way.

In Bizkaia, grape growing has a long tradition. So much so that you have to travel back thousands of years to find its origins. Txakoli has been a major driver in the economy of Bizkaia for centuries but this was particularly the case in the 17th and 18th centuries, considered the Golden Age of Bizkaia Txakoli.

The migration of rural populations to urban areas to work in the industry, the disappearance of the tariff protection granted by the *fueros* and the new diseases that began to plague the vines, triggered a drastic decline in the production of txakoli, until it practically disappeared, along with the knowledge of winemaking techniques and grape varieties.

Until the 1980s, during the 20th century, txakoli ceased to be produced, except for what was produced in some farmhouses. As there were

fewer and fewer producers, the vineyards became more and more dispersed throughout Bizkaia. In order to somehow maintain production within a delicate economic situation, more productive but less suitable grapes were used than the native Hondarrabi Zuri, for the production of txakoli. This meant that the quality of the wine was not up to standard for much of the 20th century.

In the early 1980s, democracy returned and with it the necessary powers for the Basque Government and a small group of txakoli producers to join forces to recover txakoli in Bizkaia. More than ten years' hard work led to the recognition of the Bizkaiko Txakolina Designation of Origin in 1994.

Don't forget to visit the Txakolingunea Txakoli Museum to learn about the nature, history and tradition of txakoli.



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BRAND

of our identity

We have before us the perfect ambassador for the culture and gastronomy of Bizkaia and the best host for all those who come to visit this inimitable historical territory. This is a wine that has been able to transform and adapt to our times: txakoli has become a new beacon of quality in Bizkaia, leaving behind the production aimed exclusively at consumption in the farmhouses and opening up to the world to be considered one of the best.

Without a doubt, raising a glass of Bizkaiko Txakolina and making a toast to life is the perfect way to get to know the best of the Bizkaias.



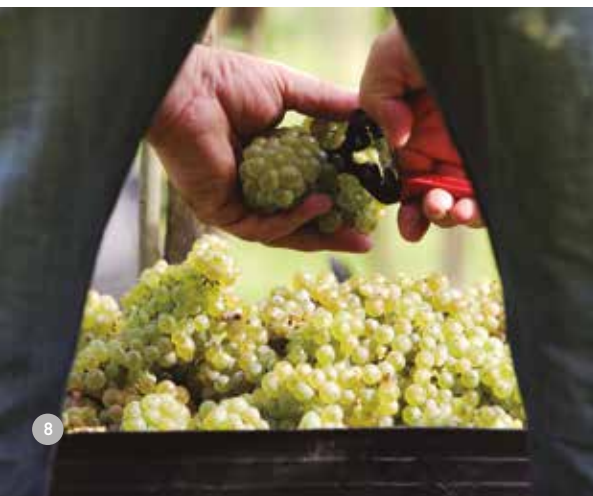
Gazing at the **SEA OR MOUNTAINS**

Vineyards are found throughout Bizkaia's geography, right up close to the coastline, in the inland valleys, and on the mid-altitude mountainsides. A rich variety of areas and sites that afford peculiar characteristics to the txakolis they make. These vineyards are always protected from the northerly winds and in areas with maximum sun exposure so the grapes reach optimum ripeness.

The air loaded with the saltiness of the Atlantic waves that hit the Bay of Biscay and the diversity of soils in this region make these wines particularly unique.

With grapes grown on hillside plots, generally small and difficult to mechanise, it's product made with great care leading to a distinctive quality. It may seem like these are difficult conditions under which to nurture wine's raw material, but they are precisely the conditions that make txakoli a wine that stands out from the rest.

VINIFICATION



HARVEST

At the end of September, when the grapes reach their optimum ripening point, the harvest begins. The grapes are harvested by hand and transported to the cellars.



DESTEMMING

After harvesting the grapes, the first step in the winery is what is known as destemming: the separation of the body of the bunch or stem from the grapes.

PRESSING

The grapes are then pressed to obtain the must. Depending on the pressure we apply on the grapes, we will obtain different types of must.



SETTLING

The must is put into a tank and is self-clarified by racking, a cleaning technique to eliminate the lees through a decanting system.

FERMENTATION

Once the must has passed this first cleaning stage, it is taken to another tank to ferment. These tanks are mostly made of stainless steel with a cooling system to keep fermentation temperatures low. Yeasts produce alcohol from the original sugar of the must as well as CO₂, while new aromas and flavours appear.

RACKINGS

After fermentation, approximately every three months, the wine is transferred from one tank to another.



FINING, COLD STABILISATION AND FILTERING

In the case of txakoli, the cleanliness of the product is very important, particularly in the case of the white wine variety.

In order for the wine to be marketed as *Txakoli de Bizkaia*, it must pass a chemical and sensory control to certify its quality.

TXAKOLI DE BIZKAIA

What is this wine like?



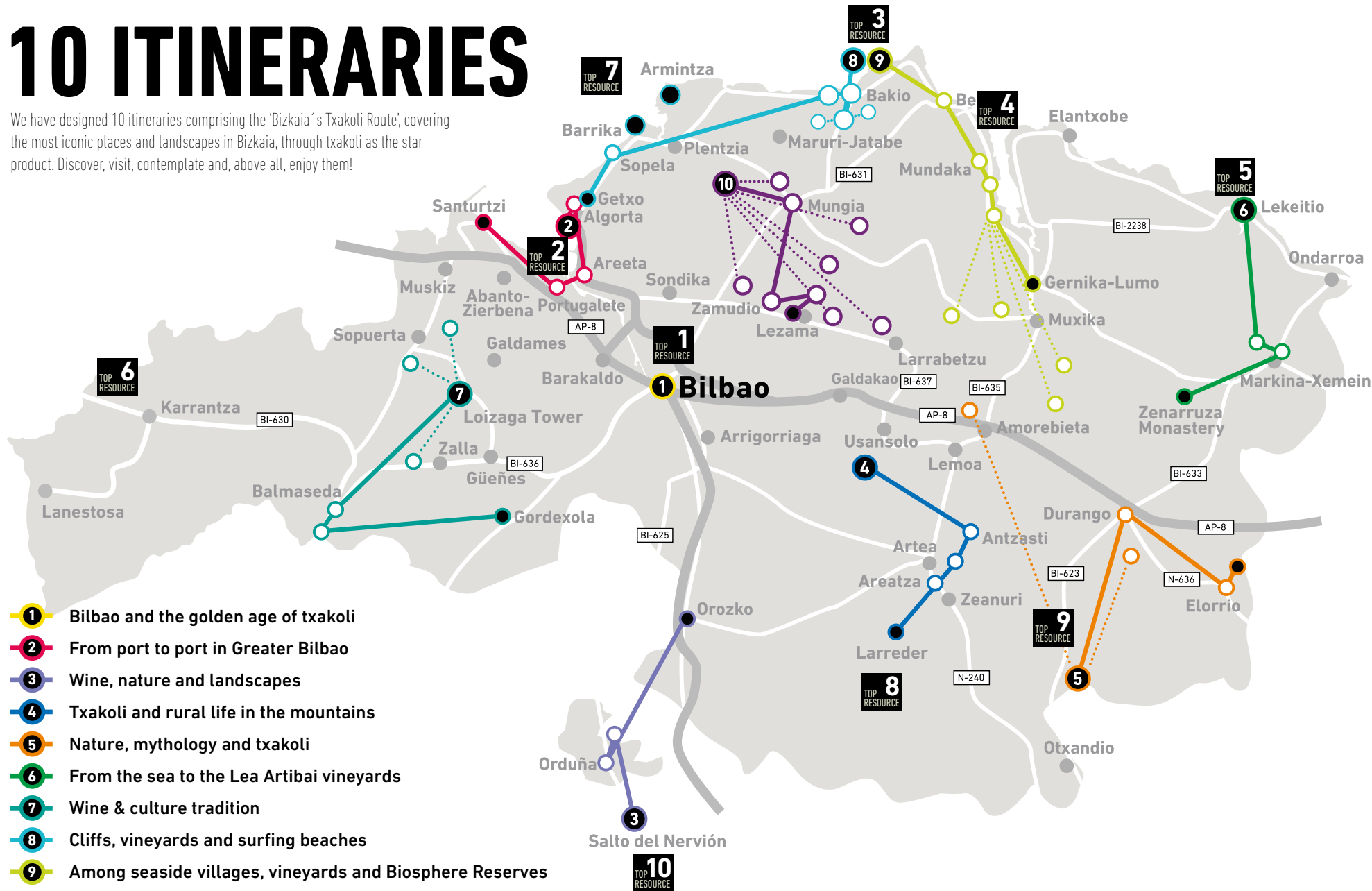
Txakoli de Bizkaia is a wine with a name of its own and a millenary history, which has historically played a crucial role in the culture and economy of the region. Throughout the centuries, txakoli has experienced periods of splendour and decline, emerging today as a quality wine that celebrates the rich quality wine that celebrates Bizkaia's rich winemaking heritage.

This wine is the fruit of typical Atlantic viticulture, made from native grape varieties such as Hondarrabi Zuria, Hondarrabi Zuri Zerratia and Hondarrabi Beltza. The typical climatic conditions of a humid and temperate Bizkaia are essentially what give this wine its unique characteristics from the outset.

Although the production is mainly white txakoli, you can also find rosé and red txakolis in their different production styles, from the freshest young wines to the bereziak txakolis (barrel-fermented or aged on the lees), not forgetting the sparkling and late-harvest wines which, although not called 'txakoli', are nonetheless protected by the Bizkaiko Txakolina Designation of Origin.

10 ITINERARIES

We have designed 10 itineraries comprising the 'Bizkaia's Txakoli Route', covering the most iconic places and landscapes in Bizkaia, through txakoli as the star product. Discover, visit, contemplate and, above all, enjoy them!



TOP RESOURCES 10 TOURIST ICONS



1 GUGGENHEIM BILBAO



2 BIZKAIA BRIDGE



3 SAN JUAN DE GAZTELUGATXE



4 URDAIBAI



5 SANTA KATALINA LIGHTHOUSE



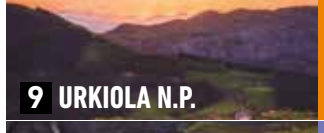
6 POZALAGÚA



7 FLYSCH



8 GORBEIA



9 URKIOLA N.P.



10 SALTO DEL NERVIÓN

ITINERARY

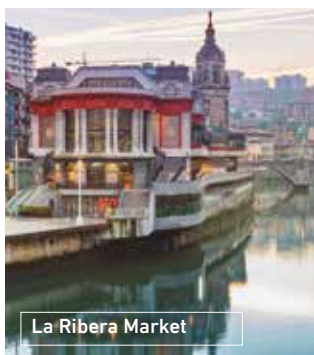
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BILBAO and the golden age of txakoli

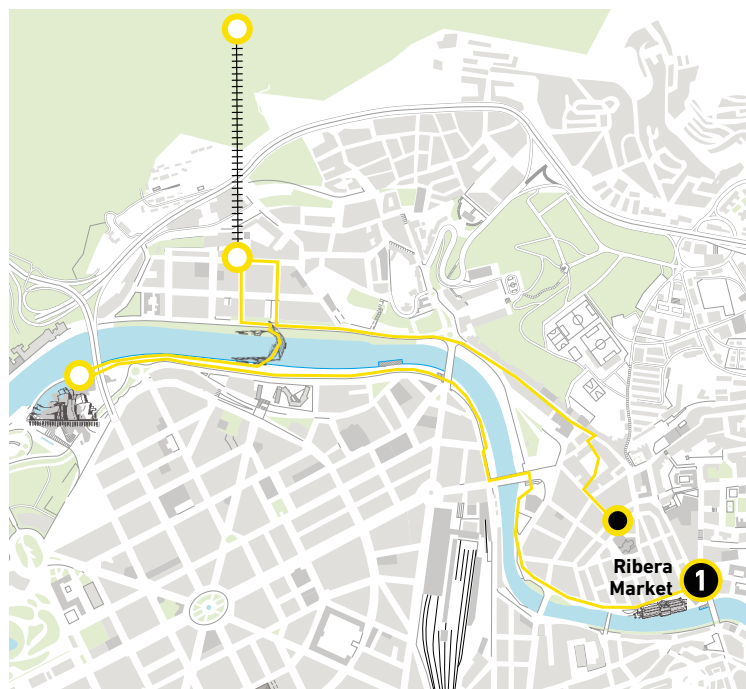
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TECHNICAL DETAILS:

- **Duration:**
1 Day
- **Start and end location:**
Bilbao
- **Geographical location:**
Urban
- **Territory or district:**
Bilbao



La Ribera Market



STAGE 1

LA RIBERA MARKET

This tour starts in the **Ribera Market**, an ideal place to find fresh, local products in what was, until a few years ago, the largest covered market in Europe.

Enjoy a unique experience strolling around its stalls, discovering the wide range of seasonal products, fresh from the farms or the sea... And perhaps even buying a few viands to pair with txakoli.

If you are hungry, you can try some *pintxos* from one of the gastrobars in the market. Get your strength back, we're going for a walk.

STAGE 2

BILBAO ESTUARY

This itinerary continues along **the Bilbao Estuary**. With the advent of industrialisation, the estuary vineyards disappeared. Even so, we encourage you to play at imagining them while you go on this beautiful route along the banks of the estuary, on foot or by tram. On the way, don't miss the opportunity to enjoy some **homemade txakoli ice cream at**

the Nossi-Bé ice cream parlour, open since 1975 in premises dating back to 1911 that still maintain the original décor. Along the route you will find a superb landmark, the famous **Guggenheim Museum**. If you haven't visited it yet, don't miss the opportunity to enjoy its breathtaking architecture and the contemporary art exhibitions it houses.

CURIOSITY: Did you know that from the 14th to the 19th century, the banks of the Bilbao estuary were covered with vineyards and grapevine arbours?



Zubizuri Bridge

On this tour of Bilbao, we invite you to immerse yourself in the true essence of the capital of Bizkaia. It is a town full of history, culture and unique flavours. We invite you to explore its most iconic corners and discover the richness of its local gastronomy, while you imagine the old vineyards that used to cover the estuary and travel back in time to the golden age of the old "chacolines".

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La Ribera Market

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STAGE 3 ZUBIZURI BRIDGE AND ARTXANDA FUNICULAR

After taking lots of pictures next to the Guggenheim, it is time to climb some heights.

Cross the **Zubizuri bridge** designed by Santiago Calatrava to go to the **funicular railway station that takes you to Mount Artxanda**. From there you can enjoy spectacular views of Bilbao and relive the history of txakoli around the city.



Funicular

STAGE 4 MOUNT ARTXANDA

In the late 19th and early 20th centuries, **Mount Artxanda** was a place of leisure and entertainment for the people of Bilbao, with a new culture that arose around the 'txakolies' or 'chacolines'. These were homesteads where txakoli wine was made. Families and groups of friends congregated in the shade of the pergolas

to enjoy txakoli together with dishes such as cod, baby squid, elvers and other delicacies. The txakolies became very popular spaces, always with a festive, enjoyable atmosphere.

Many of them evolved into renowned restaurants that are still in existence today. We encourage you to take the opportunity to have lunch in one of them.



Tapas

STAGE 5 OLD TOWN

After this journey into the past and enjoying great views, head towards Bilbao's **Old Town**. If you like walking, you can go down on foot. It is about 3 km, a pleasant walk. Otherwise, you can take the funicular back down.

STAGE 6 OLD TOWN / SHOPPING

You can continue the afternoon discovering corners or **shopping in the Old Town**, where you can find a wide variety of shops of all kinds. From fashion brands to old traditional shops offering unique and special handicraft products.

STAGE 7 OLD TOWN / SORGINZULO

If you feel like it, you can stay in the Old Town and have some pintxos for dinner. You will find an infinite number of places where you can enjoy traditional local fare paired with a good txakoli. You can even try a txakoli sangría at the Sorginzulo.



Arriaga Theatre



La Carola

A
GOOD
IDEA!

ALTERNATIVES

- If you have already been to the Guggenheim Museum, continue the walk to **Itsasmuseum Bilbao** or enjoy a **boat ride along the estuary with Bilboats**.
- You can also visit the **San Mamés Stadium** and, very close to the Guggenheim, the **Fine Arts Museum**.



Fine Arts Museum

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LINKS OF INTEREST

- www.mercadodelaribera.biz/
- www.guggenheim-bilbao.eus/
- www.funicularartxanda.bilbao.eus/
- www.bilbaodendak.eus/vamos-de-compras-casco-viejo/
- www.bilboats.com
- www.bilbaumuseoa.eus/
- www.itsasmuseum.eus/
- www.sanmames.athletic-club.eus/

FROM PORT to port in Greater Bilbao

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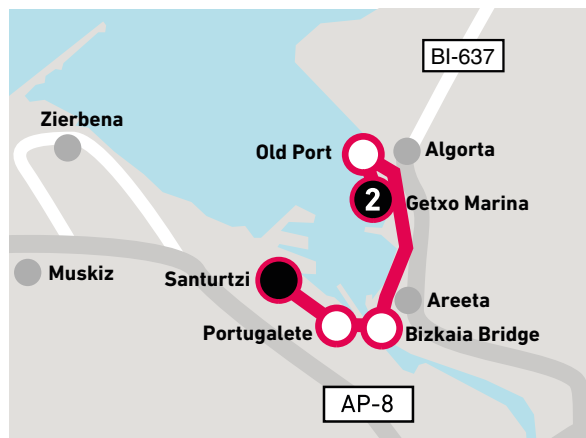
This route offers the opportunity to explore some of the most fascinating and interesting places in Greater Bilbao and discover the area's rich history and unique culture.

The route begins in the charming municipality of Getxo, known for its stunning coastal scenery and beaches, as well as for the magnificent villas and mansions that were built in the 19th century as summer resorts for the aristocracy and gentry. But the history of Getxo dates back to the Middle Ages and, for many years, fishing, shepherding and agriculture were the main economic activities in the area. And yes, you were right, txakoli and grape growing were also present in the caseríos of Getxo. And there is evidence of this, at least from the 16th century onwards.

Seafaring and commerce at the Port of Bilbao also influenced Greater Bilbao with a rise in population and a flourishing economy, but also a decline in grape growing.

TECHNICAL DETAILS:

- **Duration:**
1 Day
- **Start and end location:**
Getxo-Santurtzi
- **Geographical location:**
Urban-Coast
- **Territory or district:**
Gran Bilbao



STAGE 1

GETXO MARINA

Start the day at the **Getxo Marina** with a **sailing trip along the coast** which, depending on the route chosen, will give you the opportunity to enjoy the fantastic views that this municipality has of the Abra and Bilbao estuary, the Old Port and the imposing cliffs of Punta Galea. During the tour you can enjoy a txakoli tasting on board. There are different companies that offer the tour for private groups, as well as boats with regular departures.

CURIOSITY: Did you know that the sea is a key element in the production of txakoli on the coast of Bizkaia?

It gives the wine a marked Atlantic influence that you can perceive in its fresh, refreshing character and also contributes to a milder climate with temperatures that are ideal for the vines to grow.

STAGE 2

EREAGA BEACH GETXO OLD PORT

After the experience on board and back on dry land, you can walk along **Ereaga beach** to reach the charismatic **Old Port in Getxo**. This picturesque port still retains the old-fashioned charm of a small fishing village.



Algorta Old Port

Here, we suggest you take the opportunity to **eat and enjoy local gastronomy** accompanied by a refreshing txakoli. There are numerous bars overlooking the sea where you can try a huge variety of pintxos or local restaurants, if you prefer something more substantial.



Getxo Grand Villa Promenade

STAGE 3

A STROLL PAST THE GREAT MANSIONS

After enjoying your meal, we recommend a pleasant stroll along the **Getxo Grand Villa Promenade**, keeping the sea to your right, so you can admire the majestic mansions built in the 19th and 20th centuries facing the sea, transporting you back to Getxo's golden age." There is a **self-guided tour** with interpretative panels that make it very enjoyable and informative.

STAGE 4

BIZKAIA BRIDGE

After a 3 km. walk, you will reach the impressive **Bizkaia Bridge**, one of the oldest transporter bridges in the world, which joins the two banks of the river. Inaugurated in 1893, it was the first transporter bridge on the planet. Connecting the two banks of the estuary, it had a revolutionary impact on the society of the time and the development of the area.

It is a UNESCO World Heritage Site and a sign of the industrial revolution that took place in the area.

We invite you to cross the bridge, either in the suspended gondola or using the upper walkway, which is accessed by a lift, from where you can enjoy spectacular views of the surrounding area.

STAGE 5

PORTUGALETE

On the other side of the bridge, the historic town of **Portugalete** awaits you. It is known as "Villa Jarrillera", in allusion to the small earthenware jugs used to serve txakoli, which was produced in the municipality from the 15th to the 18th centuries.

A curious fact about Portugalete is a 15th century ordinance that prohibited introducing wine into the town until the local txakoli had run out. It was a very important town in the production of txakoli.

Portugalete was also noted for its fishing activity and maritime trade. It even became a summer resort for the bourgeoisie and royalty in the 19th century. You will be able to observe this splendour in buildings next to the Transporter Bridge if you continue your **walk to the Iron Pier**, considered another of the great engineering works of the 19th century. Don't miss the tide gauge, designed to record the tide levels.



Portugalete

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STAGE 6
SANTURTZI

If you feel like walking further, you can follow the promenade along the quay and, in about 15-20 minutes, you will reach **Santurtzi**, another key town in the production of txakoli in the past.

The Barrio de las Viñas is one of the legacies of the period, although the vineyards disappeared when the municipality was enlarged in the 20th century.

We recommend you visit the **fishing port** where you can soak up the maritime history of Santurtzi and Abra Bay, evoking the busy trade and production (including txakoli) of the past.



Santurtzi

After the long walk, it is time to regain strength by tasting the **traditional Santurtzi grilled sardines** accompanied by a glass of txakoli.

Don't forget to take a photo with the **statue of the sardine seller!**

CURIOSITY: You may be surprised by this fact. In the 1860s, Santurtzi became the largest producer of txakoli in Bizkaia.



ALTERNATIVES

- If you plan to spend more days in the area, there are **countless things you can do in Getxo**.
- If you fancy a walk closer to nature, we suggest the **Cliffs Route**, which offers the best panoramic views of the Abra Bay and crosses several points of interest in Getxo.
- It is also worth visiting **Mendibile Jauregia**, a late 17th century palace, which houses, among other things, the headquarters of the Regulatory Board of the Bizkaiko Txakolina DO (Designation of Origin), which ensures the authenticity of the wines produced by member wineries. It also features an exhibition area with panels and videos detailing the production, history and culture of this superb wine.

RECOMMENDATIONS

- You can also download the APP **El Puerto Viejo de casa en casa** to discover the history and particularities of this area through its streets, houses and corners.
- There is a **self-guided route for the Getxo Grand Villa Promenade**.
- In Santurtzi you can visit the **Museum of the Sea and Agurtza Boat-Museum**.

LINKS OF INTEREST

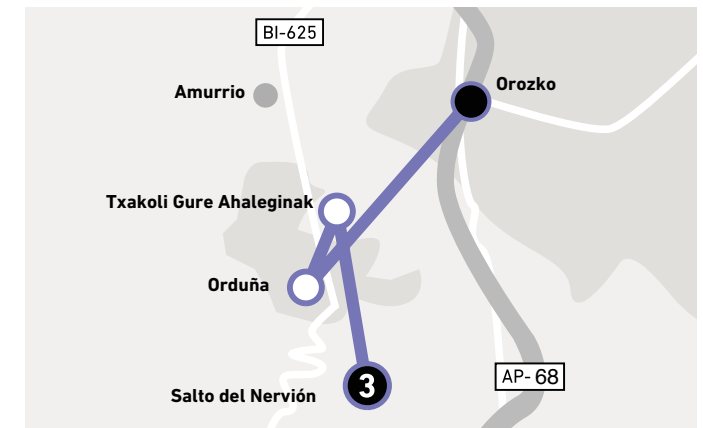
- www.getxo.eus/turismo
- www.portugalete.org/es-ES/Turismo
- www.visitsanturtzi.eus/
- www.visitleioa.eus/el-txakoli/
- www.puntabegonagetxo.eus

WINE
Nature and landscapes

Are you a txakoli lover with a passion for exploring landscapes and places in nature? Then this exciting route that includes the Salto del Nervión is for you. The itinerary will take you through breathtaking landscapes while you delve into the world of txakoli.

TECHNICAL DETAILS:

- **Duration:**
1 Day
- **Start and end location:**
Salto del Nervión-Orozko
- **Geographical location:**
Interior
- **Territory or district:**
Orduña-Gorbeia



STAGE 1 SALTO DEL NERVIÓN

Start the day visiting the **Salto del Nervión**, one of the most spectacular natural treasures of the Arratia-Nervión region.

The Salto del Nervión is the highest waterfall on the Iberian Peninsula; with 222 m of free fall, and the source of Bilbao's main artery, the Nervión river.

The waterfall is visible only a certain times of the year but, water or no water, the scenery will undoubtedly take your breath away.

The impressive **Orduña pass** is the easiest way to reach the Salto del Nervión.

Start the route from the Park House, in the last car park on Mount Santiago, where you can leave your vehicle. From there, a short 30-minute walk will take you to the breathtaking **Nervión viewpoint**.

If you enjoy walking, we recommend that you follow the **7 km circular route**, which will take you through

stunning scenery, allowing you to enjoy the natural beauty of the surroundings. The circular route is made up of a series of well-marked trails surrounded by lush vegetation. As you progress, you will be able to enjoy spectacular panoramic views of the valley.

STAGE 2 TXAKOLI OUR AHALEGINAK

After completing the route, return to Orduña and the fascinating world of txakoli. This town is a benchmark in the production of txakoli, produced in the area since the Middle Ages.

We encourage you to enjoy a visit to **Txakoli Gure Ahaleginak**, an iconic winery located on the outskirts of Orduña, in a truly spectacular

setting. Discover the secrets of txakoli making, while you learn about the production process in this family winery and enjoy the opportunity to taste different varieties of this exquisite wine. More info: www.gureahaleginak.com/

STAGE 3 ORDUÑA-LUNCH

It's time to enjoy a delicious meal in one of the **local restaurants in Orduña**, where you can pair traditional dishes with the excellent local txakoli. Let yourself be carried away by authentic flavours and local hospitality as you immerse yourself in the region's rich food culture.



Orduña

STAGE 4 ORDUÑA-WALK

To wash down the food, treat yourself to a **Walk through Orduña**. It is surrounded by majestic mountains, and the old town, listed as a historic ensemble, will surprise you at every corner with its rich history and architectural heritage.

If you want to learn more about the history of Orduña, there are some interesting **audio guides** that you can download from the www.ordunaturismo.com webpage.

CURIOSITY: A curious fact that you may find surprising. Orduña is the only town with city status in Bizkaia.

STAGE 5 OROZKO

We recommend that you continue the route in **Orozko**, a place known for its tradition in the production of txakoli and for its famous **txakoli lemonade made in wood 'garrafas'**.

Orozko has a spectacular setting and dozens of charming neighbourhoods scattered across the valley. Take a stroll through its streets and a visit the town hall square. It is in these spaces where the bourgeoisie of Orozko, owners of iron and milling industries, erected their baroque and neoclassical palatial mansions in the 18th and 19th centuries.

Orozko has close historical ties to the ice industry. From the 16th century until the middle of the 20th century, the 'neveros' (ice houses) located in the mountains surrounding the municipality supplied Bilbao and a large part of Bizkaia with ice, used to preserve food and to make ice cream.

If you visit the area during the **fiestas of San Antolin**, in early September, don't miss the famous **Txakoli Lemonade Competition**; a unique drink.

This traditional, white txakoli-based granita is made with crushed ice, sugar and lemon. It was very popular throughout Bizkaia until the mid-20th century. It was made in 'garrafas', traditional, hand-cranked wood ice-cream makers. The drink is deeply rooted in Orozko because of the major role of ice in the history of the municipality.



Paragliding

A
GOOD
IDEA!

ALTERNATIVES

- If you have already been to the Salto del Nervión or you wish to spend more days in the area, you should explore some local routes, like the one to **Ojo de Atxulaur**, natural entrance to the **Itzina Biotopo**, or walk to the **Kurtzegan menhir**, which, at over 5 metres in height, is the tallest in Spain.
- If you like adrenaline, you can go **paragliding at Salto del Nervión**.
- In Orozko, we recommend a visit to the **Ethnographic Museum**.
- If you would rather pamper yourself and rest, the **Hotel Balneario Orduña Plaza** is a hotel-spa occupying an 18th century building in the centre of the town, with a gymnasium, sauna, spa with massage services and swimming pool with underwater jets and mineral water.

LINKS OF INTEREST

- www.saltodelnervion.es/desde-arriba
- www.es.wikiloc.com/rutas-senderismo/circular-por-la-senda-del-salto-del-nervion-monte-santiago-22870743
- www.ordunaturismo.com/
- www.orozkomuseoa.eus/
- www.gorbeiaeskadi.com/biotopo-de-itzina-gorbeia
- www.hotelbalneariorduna.com
- www.es.wikiloc.com/rutas-senderismo/31-orozko-pr-bi-34-zubiaur-lobantzu-kurtzegan-zubiaur-155524370
- www.es.wikiloc.com/rutas-senderismo/16a-orozko-atxulo-76388175

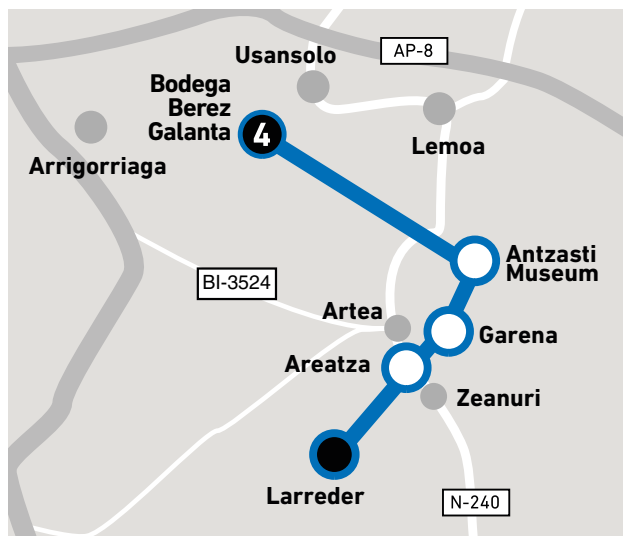
TXAKOLI and rural life in the mountains

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This route explores a combination of stunning natural landscapes and local culture. The Gorbelaidea district offers an ideal combination of natural beauty, history and Basque culture. It provides a unique, authentic experience in the heart of Bizkaia. There are spectacular hiking routes under the shadow of the imposing Mount Gorbea, the highest peak in the Basque Country (1481 metres above sea level). Tour charming villages, get to know the local traditions and culture, and taste the exquisite local fare, paired with txakoli from small wineries in the Areatza area.

TECHNICAL DETAILS:

- **Duration:**
1 Day
- **Start and end location:**
Bodega Galanta - Areatza
- **Geographical location:**
Interior
- **Territory or district:**
Gorbeia



STAGE 1 BODEGA GALANTA

Bodega Berez Galanta is located on a hill in the Arteta neighbourhood, surrounded by 12 hectares of vineyards, in the municipality of Usansolo. Discover its txakoli and its production area and history, as well as the natural surroundings, from its vineyards, from its terrace or from the glass window that surrounds the dining room where you can enjoy incredible views.
www.txakoligalanta.com



STAGE 2 ANTZASTI MUSEOA

The next stretch will take you about 20 minutes by car to the **Antzasti Euskaldunon Etxea**, a traditional Basque homestead where you will discover the traditional life of the baserri in contrast to the modern, urban housing that has evolved due to industrial development. You will learn about local traditions and the importance of preserving Basque culture.

The homestead has a shop and tasting area where you can taste and buy local products that of course include the local txakoli.

Visits by appointment.
www.antzasti.eus/

STAGE 3 - GARENA RESTAURANT

For lunch, we propose a very special place, located in a baserri just 5 minutes from the centre of Areatza (in the Iturriotz district of Dima), with privileged views of the valley and the mountains and surrounded by vineyards: the **Garena Restaurant**.

A gastronomic experience where the most innovative cuisine is fused with traditional recipes from 500 years ago.

This restaurant not only offers exquisite local dishes but is also a txakoli producer, so you can pair it with lunch and enjoy a delicious meal accompanied by the surrounding vineyard landscapes. More info: www.garena.restaurant

STAGE 4 AREATZA+PARKETXE DE AREATZA

The route continues with a pleasant stroll through **Areatza**, a charming medieval village. Its cobbled streets and traditional architecture will transport you to times gone by. You can admire the old buildings and immerse yourself in the history of this picturesque village. The whole town is listed as a Cultural Asset under the Historic Ensemble category, with an architectural heritage of great interest.

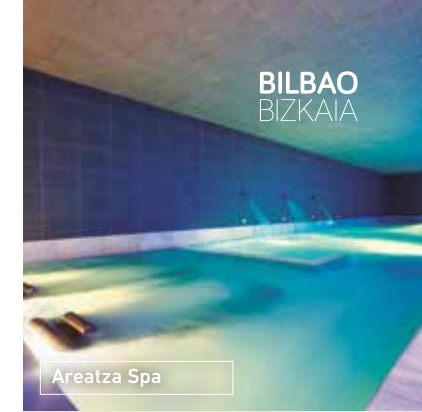
When you arrive at the square, don't miss a visit to **Parquetxe de Areatza**, the **Interpretation Centre of the Gorbeia Nature Reserve** in the Territory of Bizkaia. A three-storey space simulating an ascent to the mythical Gorbea Cross, where you will find different exhibitions about the largest Nature Reserve in the Basque Country.

We recommend that you take the audio-guided tour of the old town of Areatza. Either with the help of your mobile phone and a QR or by requesting a free audio guide at the parquetxe you can learn about the history and the most iconic buildings of this beautiful town.

STAGE 5 - LARREDER WALK

Conclude your day with a delightful walk along the **Larreder Route in Areatza**. This itinerary, which offers a low-difficulty, circular route of 3.7 km, will take you through the foothills of Mount Gorbeia, while you discover vestiges of the past, including a dolmen, an ice house and a lime kiln. You will also have the opportunity to see a small wetland and enjoy the stunning panoramic views of this natural setting.

CURIOSITY: If you visit the area in autumn, make sure to go to one of the beech forests, such as Otzarreta. We assure you that it is a magical forest.



ALTERNATIVES

- If you feel like doing other **hiking routes** or you are in the area for several days, have a look at the different available options.
- In the foothills of the Gorbeia Nature Reserve, the **Hotel Balneario Areatza** spa is the perfect place for those who want to enjoy a still unspoilt natural setting. It offers the best treatments for relaxation, and its mineral-medicinal waters are especially indicated for skin and rheumatism treatments.

LINKS OF INTEREST

- www.gorbeiaeuskadi.com
- www.hotelbalnearioareatza.com
- www.es.wikiloc.com/rutas-senderismo/13-areatza-larreder-ibilbidea-itinerario-larreder-32092871

NATURE mythology and txakoli

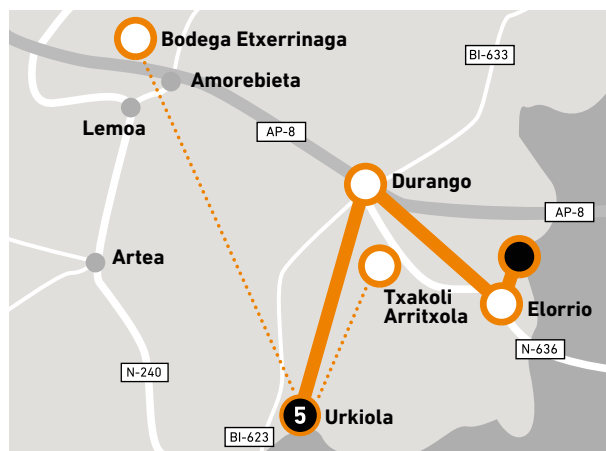
26

Immerse yourself in a fascinating journey through the Durangaldea area, a part of Bizkaia with a deep-rooted identity, where exuberant nature, the magic of mythology and the vibrant culture of txakoli intertwine.

Durangaldea is impregnated with legends of lamias and mythological beings but, above all, with the presence of Mari, the Basque goddess of Earth and Nature. Mari lives in all the Basque mountains, but a cave on Mount Anboto is her main dwelling. It is said that, when clouds surround the summit of Anboto, it is because Mari is 'at home'.

TECHNICAL DETAILS:

- **Duration:**
1 Day
- **Start and end location:**
Urkiola-Elorrio
- **Geographical location:**
Interior
- **Territory or district:**
Durangaldea



Urkiola Sanctuary

CURIOSITY: One of the most curious aspects of the Sanctuary is a peculiar stone that stands in front of it. Although locals believe it to be a meteorite, it is actually iron ore. According to local legend, unmarried people who circle the stone will attract good fortune and find their ideal partner. It is a rite that has been passed down from generation to generation, and many people still believe in its magical power.

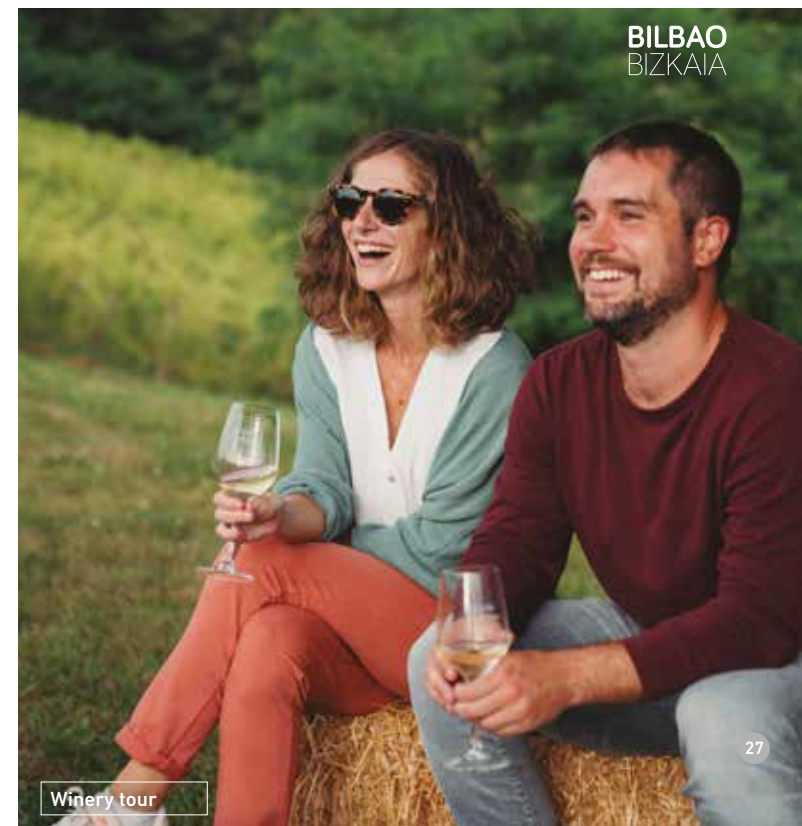
STAGE 1 URKIOLA SANCTUARY

Start your route at the **Urkiola Sanctuary**, a sacred place surrounded by majestic mountains of great historical and spiritual importance dating from the 8th-11th centuries. Before the arrival of Christianity, this site was already considered sacred by our ancestors.

A few metres from the Urkiola Sanctuary, passing through a beautiful forest, you will find the **Tres Cruces Viewpoint**.

Come to this viewpoint. Take in the panoramic beauty of the surroundings and marvel at the vastness of nature all around you.

At the viewpoint, you will find an interpretation panel that will help you to identify the surrounding mountains.



Winery tour

STAGE 2 URKIOLA NATURE RESERVE

We encourage you to get into the **unspoilt nature of Urkiola** with some outdoor activity. You can choose from a variety of options, exploring nature trails on foot, by bike or on horseback. Challenge your climbing or orienteering skills. Experience first-hand traditional work such as shepherding or family activities. Whatever your choice, you will immerse yourself in the magic of this unique natural setting.

STAGE 3

TXAKOLI WINERY VISIT
(several options to choose from)

After a morning in nature, dive into the world of txakoli.

In this area you have several **wineries to choose from**.

At **Txakoli Arritxola**, in Durango, you can learn about the production process and the history of txakoli in its museum and discover the links between the goddess Mari and this winemaking tradition.

www.txakoliarritxola.com/

Another option is **Bodega Etxerrinaga**, in Amorebieta. It is a small family winery in a homestead that offers a very special experience as it produces both txakoli and cider. You can taste both and walk among vines and apple trees.

www.tienda.etxerriaga.eus/visita-bodega-de-txakoli-bizkaia-enoturismo-bizkaia/

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>> ITINERARY **5**

STAGE 4
DURANGO-LUNCH

When lunchtime arrives, we recommend different options depending on the winery you have chosen. You can choose to eat at one of the **restaurants in Durango**. Another option is either **Amorebieta** or **Bodega Etxerriaga**, where you can also taste some of the products grown in their homestead.

STAGE 5
DURANGO-TOUR

After lunch, explore the **historic streets of Durango** and its medieval charm. Follow the **audio-guided tour** to discover the city's best-kept secrets and visit the most important sights. Also, if you

feel like it, you can do some **shopping for local products in local shops**.

STAGE 6
ELORRIO

Finish the route with a **visit to Elorrio**. The old town of Elorrio is a real treasure, with cobbled streets, palaces and stately homes, such as Casa Lariz, and imposing monuments such as the Basilica of the Immaculate Conception which stands out for its architectural beauty and historical importance.

STAGE 7
ARGINETA NECROPOLIS

If you still have a bit of time and it is not yet dark, don't miss a visit to the **Argineta Necropolis**, in the Zenita neighbourhood, on the outskirts of Elorrio. It is the most important funerary complex of its

kind in the Basque Country with a collection of stelae and tombs dating to the 7th and 8th centuries. It is a fascinating archaeological site that will take you back in time while you learn about ancient funerary traditions.



Durango

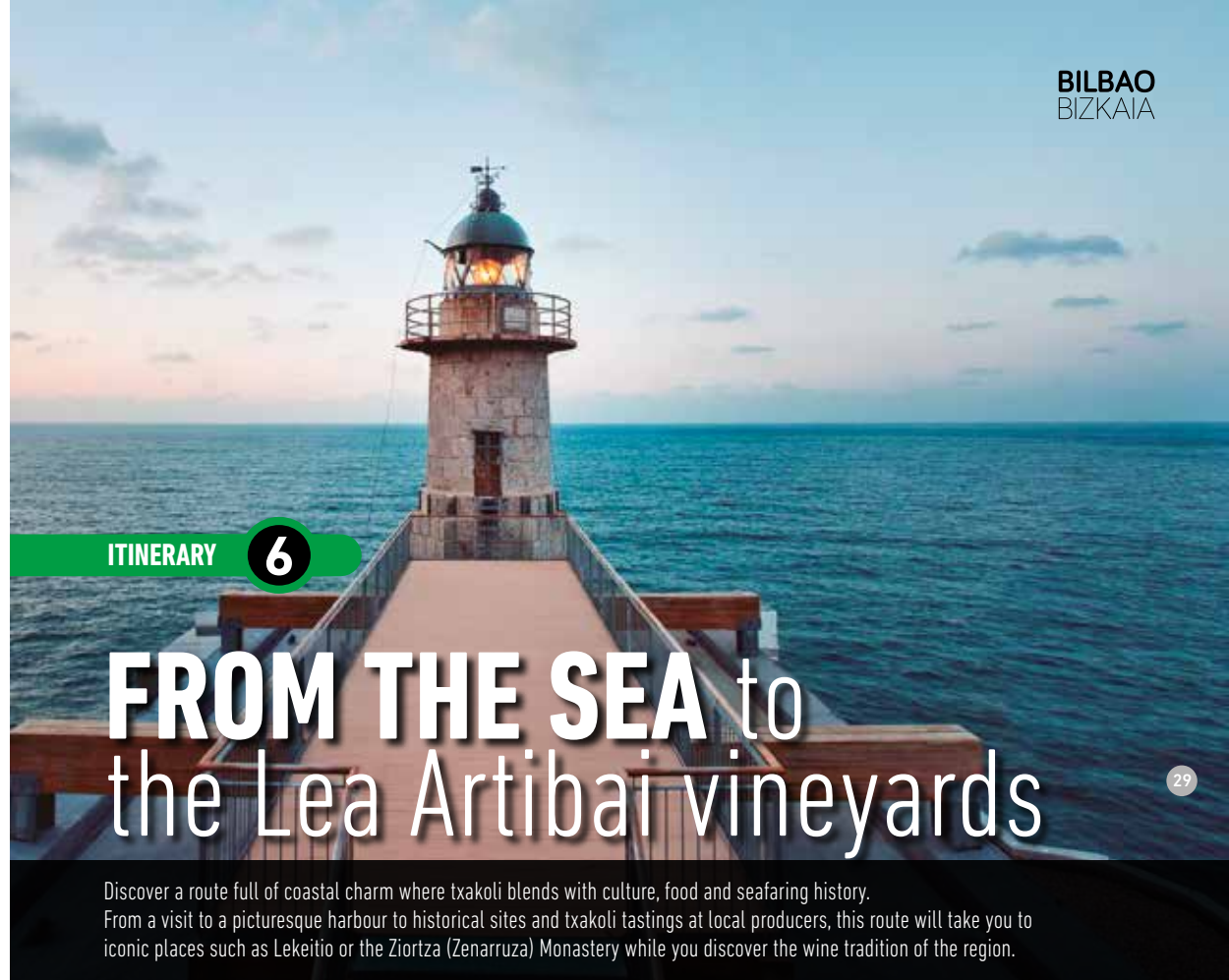
ALTERNATIVES

If you are in a family trip you have a wide variety of options to enjoy in this area:

- Game to visit Durango with the family.
- The Arrazola Greenway.
- Become a shepherd for a day.
- Belaze zaporeak.

LINKS OF INTEREST

- www.durangaldeaturismoa.eus/
- www.basquemountains.com/santuario-y-cruces
- www.elorrioturismo.eus
- www.turismodurango.net/es



ITINERARY **6**

**FROM THE SEA to
the Lea Artibai vineyards**

Discover a route full of coastal charm where txakoli blends with culture, food and seafaring history. From a visit to a picturesque harbour to historical sites and txakoli tastings at local producers, this route will take you to iconic places such as Lekeitio or the Ziortza (Zenarruza) Monastery while you discover the wine tradition of the region.

TECHNICAL DETAILS:

- **Duration:**
1 Day
- **Start and end location:**
Lekeitio-Ziortza (Zenarruza) Monastery
- **Geographical location:**
Interior-Coast
- **Territory or district:**
Lea-Artibai



Isuntza



**A
GOOD
IDEA!**

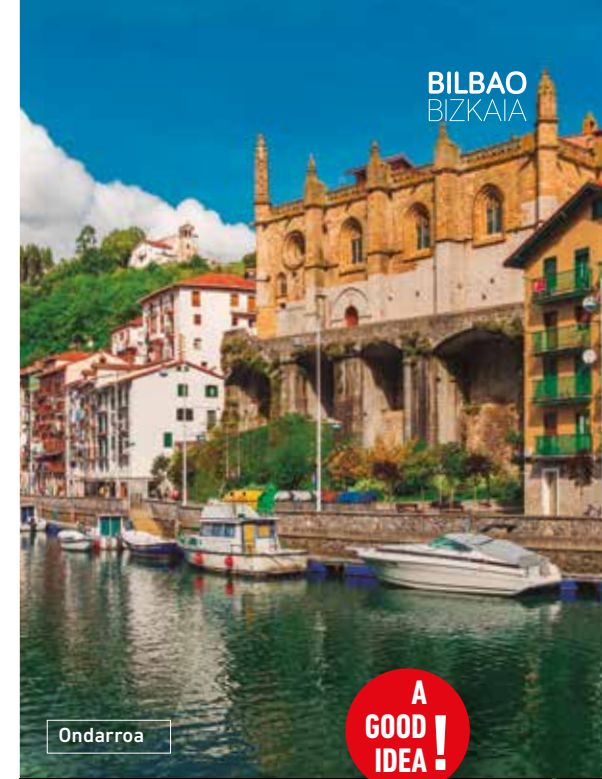
Shepherd for a day



Lekeitio



Winery tour



Ondarroa

A
GOOD
IDEA!

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ALTERNATIVES

- Another alternative after eating at Txakoli Axpe is to return to the coast and **visit Ondarroa**. It is a fishing village with a strong identity where you can visit its old town and fishing port.
- If you like **water activities**, there are different options to choose from in the area.
- Very close to Ziortza (Zenarruza) Monastery, you will find the **Simon Bolivar Museum**, in the town of Ziortza-Bolibar, the place of Bolívar's ancestors. In the museum you can learn about the life of the Biscayans in the Middle Ages and about the trajectory of Simón Bolívar, known as the 'Liberator' in several American countries.

LINKS OF INTEREST

- www.lekeitioturismo.es/es/
- www.ondarroa.es/es-ES/Conoce_Ondarroa/
- www.leaartibaiturismo.com/
- www.simonbolivarmuseoa.com/
- www.monasteriozenarruza.net/
- www.markinaxemeinturismoa.eus/es/

>> ITINERARY

6

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STAGE 1

LEKEITIO
SANTA KATALINA
LIGHTHOUSE

Start your route at **Lekeitio**. Continue your route to the iconic **Santa Catalina Lighthouse**, with its breathtaking panoramic views of the coast and the sea. If the Lighthouse Interpretation Centre is open, it is well worth visiting to learn more about its history and its importance for navigation since ancient times.

CURIOSITY: In times gone by, the old municipal ordinances in Lekeitio set a curious prohibition: It was forbidden to drink Rioja wine that came through the wine arriving via the Wine and Fish Route, until the local txakoli had been used up.

STAGE 2

LEKEITIO-PORT

Don't forget to explore the lively **port of Lekeitio**, a place that was once crucial for txakoli sales, as it used to be transported on boats leaving from the port.

The port of Lekeitio is a centre of fishing activity, where local fishermen go out to fish and bring back their fresh catch. You can watch the fishing boats unload their catch and experience a true fishing experience.

In the area surrounding the port, there is also a wide variety of bars and restaurants where you can taste delicious seafood and fresh fish dishes that pair perfectly with txakoli.

STAGE 3

LEKEITIO-OLD TOWN

Venture into the cobbled streets of **Lekeitio's old town** and discover the cultural and architectural wealth of this charming seaside town.

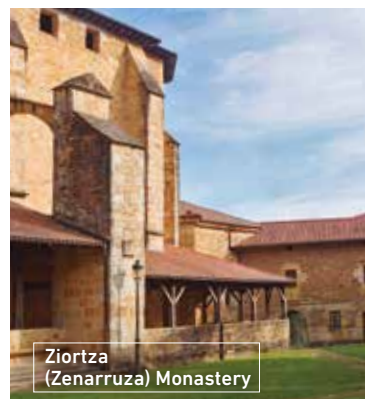
If you fancy a guided tour to learn more about the history of the town you can book it at the tourist office.

STAGE 4

TXAKOLI AXPE-MARKINA XEMEIN

Leave Lekeitio and the coast and head inland to the vineyards of Markina-Xemein to visit **Txakoli Axpe**, a local producer of txakoli and cider.

Take a guided tour of their vineyards and winery and learn about the winemaking process. We recommend that you remain there for lunch and enjoy a typical cider house menu. Don't forget to order the lemon sorbet with txakoli, a speciality of the house. More info: www.axpesagardotegia.es/

Ziortza
(Zenarruza) Monastery

STAGE 5

SAN MIGUEL DE ARRETXINAGA CHAPEL

Very close to the homestead, just 5 minutes away by car, you can find the San Miguel de Arretxinaga chapel. The **San Miguel de Arretxinaga** chapel is a unique example among the churches of the Basque Country and is also a rarity in Western Christianity.

The most peculiar aspect of the chapel are the three enormous stones, more than 40 million years old, which, as a result of a natural quirk, are held together to form a sort of small chapel that houses the archangel St. Michael.

STAGE 6

ZIORTZA (ZENARRUZA) MONASTERY

Wrap up your route with a visit to the **Ziortza (Zenarruza) Monastery**, located in a spectacular setting, very close to the town of Bolívar.

The Monastery is listed as a National Monument of the Basque Country and was a very important ancient collegiate church on the coastal St James' Way during the Middle Ages and the Renaissance. The monastic complex includes a 15th-century Gothic-Renaissance church, with an outstanding Plateresque altarpiece on its main altar, a beautiful 16th-century cloister and various outbuildings.

In the past, the monasteries were great promoters of winemaking but, nowadays, the monks of the monastery focus on confectionery and have a shop where you can buy their products.

Wine & Culture TRADITION

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Today you can immerse yourself in the fascinating world of txakoli in Enkarterri. This region has been a real jewel for the production of this wine, competing with the most famous coastal areas, such as Bakio. In its golden age, during the 18th-19th centuries, around 90,000 cántaras (16-litre flasks) of txakoli were harvested in this region; the equivalent to a staggering 1.4 million litres!

A clear example of the passion for txakoli, which dates back to the Middle Ages, can be found in Zalla, where more than thirty growers are fervently dedicated to cultivating this viticultural jewel. But this region also holds many other treasures in addition to txakoli. The route through the Encartaciones will take you to discover the wine-making tradition and the rich historical and cultural legacy of this region.

CURIOSITY: Its location in the interior of Bizkaia, gives unique climatic characteristics to the txakolis of this region.

TECHNICAL DETAILS:

- **Duration:**
1 Day
- **Start and end location:**
Loizaga Tower (Galdames)-Gordexola
- **Geographical location:**
Interior
- **Territory or district:**
Enkarterri



STAGE 1

LOIZAGA TOWER

The route begins with a **visit to Loizaga Tower (Galdames)**, located in a spectacular setting and surrounded by beautiful vineyards.

The tower is an impressive medieval fortress that hides a very special treasure: a magnificent collection of classic and vintage cars. Most surprisingly, this is home to the most comprehensive collection of Rolls-Royces in Europe, with every model produced between 1910 and 1990. If you like the world of automobiles, you can visit the exhibition on Sundays and public holidays.

STAGE 2

TXAKOLI WINERY TOUR

(several options to choose from)

Very close to here, there is a winery that produces a txakoli with the name of the tower, **Bodegas de Galdames**. This is one of the wineries you can visit today and is ideal to combine after the visit to Loizaga Tower. You can take a guided tour and a tasting of various wines with an appetizer. They also often offer meals, so we recommend you visit their website to see the possibilities. More info: www.vinasulibarria.com/



Balmaseda



Bodegas de Galdames

STAGE 3

BALMASEDA-LUNCH

After tasting the flavours of txakoli, head to **Balmaseda for a delicious meal**. Balmaseda also has an important txakoli tradition. In the 15th century, almost 50% of the area was planted with vines.

We recommend you try the most outstanding dish of **local cuisine, the 'Putxeras'**. It is a traditional and hearty stew of beans, bacon, black pudding and chorizo sausage, whose origins date back to the 19th century, when the engine drivers of the Bilbao-La Robla railway cooked it in a metal pot with the heat of the coal from the train engines. There is a popular Putxeras competition that has been held every year, on 23 October, for decades.

Another option could be **Bodegas Virgen de Lorea** in Zalla. It is a winery steeped in history dating back to the end of the 17th century and located in an indiano house in a spectacular setting, with the largest txakoli vineyard in the Basque Country. More info: www.bodegas-virgendelorea.com/

You can also visit the **Txakoli Txurruta** which comes from its vineyards in Sopuerta. They have an open-air lounge (and two enclosed rooms, in case of adverse weather) where you can discover their history and taste their txakoli and vermouth, accompanied by delicious pintxos. You can also go for a stroll through their vineyards; a nature oasis very close to Bilbao. www.txurrutvermut.com



Bodegas Virgen de Lorea

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Txakoli Txurruta

>> ITINERARY **7**

STAGE 4
BALMASEDA-OLD TOWN

After lunch, it's time to **Explore Balmaseda**, the first town founded in Bizkaia.

Stroll through its **old town**, listed as a cultural asset. As you walk through its narrow streets, you can marvel at the beauty of the San Severino square, the iconic Old Bridge, numerous small palaces, as well as the Convent of Santa Clara and even discover the ruins of its ancient castle.

Balmaseda celebrates countless traditions and festivities that reflect its rich historical and cultural legacy. The lively medieval market, the impressive Easter Living Passion and the festivities in honour of San Severino are just a few examples.

If you want to delve even deeper into the medieval atmosphere of Balmaseda, try some **virtual reality**. This fascinating experience will take you back in time to see what the village used to be like.

Download the App, which you can also combine with virtual reality glasses, which you can book at the tourist office.

STAGE 5
LA ENCARTADA FABRIKA-MUSEOA

While in Balmaseda, do not forget to visit **La Encartada Fabrika Museoa** less than 2 km from the old town. It is an old 19th century textile factory where various wool items, particularly berets, were produced for 100 years.

The factory is now a fascinating **museum** that takes you back to the beginnings of industrialisation in the Basque Country.

It is known that, in addition to making berets, the owners of the factory also made txakoli, as borne

witness by the ancient wine press found nearby.

STAGE 6
INDIANO HOUSE IN GORDEXOLA

To end the route, we encourage you to discover the **civil architecture of the indianos**.

There are indiano mansions scattered throughout the district but, on this occasion, we suggest you visit the houses in **Gordexola**, very close to Balmaseda.

These impressive residences are a living testimony to the history and influence of the indianos, emigrants from Bizkaia who returned to their homeland after making their fortune in the Americas, leaving behind a unique architectural legacy. Its colourful façades, ornamental details and beautiful gardens will transport you to another era and allow you to appreciate the opulence and taste for luxury that characterised the indianos.

ALTERNATIVES

- Come closer to **Karrantza** and **Lanestose**, if you would like to see more indiano mansions. In **Karrantza** you can take a guided tour of 'the indiano dream'.

LINKS OF INTEREST

- www.torreloizaga.com/
- www.visitenkarterri.com
- www.turismo.balmaseda.eus/
- www.bizkaikoa.bizkaia.eus/LaEncartada



Karrantza



ITINERARY **8**

CLIFFS
vineyards and surfing beaches

With this itinerary you will discover breathtaking landscapes, pristine beaches and fascinating geological formations. You will pass through some of the Game of Thrones location sets, like Muriola beach in Barrika and San Juan de Gaztelugatxe and you will also discover a land with strong ties to txakoli.

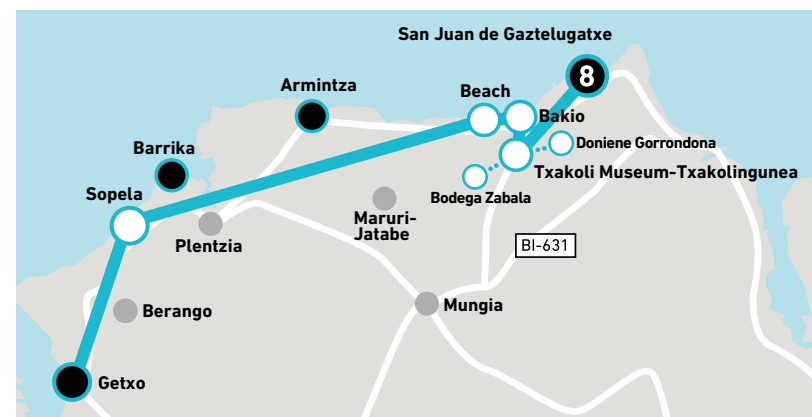
In the past, these lands were home to large plantations of vineyards that stretched along the entire coast, making the Uribe region, together with Urdaibai, a key txakoli production centre.

The character of coastal wines is shaped by the influence of the wind and sea breeze on the vineyards. It gives the grapes and future wines some very special traits, such as freshness and lightness.

CURIOSITY: Surprisingly, citrus fruit was also grown in this region. The saltpetre present in the marine environment prevented frost and made this area an ideal place for growing citrus fruit. The fruit was consumed on boats together with txakoli, in order to prevent illnesses on board.

TECHNICAL DETAILS:

- **Duration:** 1 Day
- **Start and end location:** San Juan de Gaztelugatxe-Flysch
- **Geographical location:** Coast
- **Territory or district:** Uribe





San Juan de Gaztelugatxe

>> ITINERARY 8

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STAGE 1

SAN JUAN DE GAZTELUGATXE-BAKIO

Start the route on the **San Juan de Gaztelugatxe Biotope**, a protected enclave with a high ecological, cultural and historical value. Remember to get your ticket for free admission to be able to marvel at the views and the environment that this unbeatable location offers.

Once you've visited San Juan de Gaztelugatxe, continue towards Bakio, a town that has managed to combine all things rural and touristic, tradition and modernity, topped off by a spectacular beach.

STAGE 2

BAKIO TXAKOLI MUSEUM-TXAKOLINGUNEA

The day continues in Bakio, to discover much more about the fascinating world of txakoli in a visit that no wine lover should miss: the **Txakoli Museum-Txakolingunea de Bizkaia**.

You can learn all about the origins, characteristics and secrets of Txakoli through audiovisuals and interactive elements, in a very entertaining and educational way

Moreover, in the different visit options offered by the museum, you will be able to taste different txakolis from Bizkaia, accompanied by two typical Basque pintxos, gilda and Idiazabal cheese. The museum also has a small shop where you can buy different types of txakolis from all the regions of Bizkaia.

STAGE 3

TXAKOLI WINERY TOUR (several options to choose from)

In Bakio visit one of the **wineries** that offer wine tourism experiences.

In addition to learning about the txakoli tradition and enjoying the

beautiful vineyard landscapes, you can also taste the txakolis that are made overlooking the sea. And you may be surprised to discover that there is also red txakoli.

You can choose between Bodegas Doniene Gorrondona or Bodegas Zabala.

In **Doniene Gorrondona** you can walk through very special vineyards that overlook the sea and the inland valleys. The winery is located in an old homestead and offers a range of tastings and tours. More info:

www.donienegorrondona.com

Zabala is a modern, recently-built family winery. It is located in a beautiful hilly landscape surrounded by vineyards, some of which are more than 100 years old.



Bodegas Zabala



Doniene Gorrondona

They offer the possibility of a visit with wine tasting. More info: www.zabalatxakolina.com/

STAGE 4

BAKIO-LUNCH

After the tour of the winery, it is time to recharge your batteries with a delicious **lunch in Bakio**. This coastal town offers a wide variety of restaurants where you can sample traditional Basque dishes, made with fresh fish and seafood, that pair perfectly with txakoli.

STAGE 5

BAKIO-BEACH

As well as being known for its txakoli, Bakio is also a very popular tourist spot thanks to its impressive beach.



Txakolingunea

So, to end your visit to Bakio, there is nothing like a peaceful **stroll along its beach**, the longest in Bizkaia.

The walk you will also take you past the **Monument to Txakoli** by Nestor Basterretxea.

STAGE 6

TOURING SOPELA, BARRIKA & ARMINTZA

You can end the day exploring the **Biscayan coast** on a **touring** route that starts in **Sopela**.

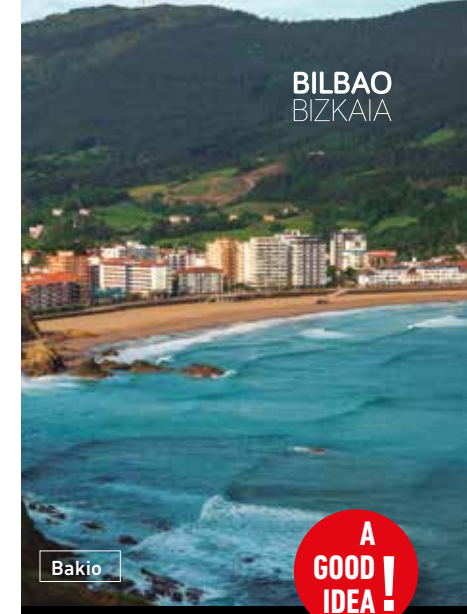
From here, you will tour impressive beaches and cliffs, and discover one of the most precious elements of our coast and a geological treasure: the **Flysch**.

A flysch is a geological formation composed of alternating layers of rocks in the sea, resulting from tectonic movements of the earth's crust over millions of years.

The towns of **Sopela, Barrika and Armintza** is where you can best appreciate the beauty and uniqueness of this geological formation.

The singular rock formations and spectacular views of the sea will take your breath away.

Plan a few stops to be able to take pictures of these incredible landscapes.



Bakio

A
GOOD
IDEA!

ALTERNATIVES

- **Bakio** is a well-known surfing spot. You can take some **surfing lessons** in any of the schools in Bakio.

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RECOMMENDATIONS:

- If you want to go up to the chapel of **San Juan de Gaztelugatxe**, get up a little early and remember to book a ticket.
- **On 19 March, the Feast of Saint Joseph is celebrated in Bakio with the annual presentation of the txakoli harvest.**
- Throughout the Uribe region you have a network of **viewpoints with incredible panoramic views.**

LINKS OF INTEREST

- www.uribe.eu
- www.flyschbizkaia.eus
- www.bakio.eus/
- www.bizkaikoa.bizkaia.eus/
- www.tiketa.eus/gaztelugatxe/
- www.uribe.eu/disfruta/miradores
- www.bizkaikoa.bizkaia.eus/Txakolingunea
- www.getxo.eus/turismo

Among SEASIDE VILLAGES, vineyards and Biosphere Reserves

On this route through Urdaibai, you will immerse yourself in a natural setting of extraordinary beauty and discover the commitment of its inhabitants to sustainability and their respect for nature.

Urdaibai is the only natural area in the Basque Country to have signed the European Charter for Sustainable Tourism, which demonstrates its commitment to sustainable and responsible tourism development. With the honour of being the only Biosphere Reserve in the Basque Country, Urdaibai stands out for its natural, cultural and gastronomic heritage. Here, the wineries that offer wine tourism are strongly committed to sustainability, ensuring that the production of txakoli is carried out in harmony with nature.

TECHNICAL DETAILS:

- **Duration:**
1 Day
- **Start and end location:**
San Juan de Gaztelugatxe (Bermeo)-Gernika
- **Geographical location:**
Coast-Interior
- **Territory or district:**
Urdaibai



STAGE 1

SAN JUAN DE GAZTELUGATXE-BERMEO

The itinerary begins with a pretty **touring route along the coast**, starting in **San Juan de Gaztelugatxe**, where there are various viewpoints to enjoy this emblematic, captivating place. If you're in good physical shape, you can climb the 241 steps up to the chapel at the summit of this rocky islet and marvel at the impressive views.

A free admission ticket is essential for access. San Juan de Gaztelugatxe was also a location for Game of Thrones. Continue your route towards the picturesque town of **Bermeo**, considered one of the most important and beautiful fishing ports of Bizkaia. The port, bustling with activity, is the heart of the town and shaped the charming **historical quarter** that surrounds it.

Explore the historic quarter on foot, surrounding yourself in its seaside

atmosphere and discover the essence of Bermeo in the emblematic Tower Ercilla that is home to the **Fishing Museum** (Arrantzaleen Museum), where you can learn about this coastal village's fishing traditions and find out more about its rich history. The relationship between whalers and txakoli is also found in another curious fact. Many of the wine growers in the area used the whale bones that the sailors brought back to land to train their vines.

CURIOSITY: Did you know that it was common in the past for whaling ships to carry copious amounts of cider and txakoli on board? During the 16th and 17th centuries, Basque fishing boats and whalers made voyages lasting months to places like Greenland and Newfoundland in Canada to fish for cod and whales. At that time, fresh water could not be stored properly and it soon turned bad and caused a multitude of illnesses. So it was safer to drink wine and cider.



Bermeo

Bodega Berroja

>> ITINERARY 9

STAGE 2 - MUNDAKA

The next stop is the charming municipality of **Mundaka**, another picturesque fishing village that also had a thriving txakoli tradition in the past.

As well as strolling through its welcoming old town and the port, we recommend a stop at Santa Catalina chapel, located on a small promontory by the sea. From this privileged location, you will be able to enjoy a spectacular view.

Mundaka is particularly known for its famous left wave, making it a renowned destination for surfers from all over the world.

STAGE 3

TXATXARRAMENDI ISLAND VIEWPOINT

Continuing your journey along the coast, you will reach Sukarrieta, where you can enjoy one of the most impressive views of the Urdaibai Biosphere Reserve at the **Txatxarramendi Island Viewpoint**. From this vantage point, you can marvel at the beauty of the surrounding natural landscape.

This panoramic view allows you to appreciate the immense beauty of Urdaibai and understand the importance of caring for and protecting this extraordinary natural space.

STAGE 4

EKOETXEA URDAIBAI IN BUSTURIA

If you have started the route early and you have time, we suggest you continue to the **Ekoetxea Urdaibai in Busturia** to learn more about this Biosphere Reserve.

Ekoetxea Urdaibai is a centre dedicated to the biodiversity of the Biosphere Reserve. Here you can appreciate and value the natural wealth of the area, as well as understand the importance of preserving and protecting its unique biodiversity. It provides an opportunity to reconnect with nature and become aware of the need to maintain it for future generations.

One of the jewels of the Ekoetxea Urdaibai is its observation tower, from where you can enjoy a 360-degree panoramic view of the Urdaibai Biosphere Reserve.

This centre also regularly hosts workshops for children and adults, as well as activities that include txakoli tastings, so you should check their agenda.

In Busturia, there is also a very singular and characteristic architectural element directly linked to txakoli. These are the Busturia grapevine arbours: curious truncated cone pillars built on public rural roads, used to support txakoli grapevines.

STAGE 5

TXAKOLI WINERY TOUR
(several options to choose from)

Once you know the setting and its particularities, it is time to **visit a txakoli winery**. There, in addition to learning all about this wine and how it is made, you will discover the unique characteristics contributed by this particular land.

We offer you different options of txakoli producers in the region that have regular visits such as: **Bodega Berroja** is a winery surrounded by spectacular mountain vineyards in the Berroja neighbourhood of Muxika. During the tour and wine tasting, you can enjoy privileged views of the Urdaibai Biosphere Reserve from its 'Urdabai Balcony', from where all the most important points of the reserve can be seen. They also offer food pairings. More info: www.bodegaberroja.com/enoturismo/

Bodega Talleri Berría was built in 2011, on the site of an old weaving mill. It is situated in Morga and has an innovative design and avant-garde architecture, as well as a privileged location in the heart of the St James' Way. More info: www.bodegatalleri.com/enoturismo/

Bodegas Itsasmendi is a very innovative winery in Gernika-Lumo that is constantly evolving and even has an R&D room. They produce a very wide range of wines and offer a large number of wine tourism activities and a full calendar of events. More info: www.bodegasitsasmendi.com/

At **Bodegas Lapazaran** you can discover the secrets of txakoli in a very family-oriented winery in a spectacular setting of vineyards surrounded by majestic mountains. www.lapazaran.com/

The four wineries are located in spectacular scenery and surroundings and offer a diverse range of



Bodegas Itsasmendi

tours, tastings and even gastronomic experiences. Take a look at their websites to see which one you fancy the most.

STAGE 6

GERNIKA-LUNCH

After an interesting morning on the coast, it's time to eat, and a good option is **lunch in Gernika**, another town with an major txakoli tradition. You will find numerous restaurants where you can have lunch. Be sure to try the authentic Gernika peppers. Fried and with a little salt, they are a delight to pair with a good txakoli.

Every Monday, one of the most traditional and important local and seasonal produce markets in Bizkaia is held in Gernika.



Gernika Tree and Assembly House

STAGE 7

GERNIKA-TOUR

Once we have recovered our strength and to finish the route, **Visit Gernika** and some of its key tourist attractions such as the Assembly House and the Tree, the Euskal Herria Museum, the Peace Museum or the great mural of 'Guernica' by Picasso.

If you like to learn about everything down to the smallest detail, we recommend you book one of the 'Memoritur Gernika' guided tours offered by the Museum of Peace, with 4 different themes.

Ea

ALTERNATIVES

- The Urdaibai Biosphere Reserve is an area of great ornithological wealth. In Gautegiz-Arteaga you can visit the **Urdaibai Bird Center**, a living natural museum, locally known as the 'bird airport'.
- If you are an active person, you have many options for **outdoor activities** such as surfing, canoeing, cycling, boat trips and hiking
- If you have more time to explore the area, we encourage you to discover the coastline on the right bank of the estuary: **Ea, Elantxobe, Laida and Laga beaches...**



Oma Forest



Elantxobe

RECOMMENDATIONS:

- In the region there are places as interesting as the **Santimamiñe cave**, the **Oma Forest** (advance booking required), the Roman settlement of Forua and the Oppidum of Arrola.
- Throughout the region there are different **viewpoints with incredible panoramic views** to admire the beauty of the surroundings.
- Although the **Gernika market** is held **every Monday, on the first and last Monday of October, two very important livestock and agricultural fairs are held**. It is best to go by public transport as parking is often very difficult on these days.

LINKS OF INTEREST

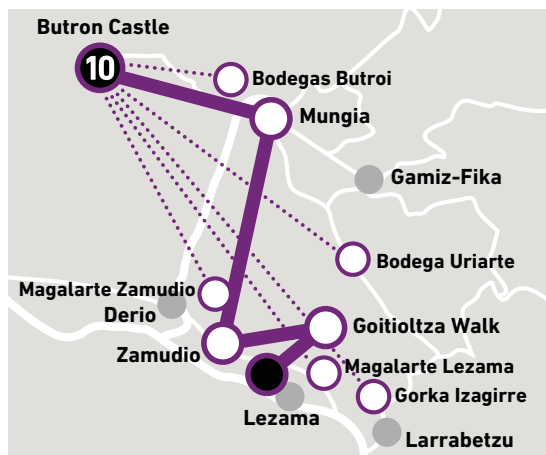
- www.bizibermeo.es/
- www.mundakaturismo.com/
- www.turismourdaibai.com/es/
- www.gernikainfo.es
- www.bizkaikoa.bizkaia.es/arrantzaleenmuseoa
- www.museodelapaz.org/visitas
- www.bizkaikoa.bizkaia.es/EuskalHerriaMuseoa
- www.birdcenter.org/
- www.tiketa.eus/gaztelugatxe/
- www.bizkaia.eus/bosque-oma (booking essential)
- www.bizkaikoa.bizkaia.es/santimamiñe
- www.tiketa.eus/gaztelugatxe/

VINEYARDS towers and castles

Txakoli, a drink with roots dating back to the Middle Ages, will be your companion on this route as you discover the charms of the most picturesque medieval corners. You will enter the fascinating region of Uribe through its Medieval Route, which will take you along the most outstanding medieval heritage of the region, full of towers, fortresses and castles.

TECHNICAL DETAILS:

- **Duration:**
1 Day
- **Start and end location:**
Gatika-Lezama
- **Geographical location:**
Interior
- **Territory or district:**
Uribe



Magalarte Lezama

STAGE 1 BUTRÓN CASTLE

The route begins with a visit to the exterior of the imposing **Butrón Castle**, located in the municipality of Gatika.

This castle, surrounded by an impressive oak forest, looks like something out of a fairytale. Its origins date back to the 13th century, when it was simply a modest tower-house and residence of the Butrón family. It was turned into an impregnable castle, unique in Bizkaia, in the 14th century.

It is currently not possible to visit the interior, but even the outside is well worth a visit. In addition, in the surrounding area, you can enjoy a pleasant walk in an setting of great ecological value.

STAGE 2 TXAKOLI WINERY TOUR (several options to choose from)

After exploring the beautiful landscapes of these valleys and delving into the life of the Middle Ages, it is time to visit a **txakoli winery**, to discover the secrets of this wine with so much character and so much tradition in this region. There are several txakoli producers in the region that offer tours, so you can choose between several wineries to visit:

Magalarte Zamudio, a small family winery with a long winemaking tradition dating back to the 19th cen-

tury. Today, it is the sixth generation who carries on the family legacy of making txakoli for 100 years. To visit this winery is to learn about the history of this family while tasting their wines among the vineyards. They offer visits with different types of tastings.

www.bodegamagalartezamudio.com/enoturismo/

Magalarte Lezama is a winery with deep roots in the production of txakoli, sharing its family origins in the 19th century with the previous winery. It is located in a homestead in Lezama among vineyards through which you can stroll during the visit and wine tasting, while you travel back in time with the family stories.

www.magalartelezamatxakolina.com/

Gorka Izagirre is a family winery located among vineyards in Larrabetzu. It is located within the Azurmendi food complex. It offers guided tours that include a wine tasting with different products inspired by the traditional "hamaiketako". www.gorkaizagirre.com/visitas-catas-bodega/

If you want to enjoy a gastronomic experience with 3 Michelin stars, after the visit to the winery you can eat at **Eneko Atxa's Azurmendi restaurant** which is next to the winery.

www.azurmendi.restaurant/

Butroi winery in Gatika began in 2012 through the union of four families that had been making txakoli for generations. It offers tasting sessions for groups. If you decide to visit this winery, due to proximity we recommended you see it after Butrón Castle, before going to Mungia.

www.butroi.com

Uriarte winery: it's located in Fika, where the great grandparents of Francisco Uriarte began to plant vines and prepare wines in the Caserío Eguskitza in the late 19th century. It also offers tasing sessions for groups. www.bizkaikotxakolina.eus/bodegas/uriarte/



Bodega Gorka Izagirre

STAGE 3 MUNGIA

If you have time, we recommend a **stop in Mungia** during your journey.

Here you will find another landmark on the Medieval Route: **Torrebillera**

In addition, the oldest baserri (homestead) in Bizkaia, **Landetxo Goikoa**, built in 1510, is located in Mungia. The homestead offers guided tours and includes an interpretation centre about the Basque mythology 'Izenaduba Basoa'.

STAGE 4 ZAMUDIO-LUNCH

The next stop is Zamudio. This town in Txorierri has been able to adapt and keep its traditions and heritage alive, as is the case of its famous gastronomic products, cider and txakoli, whose first written evidence dates back to 1679.

Zamudio is also a landmark on the Coastal Route of the St James' Way. If you stop in the Artea neighbourhood you will discover its old town, where the most interesting buildings are

concentrated, or you can go to the **Zamudio Tower**, a medieval defensive building located next to the parish church, which currently houses the municipal library. For lunch, you have a wide range of available gastronomic options at its grill houses and restaurants.

STAGE 5 LEZAMA-PASEO GOITIOLTZA

After lunch, there is nothing better than taking the **Goitioltza Walk**, also in Lezama. It is a low-difficulty 7.7 km walk that runs among txakoli vineyards and homesteads.

STAGE 6 LEZAMA TRAINING CAMP OF THE ATHLETIC BILBAO

This route ends at the **Athletic Bilbao training grounds in Lezama**. If you are a football fan or a fan of the team, you can't miss a visit to these facilities. At the Lezama pitch you can find the arch of the old San Mamés pitch.

CURIOSITY: Sometimes there are open days and training sessions for the public and, in the summer, there is an Athletic Campus for the youngest children.



Larrabetzu

ALTERNATIVES

- If you feel like it or have more days, you can continue exploring the **Medieval Route** visiting the Anguleri Palace in Larrabetzu or drop into the local **gastro market**, held on the first Saturday of each month in **Zamudio**.

RECOMMENDATIONS

- In spring and on different dates, Txakoli Day is usually held in the towns of Lezama and Larrabetzu.
- Take a look at all the viewpoints in the area to enjoy the scenery.

LINKS OF INTEREST

- www.uribe.eu/disfruta/top-turismo/top-turismo-ruta-medieval
- www.uribe.eu/disfruta/top-turismo/top-turismo-castillo-butron
- www.izenaduba.com/
- www.lezama.eus/es-ES/



RECOMMENDATIONS to visit a winery

✓ ALWAYS BOOK IN ADVANCE

Most wineries require advance booking. Always book in advance to make sure you can visit the winery.

✓ CHECK FOR MINIMUM GROUPS

Some wineries require a minimum number of people for the visit to take place. Find out in advance.

✓ CHECK THE VISITING SEASON.

Although there are times of special beauty, such as the grape harvest season, some wineries close to visitors due to the workload. Keep that in mind.

✓ REPEAT

Each winery has its own history, personality and philosophy and each route is unique, so we encourage you to do more than one itinerary.

✓ VISIT WITH RESPECT

Love for the land, traditions and family heritage are part of most wineries, please respect it.

✓ AUTHENTIC EXPERIENCES

Most of the txakoli wineries are small wineries, where you can taste the wine with the people who work it, from the vineyard to the glass. Get ready for a local experience.

WINERIES

included in the itineraries

3

GURE AHALEGINAK | ORDUÑA
658 744 181 - www.gureahaleginak.com



4

BEREZ GALANTA | USANSOLO
627 52 72 25 - www.txakoligalanta.com



5

ARRITXOLA | DURANGO
660 01 70 03 - www.txakoliarritxola.com



ETXERRIAGA | AMOREBIETA
607 60 19 25 - www.etxerriaga.eus



6

AXPE | MARKINA-XEMEIN
655 73 46 25 - www.axpesagardotegia.es



7

TXURRUTA TXAKOLINA | SOPUERTA
610 268 289 - www.txurrutvermut.com



VIRGEN DE LOREA
OTXARAN, ZALLA - 946 67 18 71
www.bodegasvirgendelorea.com



8

DONIENE GORRONDONA | BAKIO
645213782 - www.donienegorrondona.com



ZABALA / BAKIO
656 767 954 - www.zabalatxakolina.com

9

BERROJA / MUXIKA
944 10 62 54 - www.bodegaberroja.com



ITSASMENDI / GERNIKA
674622954 - www.bodegasitsasmendi.com



LAPAZARAN / MUXIKA - 630 09 90 53
www.bizkaikotxakolina.eus/bodegas/lapazaran/



TALLERI BERRIA / MORGA
946 13 83 18 - www.bodegatalleri.com



BUTROI | GATIKA
639 469 738 - www.butroi.com



GORKA IZAGIRRE | LARRABETZU
606206651 - www.gorkaizagirre.com



10

MAGALARTE LEZAMA | LEZAMA - 672 249 868
www.magalartelezamatxakolina.com



MAGALARTE ZAMUDIO | ZAMUDIO | 686 206 863
www.bodegamagalartezamudio.com



URIARTE | GAMIZ-FIKA - 946 153 140
www.bizkaikotxakolina.eus/bodegas/uriarte/



FESTIVALS of Bizkaia Txakoli



www.visitbiscay.eus/en/events

- **SAN JOSEAK - BAKIO**

On **19 March**, during the traditional San José Fair, Bakio holds its Txakoli Festival. The new vintage is presented and can be tasted at the Txakolingunea or Txakoli Museum.

- **BIZKAIKO TXAKOLINAREN EGUNA**

The Regulatory Board of D.O. Bizkaiko Txakolina presents the new vintage in **spring** and introduces their Mezulari Nagusiak or ambassadors, highlighting the work performed by people or groups in Bizkaia.

- **TXAKOLIN EGUNA- LARRABETZU**

Between **March and April** Txakoli Eguna is held in Larrabetzu. A txakoli fair, other gastronomic products from the area and crafts, with txakoli tasting sessions in a festive atmosphere.

- **TXAKOMIC**

In **April** the Txakolingunea Txakoli Museum and Mendibile Jauregia will hold Txakomic! with gastro-cultural activities where txakoli is combined with cuisine and comedy in a myriad of ways: Show cooking, special tasting sessions, concerts, workshops...

- **BRANKE JAIA**

Held in **May**, in the Mendibile de Leioa Palace, the head office of Regulatory Board of the D.O. Bizkaiko Txakolina, with the placement of the traditional laurel branch and Txakoli tasting.

- **TXAKOLI DAY IN URDAIBAI**

A fair where you can taste cheeses and txakolis from the region. It is held on **the first Saturday in June** in Gernika-Lumo.

- **PORTUGALETE BIZKAIKO TXAKOLINA FEST**

The town of Jarrilera fills up for a **weekend in June** with music, gastronomy and a varied sample of Bizkaiko Txakolina.



- **LEZAMAKO TXAKOLI EGUNA**

Every year, in **June**, this txakoli festival is held in Lezama. The wineries registered in the Bizkaiko Txakolina Designation of Origin present their txakolis in a festive atmosphere.

- **SAN LORENZO - ALGORTA/GETXO MARKET**

This popular agriculture market is held every year on **10 August**, where you can take a stroll among the vegetable stalls, and taste and buy products typical of Basque gastronomy. The perfect occasion to go and buy Txakoli.

- **MUSKIZ AGRICULTURAL FAIR**

A traditional meeting point for producers, where you can taste txakolis from different areas in Bizkaia accompanied by other local products. Held in **September**.

- **MAHASTI ARTEAN**

Gastro-cultural festival that takes place in **September** and combines gastronomy, culture and nature. A festival committed to sustainability and the environment, held in the incomparable vineyards of the different regions of Bizkaia.



- **URIBE'S GASTRONOMIC OCTOBER**

The region of Uribe offers the opportunity to take part in different food and wine activities, including tastings and workshops around both txakoli and other local products, such as talos and craft beers.

- **TXIKITEROEN FESTA**

On **11 October** the txikiteros, groups of friends who go bar hopping drinking wine in small glasses, pay homage to Our Lady of Begoña, patron saint of Bilbao. This event prompts the celebration of numerous recreational activities in Bilbao's Old Town.

- **BALMASEDA GRAPE HARVEST FESTIVAL**

On **the third Sunday of October**, Balmaseda celebrates its Harvest Festival with the participation of the wineries belonging to the Bizkaiko Txakolina Designation of Origin. In addition to txakoli regular and guided tastings, there are children's workshops and live music events.

- **LAST MONDAY OF OCTOBER IN GERNIKA**

Producers from all over Bizkaia come to this market. The market venue is the centre of Gernika with around 900 stalls.

- **MARKET OF ST. THOMAS**

The baserritarras (people who live in farmsteads) come down to Bilbao with their best products. More than one hundred thousand people attend this fair which is held on **21 December** in Bilbao's Arenal and Plaza Nueva.

When you uncork a bottle of txakoli, you will release a small part of this country's identity that you can share while you recount the adventures of your trip around the Basque Country.

Let's have some PINTXOS AND TXAKOLI

This tradition is a distinctly Basque. Pintxos started in bars as a requirement that the wine that was served was accompanied with food. Gradually they became indispensable for their ability to seduce patrons, making the bar routes much more attractive.

The sophistication that the world of pintxos has reached today demands that each of them is accompanied by the wine that pairs best with it, among which txakoli is one of the essentials. Going out for pintxos, combining gastronomy and friendship, is a well-entrenched custom across every town in Bizkaia. There are pintxos routes in specific areas, each with its own style, and they match the txikiteo routes. You'll want to join in the experience by sampling some of these 'miniature cuisine' delights.

Every town in Bizkaia has an area where you can '**txikitear**', which is also called '**potear**'."

At any time of the year, the streets are full of people who want to spend a lively time with their friends and family while enjoying a pintxo route accompanied by a good txakoli. To experience this atmosphere is to mingle with the locals and enjoy a very typical walk that you can't miss if you want to get to know our customs.

In Bilbao, the route includes the **Old Town**, **Deusto** and certain streets such as **Licenciado Poza**, **Ledesma**, **García Rivero** and **Diputación**.

In Bizkaia, both **inland** and **coastal** towns boast one or more streets or old towns with this genuine atmosphere where you can alternate txakoli with any of the miniature gastronomic specialities on offer.

The word 'pintxo' comes from the verb 'pinchar' which means 'to prick' because, historically, these elaborate delicacies were served pricked with a toothpick to hold them on a slice of bread.

Unlike the tapa, which is generally served on a plate and has to be eaten with a spoon or a fork, the pintxo is usually eaten with your hands, in a couple of bites. But to be honest, the truth is that you will soon realise that by pintxo we mean any morsel served at a bar in Euskadi, without paying much attention to how it is eaten. Basque gastronomy has undergone a considerable evolution in this area, moving towards new approaches that reflect superb culinary preparations.

A territory WITH STARS

Don't hesitate to look for your perfect pairing and take advantage of the fact that Bizkaia has great restaurants where you can enjoy it, including the numerous Michelin-starred establishments, which hold what is possibly the highest distinction in international gastronomy.



How to have a good TXAKOLI TASTING

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EYE

Take a medium-sized glass, fill it to a third of its capacity, to handle it better, and observe the colour. In vintage white wines, the colour range is as follows: pale yellow, pale greenish yellow, greenish yellow, straw yellow. Brightness and transparency are other characteristics to be appreciated.



NOSE

Measure its aromatic intensity by bringing the wine close to your nose. Swirl the wine to aerate it and smell it again, noting if there is any variation in the aromas previously perceived. Some of the aromatic memories that you can find in a young txakoli can be: white fruit aromas (apples, pears); citric aromas (lemons, grapefruit, oranges); herbaceous aromas (fennel, cut grass, fresh grass); exotic fruit aromas (pineapples, bananas, lychees); and floral aromas (hawthorn, acacia, lime tree, honey).



MOUTH

Swirl a small amount of wine in the mouth. The sweetness is appreciated on the tip of the tongue and comes from sugars and alcohol. The acidic flavours that convey freshness are felt on the sides of the tongue and are provided by the acids in the wine. The salty taste is perceived at the edges and is caused by the mineral salts and organic acids of the Hondarrabi Zuri. The bitterness is detected in the central area at the end of the tongue.

Wherever you try it, especially if it is on a visit to a winery or at an organised tasting, you are sure to be given the relevant instructions so that you can better appreciate all the sensory qualities of txakoli.

Although the territory of Bizkaia and the Basque Country are not very large, you can readily appreciate different wine styles depending on the area, proximity to the sea and the particular winemaking process employed each winery.

Let yourself go and put your senses to work. You will notice new aromas, even unknown ones, fruity, acidic, salty and bitter flavours, which denote the complexity of these wines, and you will see different hues that you will discover with each wine. Make everything you learn your own and contribute your subjectivity by sharing it with those around you.

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They are called TOP because they are the best of the best, worthy of being visited, tasted, bought, enjoyed... an accumulation of experiences that we have selected as essential, because they are worth living when you come here. Write them down in your programme, and when you go home, count them.

FOOD PAIRING excellence

You are in a country where gastronomy is the hallmark of its identity. Enjoy in starred restaurants, steakhouses, small restaurants, wineries or homesteads...



Visiting the TXAKOLI MUSEUM TXAKOLINGUNEA

Visiting this museum will give you the chance to learn about all aspects of this mysterious wine, its history and varieties, and you will also be able to taste different txakolis from Bizkaia.

Visit a WINERY

You have a choice: stately, modern, traditional... Look for them on your route or choose the style that suits you best. What you are assured of is the kindness of those who produce this wine, people in love with their work who will tell you all about it with great passion.



BAR HOPPING for pintxos & txakoli

A great, unmissable experience is going out for pintxos in Bilbao or any other town in Bizkaia and pairing these superb titbits with txakoli.

When you see the bars you won't be able to resist the pintxos and you certainly won't regret it. You're sure to repeat!



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Getting to know the VINEYARDS

In addition to learning about the winemaking processes, there are other fascinating facets, such as the growth cycle of the grapevine, the influence of climate and the geological characteristics of the soils where the vineyards are located. Some wineries offer tours of their vineyards. Ask the wineries about these tours.



Going to a FESTIVAL

Because the best way to get to know txakoli is to enjoy it and share it with the local people, in any of the festive celebrations that take place around this wine.



Taking home some BOTTLES

What better souvenir than to buy a few bottles and take them back home to share with your people while you tell them about your experiences. They will be green with envy.

Let's go for a TASTING

It is very interesting, because txakoli is a wine full of mysteries, peculiarities and properties that make it special and set it apart from other wines. You will also learn about different vinification styles, as well as rosé and red txakolis.



HIKING among the vineyards

The landscape of Bizkaia offers numerous attractions, both on the coast and inland. One of them is to walk through the hills and slopes planted with grapevines and see these beautiful expanses that change colour depending on the season.



For a MORE RESPONSIBLE & SUSTAINABLE JOURNEY

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It's that easy: visit, enjoy and share, and all in a responsible way, making your trip an experience that goes beyond your own enjoyment, knowing that you have contributed to maintaining the local environment and local sustainability.



- Visit the inland outside the high season: Bizkaia is open all year round.
- Use public transport as much as possible: you won't have to worry about parking and your CO₂ emissions/carbon footprint will be reduced.
- Enjoying spaces responsibly.
- Use environmentally-friendly, reusable containers, such as lunch boxes and canteens...



- Use the bins to dispose of the rubbish generated during your visit.



General waste



Organic waste



Glass



Plastic and metal containers



Paper



- Join local traditions and festivals.
- Learn some words in Basque.
- Taste local products.
- Buy local products.

DECALOGUE OF WINE TOURISM IN BILBAO, BIZKAIA

In addition to offering an extraordinary product in their facilities, our winemakers seek to provide a unique experience, offering us their commitment to comply with their decalogue to offer an unforgettable and welcoming experience:

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1. Promote gastronomic, wine tourism initiatives with txakoli as the central figure.
2. Txakoli should be ubiquitous across all menus in Bizkaia.
3. Aspire to excellence in training on gastronomy and wine tourism.
4. Practice and promote respect for the surroundings and the land of txakoli.
5. Partner with players in the industry.
6. Communicate the uniqueness of txakoli in your discourse and tourism product.
7. Make it easy for visitors.
8. Share your story.
9. Make the wine tourism experience enjoyable by creating an experience.
10. Design proposals that combine our txakoli with the surroundings.

PRACTICAL INFO

TOURISM BILBAO
www.bilbaoturismo.net

BIZKAIA TOURISM
www.visitbiscay.es

BASQUE COUNTRY TOURISM
www.turismo.euskadi.es

TOURIST OFFICES

BILBAO

TOURISM BILBAO

- Plaza Circular, 1 Edificio Terminus - 944 795 760
- Alameda de Mazarredo 66 (Next to the Guggenheim Bilbao Museum)
- Airport 944 031 444

BIZKAIA

BAKIO
946 193 395 · www.bakio.es

BALMASEDA - ENKARTUR
946 802 976 · www.visitenkarterri.com

BERMEO
946 179 154 · www.bizbermeo.es

DURANGO
946 033 938 · www.turismodurango.net

ELORRIO
946 820 164 · www.elorrioturismo.es

• **GERNIKA-LUMO**
946 255 892 · www.gernikainfo.es

• **GETXO**
944 910 800 · www.getxo.es/turismo
TIP - Tourism Information Point
March to December 615 756 290

• **GORLIZ**
946 774 348 · www.visitgorliz.es

KARRANTZA-HARANA
946 806 928 · www.karrantza.org

LEKEITIO
946 844 017 · www.lekeitioturismo.es

MUNDAKA
946 177 201 · www.mundakaturismo.com

ONDARROA
946 831 951 · www.ondarroa.es

ORDUÑA
945 384 384 · www.ordunaturismo.com

OROZKO
946 122 695 · www.gorbeiaeskadi.com

PLENTZIA
946 774 199 · www.visitplentzia.com

PORTUGALETE
944 729 314 · www.portugalete.org

• **SANTURTZI**
944 839 494 · www.visitsanturtzi.es

SESTAO
944 070 985 · www.sestao.es

• **SOPELA**
944 065 519 · https://turismo.sopela.es/

ZIERBENA (La Arena)
662 547 468 · www.zierbena.net
(open seasonally)



TRANSPORT

AIRPORT
Bilbao-Loiu · 913 211 000 (AENA)
www.aena.es/en/bilbao.html

CRUISE AND FERRY
Ferry Bilbao-Portsmouth 902 108 147
www.brittany-ferries.es

TRAINS
RENFE. Abando Indalecio Prieto Station
Plaza Circular, 2
ADIF customer service 912 432 343
RENFE Bilbao customer service 944 879 222
RENFE customer service 912 320 320
www.renfe.com / www.adif.es

EUSKOTREN
Customer service 944 333 333
www.euskotren.es · 944 019 900

FEVE. Concordia Station
Calle de Bailén 2

BUSES
Bilbao Intermodal (Bus Station)
Calle Gurtubai 1 · 944 395 077 · www.bilbaointermodal.es
Bilbobus (Municipal buses)
946 855 000 / 944 790 981
www.bilbao.es/bilbobus

Bizkaibus (Coaches and buses, province and airport)
946 125 555 · www.bizkaia.es

METRO BILBAO
946 855 000 · www.metrobilbao.es

TRAM
944 333 333 · www.euskotren.es

TAXIS
Radio Taxi Bilbao
944 448 888 · www.taxibilbao.com

Tele Taxi
944 102 121 · www.teletaxibilbao.com

Radio Taxi Nervión
944 269 026 · www.radiotaxinervion.com

In Gebxo:
BIZKAITAXI
www.bizkaitaxi.es / 944 915 353

GETXOBIZI
www.nextbike.es / 900 293 551

BICYCLE HIRE
Bilbaobizi
946 564 905 · www.bilbaobizi.bilbao.es

INFORMATION

EMERGENCIES 112
INFORMATION 010

(for calls within the Bilbao area)
944 010 010 (for calls outside
of the Bilbao area)

CONSULAR OFFICE
944 706 426

CITIZEN INFORMATION BILBAO CITY COUNCIL
944 204 200

GENERAL TRAFFIC AND ROAD INFORMATION
011

LOST AND FOUND
944 204 981 / 944 205 000

ACCOMMODATIONS

NEKATUR/AGROTOURISM
943 327 090 · www.nekatur.net
946 870 402 (Ihobe) · www.ekoetxea.es

HOTEL ASSOCIATION
www.destinobilbao.com

XARMA, Association of Charming Hotels in the Basque
Country
www.xarmahotels.com

MUSEUMS IN BILBAO

GUGGENHEIM BILBAO MUSEUM
www.guggenheim-bilbao.es · 944 359 000

FINE ART MUSEUM
www.bilbaomuseoa.es · 944 396 060

SACRED ART MUSEUM
www.eleizmuseoa.com · 944 320 125

ITSAS SEA MUSEUM BILBAO
www.itsasmuseum.es · 946 085 500

EASTER PROCESSION MUSEUM
www.museodepasosbilbao.com · 944 150 433

BILBAO BULLFIGHTING MUSEUM
www.bilbao.bmftoros.com · 944 448 698

BASQUE COUNTRY MUSEUM
www.euskalmuseoa.es · 944 155 423

REPRODUCTIONS MUSEUM
www.bilbokoberregimenmuseoa.es/es · 946 790 255

ATHLETIC CLUB MUSEUM
www.sanmames.athletic-club.es/museo · 944 661 100

BASQUE LANGUAGE INFORMATION CENTRE
www.euskararenetxea.es · 944 028 081

ARCHAEOLOGY MUSEUM
www.bizkaikoa.bizkaia.es · 944 040 990

MUSEUMS IN BIZKAIA

ON THE COAST

ARRANTZALEEN MUSEOA (Fishing Museum)
Bermeo · www.bizkaikoa.bizkaia.es · 946 881 171

PLASENTIA DE BUTRÓN MUSEUM
Plentzia · www.museoplentzia.org · 946 773 725

RIALIA MUSEUM OF INDUSTRY
Portugalete · www.portugalete.org/es-ES/Rialia · 944 729 200

SANTURTZI SEA MUSEUM
www.visitsanturtzi.es · 944 839 494

AGURTZA SHIP MUSEUM
www.visitsanturtzi.es · 944 839 494

BIZKAIA BRIDGE
Las Arenas (Getxo)/Portugalete
www.puente-colgante.com · 944 801 012

PUNTA BEGOÑA GALLERIES
Getxo · www.puntabegonagetxo.es

URDAIBAI BIRD CENTRE
Gautegiz-Arteaga · www.birdcenter.org · 699 839 202

EKOETXEA URDAIBAI
Busturia · www.ekoetxea.es · 946 051 275

TXAKOLINGUNEA - TXAKOLI WINEMAKING MUSEUM
Bakio · www.bizkaikoa.bizkaia.es/txakolingunea · 946 028 513

SANTA CATALINA LIGHTHOUSE
Lekeitio · www.lekeitioturismo.es/en · 946 844 017

INLAND

SIMÓN BOLÍVAR MUSEUM
Ziortza-Bolibar · www.simonbolivarmuseoa.com · 946 164 114

DURANGO ART AND HISTORY MUSEUM
Durango · www.durangomuseoa.es · 946 030 020

ENCARTACIONES MUSEUM
Sopuerta · www.enkarterrimuseoa.es · 946 504 488

EL POBAL FORGE
Muskiz · www.bizkaikoa.bizkaia.es · 629 271 516

BASQUE PEOPLE MUSEUM
Gernika-Lumo · www.bizkaikoa.bizkaia.es · 946 255 451

GERNIKA PEACE MUSEUM FOUNDATION
Gernika-Lumo · www.museodelapaz.org · 946 270 213

GERNIKA ASSEMBLY HOUSE
Gernika-Lumo · www.gernika-lumo.es · 946 270 200

BASONDO
Wild bird refuge in Urdaibai, Kortezubi
www.basondo.com · 946 254 436

**JOSÉ LUIS GOTI BASQUE MUSEUM ON THE HISTORY
OF MEDICINE AND SCIENCES**
Leioa · www.ehu.es · 946 012 000

OROZKO MUSEUM
Orozko · www.ozokomuseoa.es · 946 339 823

BASQUE COUNTRY MINING MUSEUM
Gallarta · www.meatzaldea.es · 946 363 682

BALMASEDA HISTORY MUSEUM
Balmaseda · www.visitenkarterri.com · 946 802 976

LA ENCARTADA FACTORY MUSEUM
Balmaseda · www.bizkaikoa.bizkaia.es · 946 800 778

VALENTÍN DE BERRIOTXOA MUSEUM
Elorrio · www.visitelorrio.com · 946 820 164

**LOIZAGA TOWER. ANTIQUE AND CLASSIC CAR
MUSEUM**
Galdames · www.torrelloizaga.com · 672 248 759

IRON BELT HISTORY MUSEUM
Berango · www.cinturondehierro.es · 946 682 143

ANTZASTI MUSEUM
Dima · www.antzasti.es · 628 322 275

ORDUÑA MUSEUM / ORDUÑA HIRIA MUSEOA
Orduña · ordunahiria.org · 635 751 436

**KARPIN FAUNA
WILDLIFE REFUGE**
Karrantza · www.bbkkarpinfauna.es
946 107 066

HONTZA MUSEUM FOUNDATION
Mañaria · www.hontzamuseoa.es · 946 216 555

IZENADUBA BASOA
Basque Mythology Park. Home of the Olenzero
Mungia · Caserio Landetxo Goikoa Baseria
www.izenaduba.com · 946 740 061

DOLOMITE FACTORY MUSEUM
Karrantza · www.visitenkarterri.com · 946 806 928

KONTZEJU ZAHARRA INFORMATION CENTRE
Markina Xemein · www.leaartibatuturismo.com/en/od/

detail/kontzeju-zaharra · 618 595 593

MUATONES CASTLE
Muskiz · www.visitenkarterri.com · 629 271 516

ANGURRETA HARROBIA ART SPACE
Mañaria · angurreta@gmail.com

NATURAL SPACES

URDAIBAI BIOSPHERE RESERVE
www.urdaibai.es · Tel: 944 032 360
946 870 402 (Ihobe) · www.ekoetxea.es

GORBEIA NATURAL PARK
946 122 695 · www.gorbeiaeskadi.com

URKIOLA NATURAL PARK
946 814 155 · www.urkiola.net

ARMAÑÓN NATURAL PARK
946 560 079 · www.visitenkarterri.com

POZALAGUA CAVE
www.cuevadepozalagua.es

SANTIMAMIÑE CAVE
santimamiñe.com

OMA FOREST
www.bizkaia.es/es/web/bosque-oma-basoa



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