

Trade Mission ALIMENTARIA 2026 and Food trip to Aragón

Program
March 25th – March 28th, 2026

WEDNESDAY
25th

March

2.00 PM – Pick-up at Alimentaria Barcelona

2.30 PM – Transfer by bus to Zaragoza

6.00 PM – Check-in at [Hotel Alfonso I.](#)



7.30 PM – Guided tour.

Guided tour of the old-city center of Zaragoza, visiting the Basílica del Pilar, the Stone Bridge, “La Seo” Cathedral, among other sites.



8.30 PM – Welcome dinner.

Welcome dinner at Montal, including a tasting of [ALIA olive oils](#), products from [Genuine Coconut](#) and wines from [Bodega Venta d'Aubert](#).

Montal Restaurant is a gastronomic concept that combines culinary excellence and personalized service down to the last detail, located in a beautiful Renaissance palace restored by Montal family.



THURSDAY
26th

March

8.30 AM – Departure from the hotel

10.00 AM – 10.50 AM – Visit to [Tostados de Calidad](#)



11.30 AM – 1.45 PM – Visit and lunch at [Bodegas CARE](#).

Bodegas CARE, PDO Cariñena is a Cariñena-based winery that combines modern winemaking techniques with a strong artistic identity. Specializing in Garnacha and other native varieties, the winery produces contemporary wines with international projection, exporting to numerous markets worldwide.



2.30 PM – Visit to [Pastelerías Manuel Segura](#) in Daroca.



Traditional Aragonese pastry company renowned for its artisanal confectionery, particularly its iconic *Trenza de Almudévar*. The company combines heritage recipes with controlled production processes and has built a strong reputation in both the national and international gourmet markets.



5.15 PM – Walk around Daroca

6.00 PM – Transfer to Teruel.

7.00 PM – Arrival at the [Hotel Palacio la Marquesa](#) and optional sightseeing tour ending at the restaurant [Teruel](#) is the capital of Mudejar art in Spain. Known as the city of love thanks to the legend of the [Lovers of Teruel](#)



8.30 PM – Dinner at Restaurante [Yain](#) run by Raúl Igual

FRIDAY
27th

March

8.30 AM – Check-out from Hotel La Marquesa

9.15 AM – Visit to [MyTruff](#) and truffle tasting

**If weather conditions permit it, we will experience a truffle harvest with a truffle dog.*

MyTruff is the international supplier of the finest black truffles (*Tuber Melanosporum*) in Europe. All truffles are different. The type of tree under which they grow, the soil, the climate and the amount of rainfall are factors that influence this aspect, which is why MyTruff selects only the highest quality truffles. My Truff also offers gourmet truffle products.



11.30 PM – Visit and lunch with [AireSano](#) (Naturuel)

Naturuel is one of the top gourmet producers of PDO Jamón de Teruel and meat in our region. Following circular economy principles, they take part in every step of the process. Behind each grain of cereal that they sow, of each animal that Naturuel raises, there is a constant commitment to offer the best.



4.30 PM – Visit to [Mr Brownie](#).

Mr. Brownie, a brand of the Zaragoza-based company Magdalenas Lázaro, specializes in high-quality brownies and baked goods, combining traditional pastry expertise with innovation, and has a presence in both national and international markets.



6.15 PM – Come back to Zaragoza.

7.00 PM – Arrival to the hotel.

8.30 PM – Tapas dinner at EL TUBO



SATURDAY
28th

March

Morning

Transfer by AVE high-speed train to departure airport.

| COUNTRY | COMPANY | PARTICIPANTS | |
|--------------------|------------------------------------|-------------------------|----------------|
| U.S. | BULLA GASTROBAR | Ailenez | Chavez Pérez |
| Brazil | GRUPO MUFFATO | Valeria Sheila | Duarte |
| Chile | TIENDAS LA VINOTECA S.A. | Leonardo Alfonso | Severino Estay |
| Dominican Republic | RARF GLOBALBRANDS (EL CELLER) | Maria Inmaculada | Vargas Español |
| South Korea | TODAY AND TOMORROW | Sunyoung | Kim |
| Kazakhstan | A-STORE | Yulia | Borzova |
| Tailand | JAGOTA BROTHERS TRADING CO., LTD. | Christian | Ayala |
| United Kingdom | MEVALCO FINE FOODS FROM SPAIN LTD. | Caroline Jane | Oakden |
| Croatia | PIVKA DOO | Igor | Miskovic |
| Poland | DEHESA DELIKATESY IBERYJSKIE | Damian | Surowiec |



ORGANIZATION TEAM



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Wechat Wines from Aragón