Spain's Foodie Highlights

GALICIA
It's all about the seafood – the daily Atlantic catch includes the country’s widest variety of sea creatures.

RIBERA DEL DUERO
One of Spain's most underrated wine regions, with world-class wines and wineries, complemented by fine cooking from the Spanish interior.

SAN SEBASTIÁN
Has more Michelin stars per capita than any city on earth, and a peerless pintxo (Basque tapas) smorgasbord in the old town.

LA RIOJA
Spain’s most celebrated wine region in the country’s northeast, with an emphasis on quality reds.

SEGOVIA
Inland Spain’s passion for the pig and roasted meats reaches its high point with sublime cochinillo asado – roast suckling pig.

GUIJUELO
The most celebrated of Spain’s jamón-producing regions, south of Salamanca, with dry sierra winds creating the perfect taste.

MADRID
Rises above its unexciting local cuisine with fabulous variety from every Spanish region, and the world’s oldest restaurant.

MONESTERIO
One of Spain’s finest sources of jamón ibérico, with a museum dedicated to jamón, in Extremadura’s deep south.

SEVILLE
Classic Andalucian tapas country, with a focus on tile-walled bars, abundant olives and all manner of tapas without too many elaborations.

JEREZ DE LA FRONTERA
Spiritual home of Spain’s sherry obsession, with plenty of bodegas and ample bars in which to sample the local fino.

VALENCIA
Paella’s homeland is still the place to go for the country’s best paella, whether the traditional one served with beans, rabbit and chicken, or one with seafood.

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