

WINE & OLIVE OIL

TRADE MISSION

Embark yourself on a culinary journey to Manresa (Barcelona) from October 9th to 11th, 2024





First insights

Immerse yourself in the rich culinary heritage of Catalonia as you join us for an exclusive reverse trade mission to Manresa, Spain, from October 9-11, 2024. Explore the captivating region of DO Pla de Bages, renowned for its exceptional wines and organic olive oil. Connect with a curated selection of 10 esteemed wineries and olive oil producers and discover the passion and dedication behind their handcrafted products.

The DO Pla de Bages seal guarantees high quality, sustainable practices, and social responsibility:

Wines of DO Pla de Bages: Experience the unique terroir of DO Pla de Bages, where grapes flourish under the warm Mediterranean sun and cool of Montserrat mountain breezes. Discover a diverse range of wines, from elegant whites and rosés to bold reds, all crafted with meticulous care and a commitment to sustainable practices.

Organic Olive Oil: Savor the exquisite flavors of organic olive oil from DO Pla de Bages, where olives are grown and pressed with utmost respect for the environment. Indulge in the delicate aromas and rich, buttery textures of these exceptional oils, perfect for enhancing any dish.

SCR Projects: Engage with wineries and olive oil producers committed to social responsibility, integrating individuals with disabilities and those at risk of social exclusion into their production processes. Discover how these initiatives not only foster a more inclusive workplace but also contribute to the well-being of the community.

Embark on a Culinary Quest: Manresa Awaits

- **Dates:** October 9-11, 2024
- **Location:** Manresa, Spain
- **Participants:** 10 wineries and olive oil producers
- **Networking opportunities:** connect with potential partners and producers from DO Pla de Bages
- **Hands-on experiences:** embark on immersive visits to wineries and olive oil mills, gaining firsthand insights into the traditional and innovative processes behind DO Pla de Bages wines and organic olive oil productions
- **Hassle-free travel:** thanks to the support of the Manresa City Council, we will cover round-trip travel arrangements from your city of origin to Barcelona airport, we will provide transfers between Barcelona Airport and Manresa and your accommodation at L'Hotelet Casa Padró 1914 during your stay.

Sit back, relax, and let us take care of your stance during the Reverse Trade Mission.

- **Register now:** secure your spot for this exclusive reverse trade mission and embark on a culinary adventure to Manresa, Spain.
- **Discover exceptional products:** uncover the exquisite flavors and unparalleled quality of DO Pla de Bages wines and organic olive oil.
- **Forge new connections:** expand your network and establish valuable partnerships within the international food and beverage industry.
- **Experience Catalan hospitality:** immerse yourself in the rich culture and warm hospitality of Manresa, a vibrant city nestled in the heart of Catalonia.



Get to know more about DO Pla de Bages:

Indigenous grape varieties

Learn further about our wines produced by a combination of unique indigenous gems as Picapoll and Sumoll, which offer a taste of our land's true essence.

Be captivated by a great variety of mediterranean delights which include Mando, Grenache, Merlot, Cabernet Sauvignon, Syrah and Carignan.



Climate and terroir

Within a mid-mountain Mediterranean continental climate, the Bages has the ideal conditions for wine cultivation: an exceptional microclimate, low rainfall and a strong thermal oscillation, as well as a clayey and calcareous soil.

Pla de Bages wines are impregnated with balsamic notes of lavender, thyme and rosemary. These aromatic plants populate the forests of pines, oaks and holm oaks that surround the vineyards. These peculiarities make the Bages an optimal area for the obtaining of wines of great identity.



Vinification techniques

The DO Pla de Bages uses a number of organic viticulture techniques, including cover cropping, composting, biocontrol, neem oil, and sulfur. Winemakers in the region also follow practices such as minimizing tillage, hand harvesting, using natural yeasts for fermentation, and aging the wines in oak barrels. Organic wines from the DO Pla de Bages are becoming increasingly popular due to their environmental and health benefits, as well as their complex and flavorful profile.



Quality designations

Nestled in Catalonia's heart, the DO Pla de Bages wine region has swiftly ascended to prominence for its exceptional wines, meticulously crafted under stringent quality guidelines. Red wines, the region's signature style, exude elegance and complexity, while white wines showcase refreshing crispness and vibrant aromatics. Despite its relatively small production, DO Pla de Bages wines are highly sought-after for their distinctive character, a testament to the region's unwavering dedication to quality and innovation.





Enclosure

Join us for an unforgettable culinary journey to Manresa, Catalonia - Spain, and discover the exceptional quality, sustainability, and social responsibility that define DO Pla de Bages wines and organic olive oil.

Register now and embark on a rewarding experience that will tantalize your taste buds and expand your business horizons, while supporting a noble cause of social inclusion.

As we have limited spots, please confirm your participation no later than September 20th.

Additional information



Josep Tarradellas Barcelona-El Prat Airport

<https://www.aena.es/es/josep-tarradellas-barcelona-el-prat.html>



DO Pla de Bages

<https://dopladebages.com/en/>



L'Hotelet Casa Padró 1914

<https://www.hoteletmanresa.com/en/>



Manresa Chamber of Commerce

www.cambramanresa.cat

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[Event information](#)