



PRODUCTES  
AGRÍCOLES  
I ARTESANS  
D'ANDORRA



**2022**  
**Edition**

...

**A L'ALÇADA  
D'ANDORRA  
NOMÉS  
ES PODEN  
FER LES  
COSES  
BÉ.**



---

**The mountains have made us so different. They've taught us that height has its own rules and that they must be respected. We work with immense appreciation towards our territory and its resources, aware of its fragility, and with the eagerness and true desire to share with you the essence of Andorra.**

**We show the fruits of our work, our environment and our history.**

**Enjoy it!**



**ANDORRA'S FARMING  
AND ARTISANAL PRODUCTS**



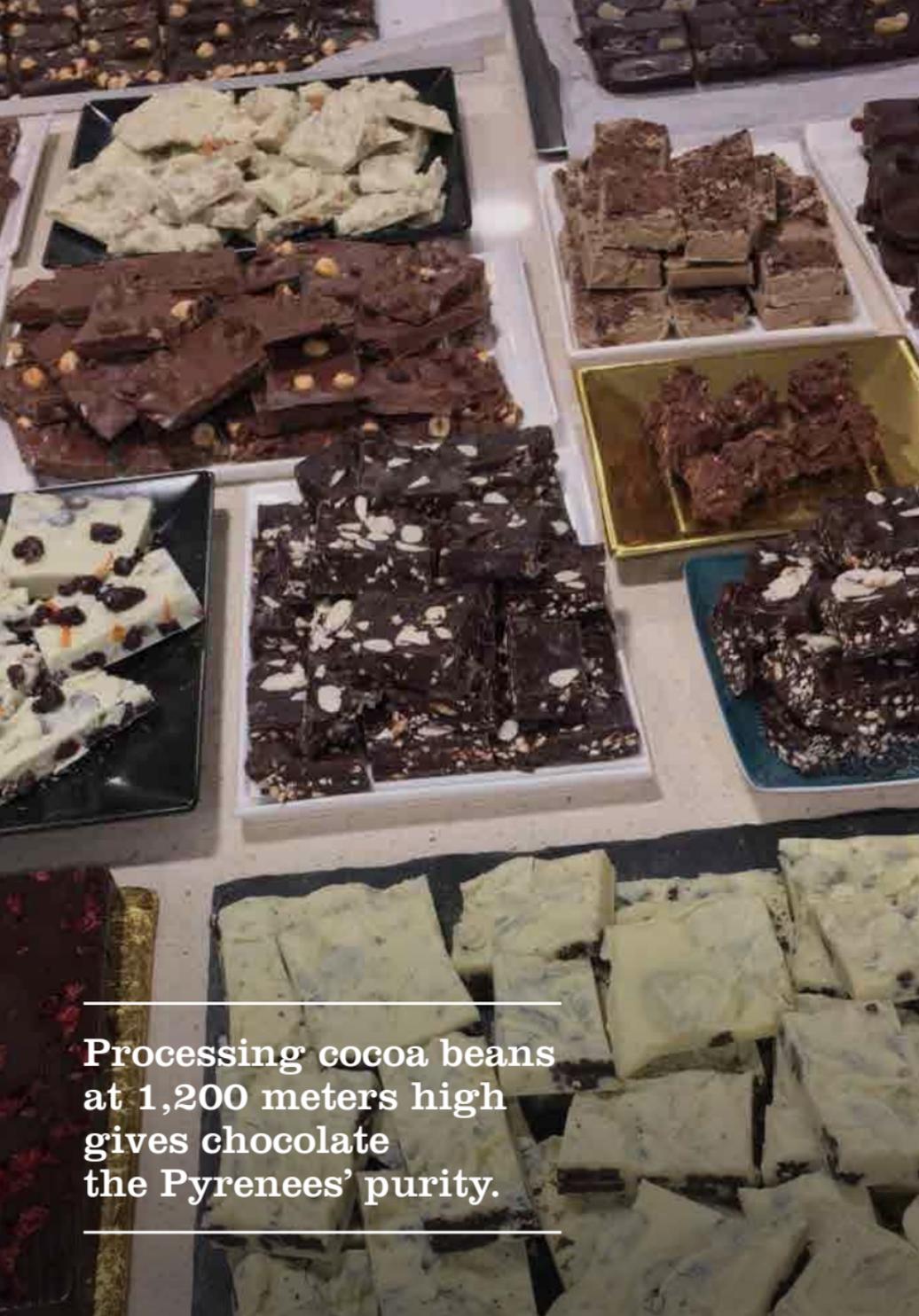


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Processing cocoa beans  
at 1,200 meters high  
gives chocolate  
the Pyrenees' purity.

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# Xocland

**Chocolate of Andorra.  
We make chocolate from cocoa bean.**

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The first chocolate factory in Andorra is located in La Massana, where the ideal conditions for its production are found: a mainly mountain cold and dry climate allowing us to make an intense and pure chocolate with 100% natural ingredients.

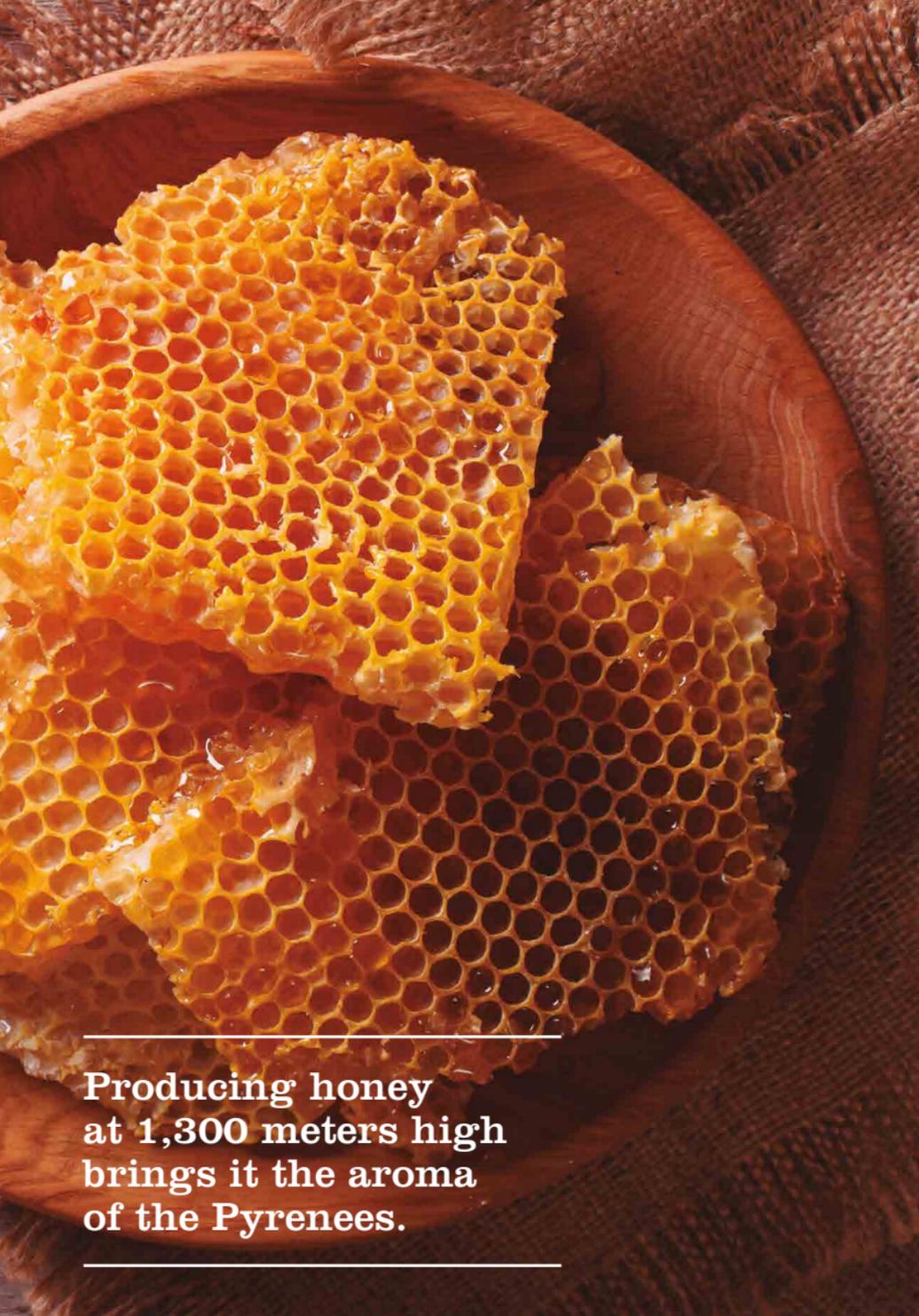
At Xocland we take care of integral chocolate manufacturing process: we select the best cocoa beans in the world and process them with state-of-the-art technology to produce fresh chocolate bars and chocolates of exceptional quality. All made in the Principality.

---

## **Xocland**

Av. Sant Antoni, 54  
AD400 La Massana  
(+376) 350 322 · 📞 (+376) 350 332  
esther@xocland.com  
www.xocland.com





---

**Producing honey  
at 1,300 meters high  
brings it the aroma  
of the Pyrenees.**

---



# Casa Folch

**Natural honey of Andorra.  
With no sugars, preservatives or additives.**

---

In the lands of Juberri, surrounded by oaks and holm oaks, the agricultural and livestock property of Casa Folk is sited. With more than a hundred years of experience in the sector, Casa Folch offers wholly natural and ecological products. Among them you will find top quality meat, Andorran potatoes with neither pesticides nor chemicals, farmer's eggs and its flagship product: 100% natural honey.

Our honey is made in the Juberri hives. A 100% natural product, it is packed with no preservatives or added sugars. The honey extraction is carried out by means of a cen-trifugation process.

You will find Casa Folch's honey packed, sealed and labelled in glass cans, to ensure purity and quality, in a single measure of 500g.

---

## Casa Folch

Juberri

AD600 Sant Julià de Lòria

(+376) 337 747

[casafolch@gmail.com](mailto:casafolch@gmail.com)



---

**Keeping bees  
at 1,900 metres high areas  
softens the taste  
of their honey.**

---





# Naturalis

**High mountain honey, mead and liquors.  
Eco-friendly productions  
regarding natural cycles.**

---

We are a family company dedicated to the production and marketing of high mountain agricultural products (honey, liquors and mead). Our manufacture differs from other by a crop height of more than 1,800 meters, and because it is an artisan, local production and respectful of the natural environment and its cycles. We take care of our processes for you to enjoy products which will bring you closer to nature.

---

## **Naturalis**

Cal Borró  
El Forn  
AD100 Canillo  
(+376) 342 026  
naturalis@andorra.ad  
www.naturalis-andorra.com

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Having bees  
at 1,800 m high  
makes our honeys  
have unique flavours.

---



# Autèntic

**Honey 100% from  
the Andorran mountains.**

---

Love for nature and well done things has allowed us, after several years building up experience and working with determination, that nature lovers may discover some genuine goods. Small treasures coming from the heart of our mountains.

At Autèntic we offer you 100% natural products made by our bees and directly packed by the bee-keeper.

Our bee yards are sited in diverse locations and elevations. Depending on where the hives and flowers around them are located, our honey changes flavour and colour every season of the year. So, you can choose from seven different varieties, each with nuances and characteristic properties.

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## **Autèntic**

Cobert El Clos

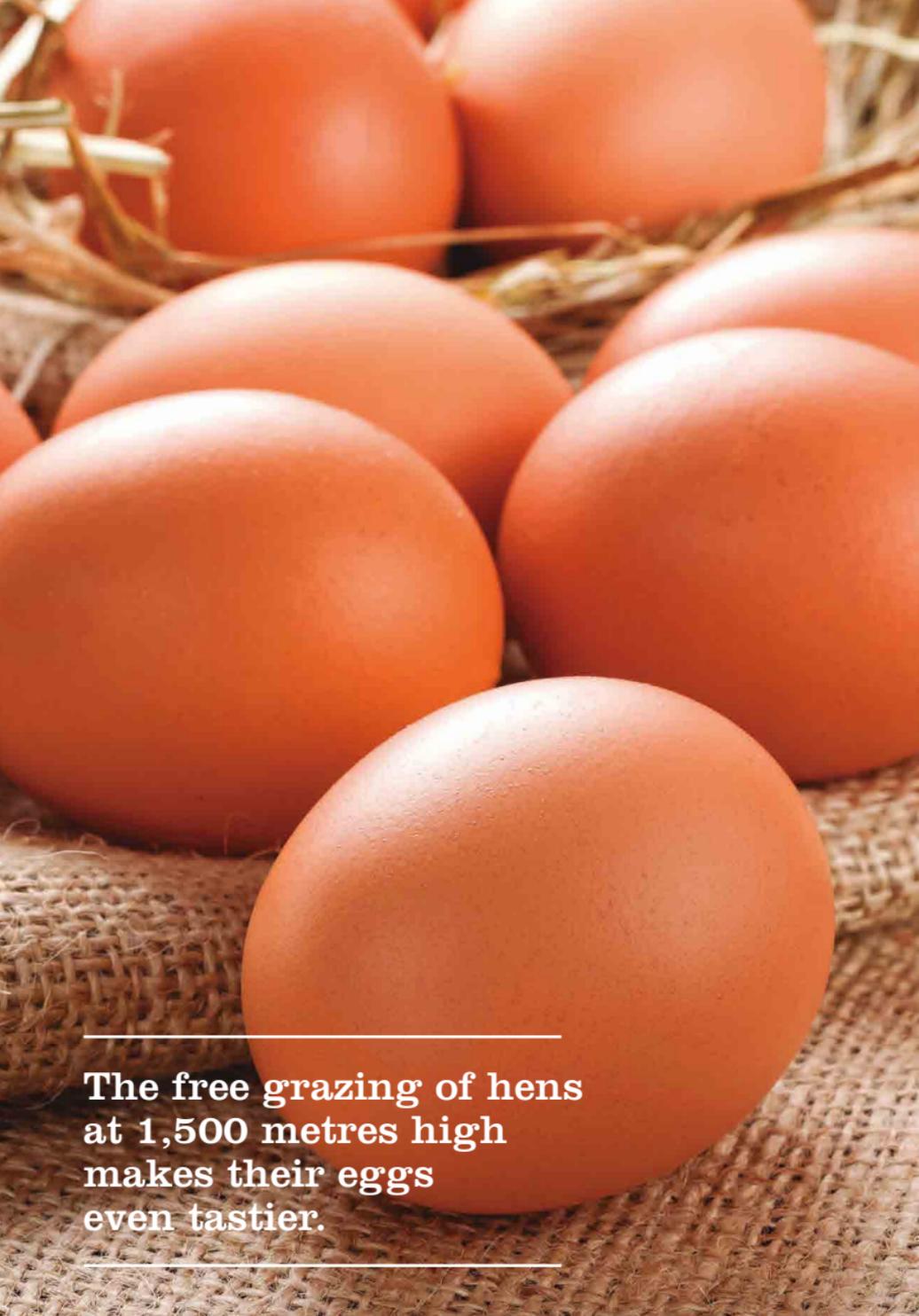
L'Aldosa

AD100 Canillo

(+376) 351 685

autentic@andorra.ad





---

**The free grazing of hens  
at 1,500 metres high  
makes their eggs  
even tastier.**

---



# Can Sona

**Own production without pesticides or antibiotics.  
Hens' eggs fed with certified organic grain of  
wheat, peas, rye and barley.  
Legumes and seasonal vegetables.**

---

At Can Sona we are committed to the environment, running away from pesticides and conventional agriculture, because, above all, we care about our children health. We put faith in a local farmer ecological agriculture and livestock.

We want tomatoes with little or much flavour (just the one the soil gave them), which you can eat with skin, and we enjoy watching the chickens graze by pecking on the terraces.

If you are also interested in the welfare of your loved ones and the country around us, we invite you to meet us. We wish Can Sona to be your organic production centre in Andorra.

---

## Can Sona

Les Pardines de Fontaneda  
AD600 Sant Julià de Lòria  
(+376) 614 356  
bio.cansona@gmail.com  
blogscat.com/cansona





---

**Picking blackberries  
at 1,300 meters high  
guarantees  
an incomparable jam.**

---



# El Pastador

**Elaboration and commercialization  
of artisanal jam with  
100% natural products.**

---

El Pastador is a small family business dedicated to jams' production born from the desire to offer a familiar know-how that goes back several generations who have worked and elaborated products of our region to bring them to the table with all that's authentic. We produce jams, jellies and chutneys 100% natural. The products are made without con-servatives or colourants and we use organic sugar in order to preserve the original taste of the selected highest quality fruit.

Sispony, a small mountain village located at the foot of Carroi's peak, in the parish of La Massana, hosts Sonia's workshop and shop, conceiving a range of original recipes and flavours, as the strawberry jam with orange, the backed in embers red pepper or the apricot chutney. El Pastador products are authentic and delicious, and they will never leave you indifferent.

---

## **El Pastador**

C/ de la Closa, 3  
Casa Joanet  
Sispony  
AD400 La Massana  
(+376) 353 209  
info@elpastador.com  
www.elpastador.com



---

Growing strawberries  
at 1,600 meters high  
gives them  
a vertigo's taste.

---





# Casa Gendret

**Production and direct sale of forest fruits.  
Artisanal manufacture of jam  
and jel-lies without additives.**

---

Own harvest of fruits.

Craft making of confitures and jellies.

To preserve all aromas, fruits are harvested at the optimum ripening point and they are manually worked in small quantities on the same day of harvest.

Visits to fields are available from June to October.

---

## **Casa Gendret**

Ctra. de la Rabassa, km 9,5

Aubinyà

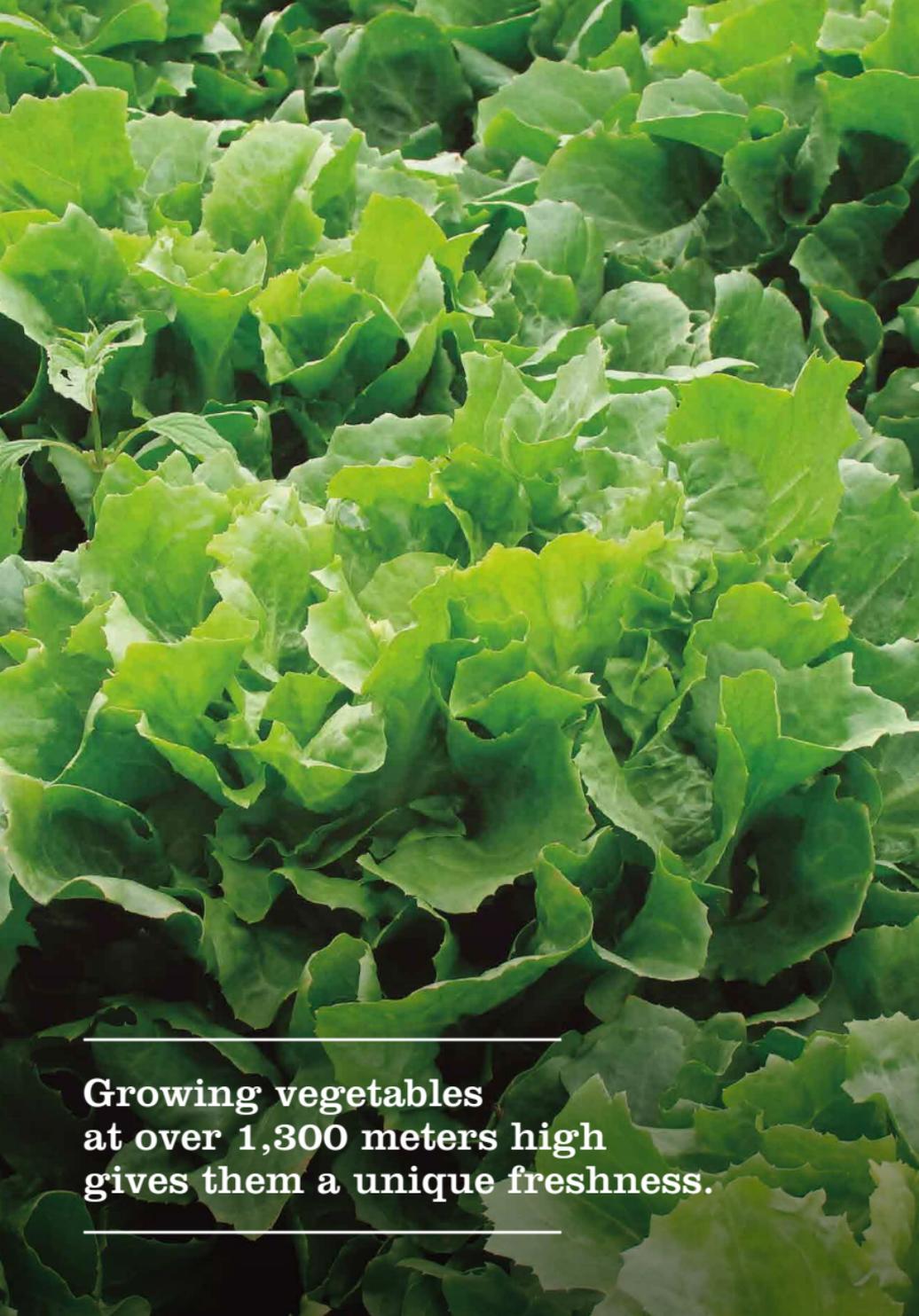
AD600 Sant Julià de Lòria

(+376) 352 415

gendret@andorra.ad

Location: 42°26'48"N1°30'43"E





**Growing vegetables  
at over 1,300 meters high  
gives them a unique freshness.**



# Cortal Llumeneres

**Production and sale of all types of seasonal,  
natural vegetables grown in the country.  
Collection and sale of fresh eggs.**

---

We are an Andorran farmhouse devoted to the work of the land and the breeding of all kind of cattle supported on the family teamwork. Passing on traditions and customs from generation to generation, we have kept growing ourselves and, above all, evolving. As in all farm houses, we have always had a vegetable garden that provides us with the vegetables which, according to the grandma, can't be found anywhere else!

Thus, in 2018, driven by the ambition and curiosity to do new things as the ones that have always so much distinguished us, we launched our brand of vegetable garden products with the idea of getting it to the table of as many Andorran tables as possible the vegetables we have enjoyed for so many years.

We are committed to quality, freshness, proximity and country!

---

## **Cortal Llumeneres**

Ctra. de la Peguera, s/n  
Aixirivall  
AD600 Sant Julià de Lòria  
(+376) 337 091  
cortalllumeneres@gmail.com



---

**Cheese production  
at 1,300 meters high  
ensures a flavourful  
and healthy taste.**

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# Casa Raubert

**Artisan cheeses  
made in Andorra.**

---

At Casa Raubert we have always been farmers. We are a family dedicated to livestock, agriculture and grazing. Now, we have modernized the facilities of the manor house we erected in the sixteenth century and that gives us our name, preserving the traditional structure and simplicity of Andorra and carrying on writing our history.

The cheeses of Casa Raubert are shepherd ones. Leveraging our expertise, we have decided to join forces with cheese and restaurateurs experts to open the first cheese factory in Andorra.

---

## **Casa Raubert**

Escàs

AD400 La Massana

(+376) 817 600

f.casaraubert@andorra.ad

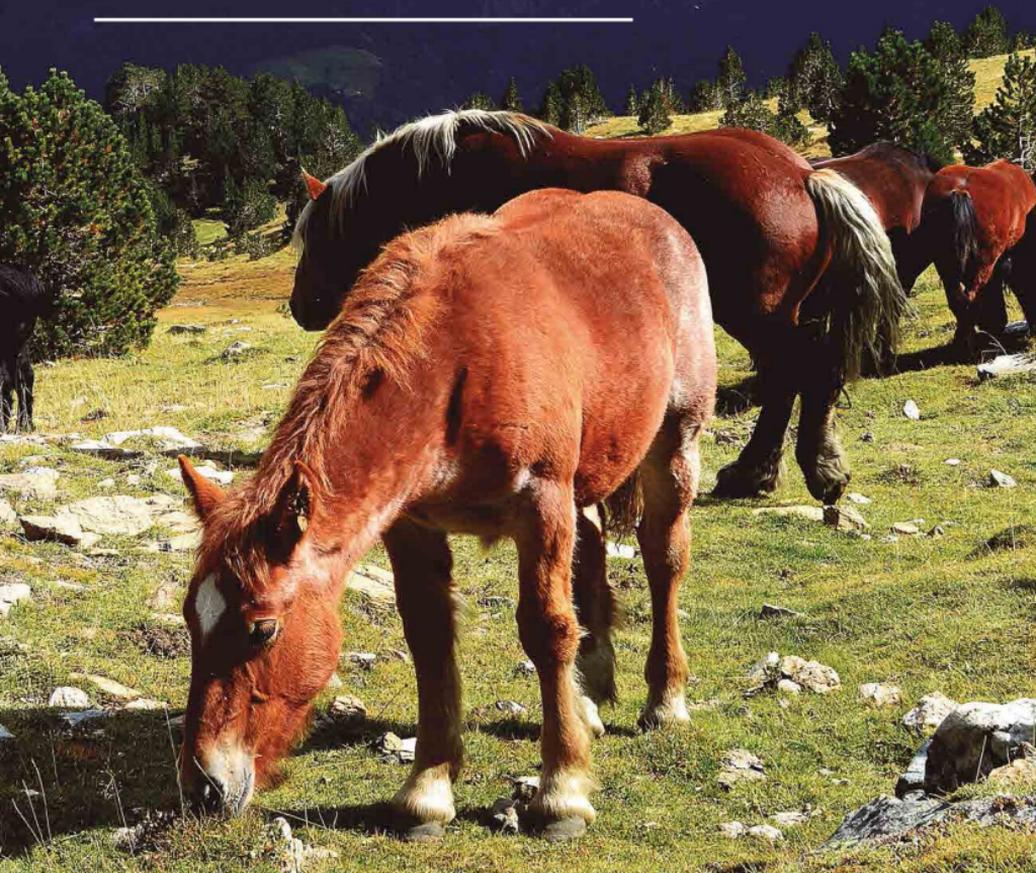
www.casaraubert.ad



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**Herding foals  
at over 1,400 meters high  
makes meat  
even more beneficial.**

---





# Poltrand

**Direct sale of organically bred  
foal meat in our mountains.  
Product under the seal of  
Andorra Certified Quality Meat.**

---

Poltrand is the country's company with livestock origins that markets foal meat exclusively raised in our mountains and fattened with natural feed.

Poltrand offers you meat of foal ecologically raised in Andorra, identified with the seal Andorra Quality-Controlled Meat and with unique nutritional properties. Furthermore, you may enjoy of a wide variety of sets guarantying to meet the demand of all customers. The products are vacuum packed for a better preservation. All orders are delivered to your home free of charge and with personalized attention.

---

## **Poltrand**

Casa Fijat  
Llorts  
AD300 Ordino  
(+376) 692 992  
info@poltrand.ad  
www.poltrand.ad



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**Feeding animals  
at 2,000 meters high  
makes meat  
more palatable.**

---





# Carn d'Andorra

**Beef with Protected Geographical  
Indication seal (PGI).  
Veal, lamb, kid and equine meat under the  
seal of Andorra Quality-Controlled Meat.**

At the beginning of 1999, the company Ramaders d'Andorra, S.A. was founded aiming to promote and to market the cattle meat raised and fattened in Andorra. The project came of age in 2012 obtaining the Protected Geographical Indication seal (PGI) seal of the European Union, recognizing the quality of meat entirely made in the Andorran territory.

At present, the company has around 50 members who, by means a rigorous process and following the traditional methods, make available to about twenty sale points (both butcher shops and large supermarkets) PGI certified beef meat, as well as veal, lamb, kid and equine meat under the seal of Andorra Quality-Controlled Meat. Request at the sale points and restaurants the seal and certificate that guarantee the work of Andorran farmers and the quality of the meat you bring to the table!

## **Ramaders d'Andorra, S.A.**

Camí de la Grau, edifici Prat del Rull,  
1r pis, despatx 1.7  
AD500 Andorra la Vella  
(+376) 875 741 | (+376) 875 703  
agricultura.ramaders@andorra.ad



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Drying the «bringuera»  
at 1,100 meters high makes  
it have an intense and  
persistent flavour.

---





# Els Escaubells

**Manufacturers of local sausages:  
«bringuera», «donja», «botifarres»,  
«fuet» and all types of «bulls».**

---

Els Escaubells was born from a thought: make living the customs of a country through its products and gastronomic habits. Our products are the result of a slow and careful work with subtle features inspired by traditions.

The origin of the raw material, the quality of the ingredients and the traditional way in making them are the key features of all our sausages; hence we have been awarded the seal Andorra Traditional Recipe. We've turned our work into a passion, so we make you take home not just a sausage, but an artisan, quality and delicious product.

---

## **Els Escaubells**

Andorcarn S.A.  
Ctra. de la Comella, 126-128  
AD500 Andorra la Vella  
(+376) 801 808  
info@andorcarn.ad  
www.andorcarn.ad



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Stuffing «bull»  
at 1,700 meters high  
ensures the unique  
taste of naturalness.

---

*Embotits Artesanals*





# Cal Jordi

**«Llonganissa», «secallona», «bulls»,  
«botifarra», «donja» and «bringuera»  
without preservatives  
or chemical colouring**

---

The recovery of tradition and naturalness of our products is our challenge. We make «llonganissa», «secallona» and «liverwurst bulls», «carnetes», tongue and kidney, «white and black botifarres», «donja» and «bringuera» as our godfathers did, without any preservative or chemical colouring.

Over the years, the taste for natural products has steadily slipped out. For that reason, at we've wanted to recover the traditional way of doing, taking profit of the knowledge of our ancestors. We use the highest quality raw material and work the meat in the most artisan way possible.

Recovering our traditions also means recovering our past!

---

## **Embotits Artesans Cal Jordi**

Artesà de Muntanya, SLU  
Cobert de Cal Jordi, Ransol  
AD100 Canillo  
(+376) 727 788 | (+376) 394 289  
artesademuntanya@gmail.com



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Cooking organic products  
at 1,200 meters high  
guarantees an unrivalled  
gastronomic quality.

---





## **Biobo**

**Traditional dishes  
with organic products.**

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Biobo is a brand created in Andorra, young, fresh and dynamic. BIOBIO is the owner company of Biobo brand and makes traditional dishes, Andorran recipes and international culinary suggestions with exclusively organic products. Biobo is the first brand awarded with the European 100% Ecological certificate in the Principality (ECOCERT AD-BIO-154).

Biobo promotes a «cuisine with values» based on the roots of our territory, the gastronomic culture and sustainability.

BIOBIO is a company driving healthy local food projects aiming to the democratization of organic food in the Principality.

---

### **BioBio**

Cuina central d'Encamp

Av. Joan Martí, 81

AD200 Encamp

(+376) 818 453

<http://web.bomosa.ad/empresa/bio-bio-restauracio>



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Cooking at 1,000 meters  
high confers dishes  
the freshness  
of our mountains.

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# El Rebot del Padri

Cooked dishes, catering service  
and sale of craft products  
of our fields.

---

The Rebot del Padri was born 14 years ago as a result of the longing of a group of people who love our land and in response to the lack of products raised and cultivated in Andorra. Our goal has been and will always be to strengthen and collaborate with everything related to Andorra's products. Craftsmanship, authenticity and respect for the products we grow and produce are our challenge.

We are a farm which grows as many leafy greens and vegetables possible. Likewise, the whole lamb meat we offer is raised in our valleys. These principles have led us today to elaborate from our main central kitchen several dishes for groups, shops, hotels, restaurants and individual persons, as well as a lot of caterings.

---

## El Rebot del Padri

C/ de la Vall, 18  
AD500 Andorra la Vella  
(+376) 868 221 | (+376) 359 953  
elrebotdelpadri@hotmail.com  
www.elrebotdelpadri.com



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Macerating spruce pineapples  
at 1,500 meters high  
guarantees the authentic  
taste of the Pyrenees.

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# Nectum

**Spruce pineapple syrup macerated  
with organic sugar.  
Traditional recipe.  
Andorra exclusive product.**

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More than 200 years ago, the peasant farmers were producing spruce syrup in the mountainous areas. In Andorra it is manufactured since 2003, and it was El Rebot del Padri who started the production, mainly for own use. Now, Nectum, a product with a great future, is beginning to be marketed. Nectum is the result of macerating spruce pineapples (*Abies alba*) with organic sugar, at room temperature, between six and eight months, until the resin finally melts the sugar and is packaged; it needs neither sterilization nor any additive. Pineapples are manually harvested at the end of August, and the harvest lasts until September, depending on whether it has been a good year or not.

Nectum has great therapeutic properties, especially for the respiratory tract, as it is balsamic, expectorant, antiseptic and anti-flu.

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## **Nectum**

C/ de la Vall, 18  
AD500 Andorra la Vella  
(+376) 868 221 | (+376) 359 953  
elrebotdelpadri@hotmail.com

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**Toasting coffee  
at over 1,000 meters high  
gives it a unique aroma.**

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CAFÈ EL CONSELLER

COFFEE ROASTERS  
· 1954 ·  
ANDORRA LA VELLA

# Cafè El Conseller

**Coffee roasting  
and distribution.**

---

At Cafè El Conseller we are already the fourth generation of a long tradition of coffee toasters, in which we work from start: the grain selection, the import to Andorra and roasting, and the artisan way mixture, finishing with the coffee distribution for sale.

Cafè El Conseller has earned a reputation in the coffee's world thanks to more than a half century devoted to a process which is at all times in our hands and always with great esteem and dedication.

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**Cafè El Conseller · Magatzems Coma, SL**

C/ Esteve Dolsa, 35-39

AD500 Andorra la Vella

(+376) 802 610

[hola@magatzemscoma.com](mailto:hola@magatzemscoma.com)

[www.magatzemscoma.com](http://www.magatzemscoma.com)



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Brewing beer at  
1,500 meters high  
makes it as fresh  
as snow.

---





# Cervesa Alpha

**Manufacture, sale and tasting  
of organic craft beers.**

---

Between mountains, where the horizon is an infinite sorrow and the Sun walks among centuries-old trees, where history gradually opens up and the water becomes the essence fighting with malts and hops, you get a beer that hides in every sip the essence and the taste of a millennial and unique landscape: the one of Andorra.

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## **Cervesa Alpha**

El Mas de Ribafeta, borda Callissa  
Arinsal  
AD400 La Massana  
(+376) 849 320  
alphandorra@gmail.com





---

**Producing beer at 1,100 meters high  
allows you to rediscover  
all the character and freshness  
of the mountain.**

---



# Boris Craft Beer

Craft beer brewed  
in the Valleys of Andorra.

---

Boris beer is the result of a passion for craft beer and an unconditional love for Andorra and all that its environment may bring.

Production processes are based on the traditional practises. Which respect the natural rhythm of beer fermentation and maturation. Top quality malts and hops are used, and the third element, that is, water, comes from Cortinada springs, located over than 1,500 meters high, providing freshness, purity and a marked character of mountain beer.

---

## **Boris Craft Beer**

Av. de la Cortinada, 5,  
local 2, edifici Eagle  
La Cortinada  
AD300 Ordino  
(+376) 862 704  
info@boriscraftbeer.com  
www.boriscraftbeer.com



---

**Brewing beer  
at 1,000 meters high  
gives it all the power to pair it  
with the best dishes.**

---





# Cervesa AND

The first beer in Europe  
brewed by a gourmet.

---

Iván García is the first gourmet-degree at the prestigious Basque Culinary Centre in San Sebastián- specialized in artisanal beer production techniques in Andorra. He is a beer lover who enjoys experimenting to make a product of the highest quality and looking for the perfect culinary side dishes for each variety. Hence, AND Beer is the perfect one for matching.

Raw materials are key in the manufacturing process. We select the best ingredients – yeasts, malts, hops... – and we look for and modify the production process until finding a unique, singular recipe. A beer really able to convey a whole world of interest to the one who tastes it.

The best quality in every bottle.

---

## **Garadel food beverages industries S.L.**

Barrers, 26-32, E3  
Santa Coloma  
AD500 Andorra la Vella  
Principat d'Andorra  
(+376) 363 650  
garadel@andorra.ad  
www.andgaradel.com



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**Tasting a liqueur  
of harvested herbs  
at over 1,000 meters high  
brings the mountain  
closer to palate.**

---



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**RATASSIA  
DE LA CARMETA**  
L'essència de les Valls

---

# Ratassia de la Carmeta

**Traditional digestive liqueur  
of medicinal herbs and green nuts.**

---

Carmeta's recipe, born in 1905, has been passed down from generation to generation among the family women. Her legacy comes to us today to remember the new generations the secular knowledge of medicinal plants and the esteem for the mountain which is offering them to us.

According to tradition, the plants rest outdoors in alcohol until the optimum maceration point is reached. After filtering, the elixir rests in a cellar until obtaining a concentrate or an extract of the essence and nature of our Valleys.

This liquor ages in bottle and, from year to year, you can appreciate the improvement...provided, of course, that neither patience nor bottle run out!

---

**L'essència de les Valls**

AD600 Sant Julià de Lòria

(+376) 376 940

lessenciadelesvalls@gmail.com





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**Growing grapes  
at 1,190 meters high  
gives it a unique flavour.**

---



*Borda Sabaté 1944*

ALTITUDE WINES OF ANDORRA

## Borda Sabaté

**Certified organic wines  
produced in accordance with  
biodynamic guidelines.**

---

The Borda Sabaté winery is sited on the terraces of Solà de la Muxella, in Sant Julià de Lòria, at almost 1,200 meters high. Since 2009 we produce high altitude wines as a result of an organic and biodynamic farming, with the utmost respect for the environment in order that our wines be a delicate expression of our territory. All wines are organic, guaranteed with the Ecocert certification and are produced in the own farm, where on Joan Albert Farré, together with the visionary and expert oenologist Alain Graillot, seeks excellence in winemaking processes.

Our wines: Escol is a varietal Riesling from which surprising levels of minerality, freshness and acidity emerge; Torb is a charming high altitude red wine, made with Cornalin (Swiss), Merlot and Syrah, capable of arousing passions. Borda Sabaté, pioneer of wine tourism in the Principality, offers throughout the year different options for visiting the vineyards and facilities.

---

### **Borda Sabaté**

Ctra. de la Muxella  
AD600 Sant Julià de Lòria  
(+376) 814 900  
info@bordasabate.com  
www.bordasabate.com



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Growing wine  
at over 1,000 meters high  
lends it a unique  
character.

---



# Casa Beal

**High mountain wineries and vineyards.  
White wine of Gewürztraminer variety.**

---

Casa Beal is the name of Visa-Tor's winery, that represents the rebirth of the wine production in the Principality of Andorra after more than a century of interruption. Our winery began the activity in 1988, and after many tests, came on the market in 2006.

One of the innovative features of Casa Beal is the practice of the biodynamic winemaking. Casa Beal's winery is designed to produce high-end white wines of the Gewürztraminer variety, with the highest quality and the total ecological guarantee. Only the most select grapes reach the triage conveyor belt. We press the grapes with a low-pressure pneumatic press allowing us to obtain only nectar, because we don't want to get as much must as possible, but the best one.

---

## **Casa Beal**

Nagol

AD600 Sant Julià de Lòria

(+376) 841 799

info@casabeal.com

www.casabeal.com



---

Nature at 1,200 meters  
reveals itself just as wine.

---



# Casa Auvinyà

**IMAGINE Viognier, Pinot Gris and Albariño**  
**EVOLUTION Pinot Noir**  
**EVO-LUTION Syrah**

---

Casa Auvinyà is the winery located in Sant Julià de Lòria, in the south of the Principality of Andorra, in the village of Auvinyà, at 1,200m high. In the understory of La Rabassa grow our wines with a top-quality grape to produce the delicate and elegant wines of the winery: Evolution Pinot Noir 100% and Evolution Syrah 100%, the first red wines of Andorra, as well as the snow-white wine Imagine, with the varieties Viognier, Pinot Grigio and Albariño. We set up the winery in 2005, and we feel proud that the three wines of Casa Auvinyà have achieved a significant international recognition and distinctions which guarantee their excellence. Nature reveals itself just as wine!

---

## Celler Casa Auvinyà

Ctra. de la Rabassa, s/n  
 Auvinyà  
 AD600 Sant Julià de Lòria  
 (+376) 863 066  
 casaauvinya@andorra.ad  
 www.casaauvinya.ad



---

Planting the young vines  
at 950 meters high  
transfers to the wine  
the summits aroma.

---





## Mas Berenguer

**Wines made according to the centenarian farming traditions of Mas Berenguer. Production of sparkling wine, Tancat Roquefort and Mas Berenguer.**

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The Winery Mas Berenguer is a small family business which carries on the centenarian farming tradition of the Mas Berenguer, rooted in Pui d'Olivesa since ancient times. For seven generations in a row, the surname «Berenguer» was present at Pui d'Olivesa, and that's why we have wanted to recognise this ancient name of the farmhouse to baptize the new winery, founded in 2011 with young vineyards of Pinot Noir and Chardonnay varieties.

The majestic setting, with imposing peaks and crystal-clear water, gives our vineyards its special character.

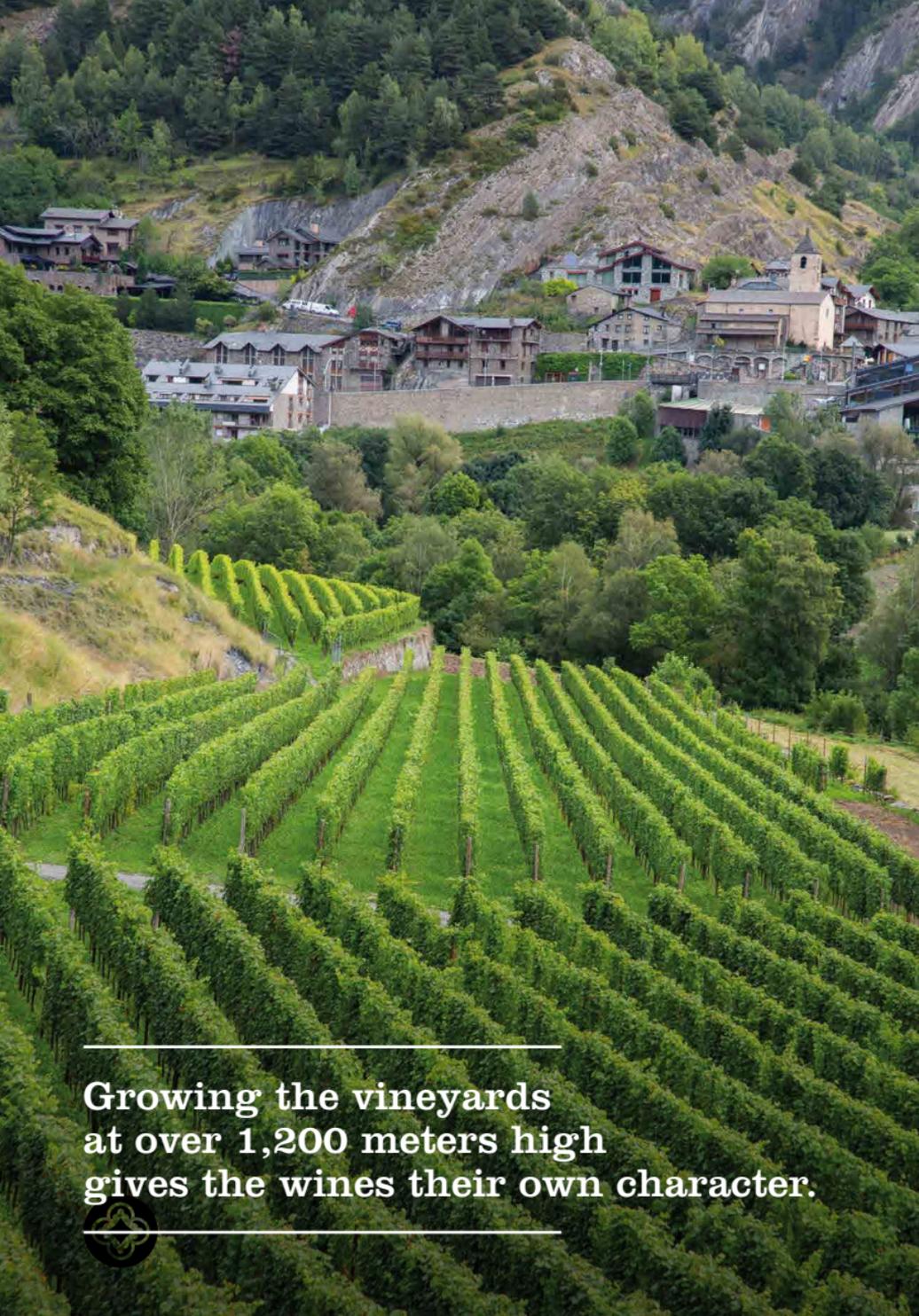
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### **Celler Mas Berenguer**

Ctra. de Fontaneda, el Pui d'Olivesa  
C/ Francesc Escudé, 2  
AD600 Sant Julià de Lòria  
(+376) 338 229  
clr2709@hotmail.com  
www.cellermasberenguer.com

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**Growing the vineyards  
at over 1,200 meters high  
gives the wines their own character.**

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CASUS BELLI



# Casus Belli

**The highest vineyards in Andorra.  
Unique wines made with the love  
for land and its fruits.**

---

Its name is neither chance nor war of a day. Casus Belli is the success of certain vineyards in the fight against natural elements at altitude. Sited in Ordino, between 1,240 and 1,322 meters, they are the highest ones in the Principality of Andorra. The winery is 3 hectares in surface, with about 20,000 vines.

Pinot Noir, Pinot Noir sprinkling wine and Chardonnay, as well as Pinot Noir sprinkling white wine are the three varieties which, since 2015 grape harvest, the Any de la Part's rural property's winery regularly produces. Casus Belli wines are really unique, long, fresh, fruity, of a balanced structure and with a powerful acidity for aging. In each harvest different nuances are found, since the weather yearly conditions mark the final features. Plots are worked mostly manually because of their harsh orography and they are separately vinified.

---

## Celler Casus Belli

Avinguda del Través, 40-50

AD300 Ordino

(+376) 874 050

info@casusbelli.ad



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**Manufacturing cosmetics  
at 1,300 meters high  
gives them the scent  
of our mountains.**

---





# Pocions de lluna nova

**Natural cosmetics laboratory  
according to European regulations.  
Environmentally friendly production.**

---

Our mountains are rich in medicinal plants. Over time, they have been used for many purposes. Pocions de lluna nova wants to keep up this tradition. We have recovered and adapted old recipes to create cosmetic products promoting our well-being. We meticulously check the entire production process, from the plant to the cosmetic. We harvest some wild plants observing the environmental preservation and conservation, and grow others without chemical fertilizers or pesticides.

We make the extracts with artisanal methods -still distillation, oleates, tinctures...- from which we manufacture cosmetics. The supplementary ingredients we add to the formulas and that we don't produce ourselves are of a high quality. We manufacture the cosmetics in accordance with the European regulations and with the authorization of the Ministry of Health. (Administrative Decision 195308/2016).

---

## **Pocions de lluna nova**

Ctra. de la Gonarda, 27

L'Aldosa

AD400 La Massana

(+376) 334 204

info@pocionsdellunanova.com

www.pocionsdellunanova.com





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**Crafting soaps  
at over 1,300 meters high  
makes nature be present  
in a special way.**

---



# Capricho de Luna

**Manufacture of 100% natural artisanal soaps  
with the best organic ingredients.  
Protection for our skin  
and the environment.**

---

The soaps of Capricho de Luna are crafted with virgin olive oil and other wholly natural products of the finest quality harvested in an organic way. The production process by cold saponification, besides recovering an ancient technique from a modern and exquisite perspective, ensures the preservation of the properties of its valuable ingredients.

We offer you the benefits of the best products in Andorra and the world mixing them in the best possible environment: the Andorran mountains, where we find the inspiration and the ideal conditions for drying.

The result is soaps which guarantee the well-being and health of our delicate skin and the environment preservation from processing to packaging, which doesn't use plastic materials.

---

## **Capricho de Luna**

Urb. Colomer Parc, Sispony

AD400 La Massana

(+376) 350 505

info@capricholuna.com

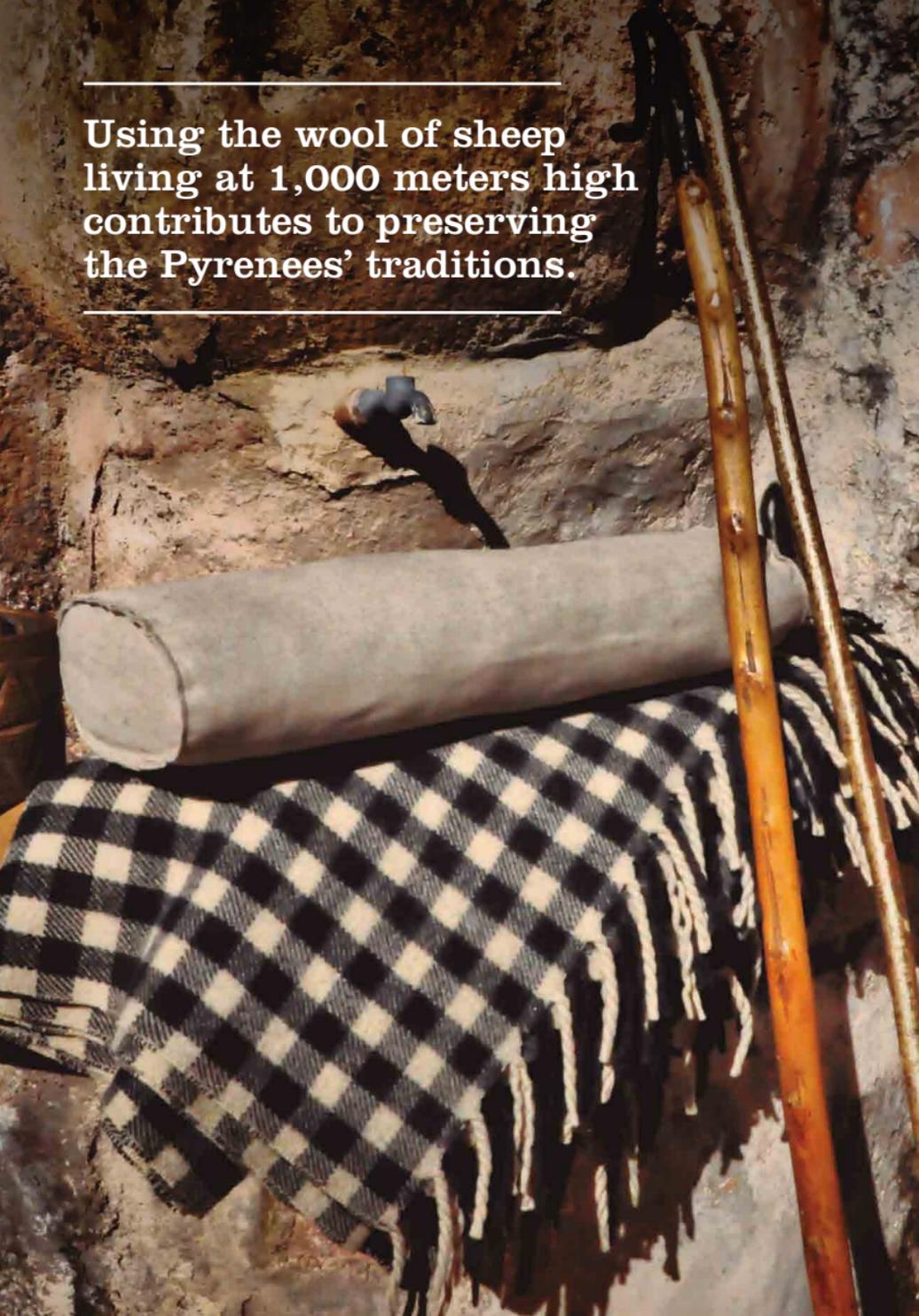
www.capricholuna.com



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Using the wool of sheep living at 1,000 meters high contributes to preserving the Pyrenees' traditions.

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# Vital

**Wool craftsmanship  
from Andorran sheep flocks.**

---

Andorra, as part of the Pyrenees, has its own identity and heritage. With the desire to keep both, the project Vital has born. Its first action is taking advantage of sheep fleeces when sheared every spring.

Traditionally, with this natural fibre the mountains people have dressed to protect themselves from cold, making it an essential material for a good bed.

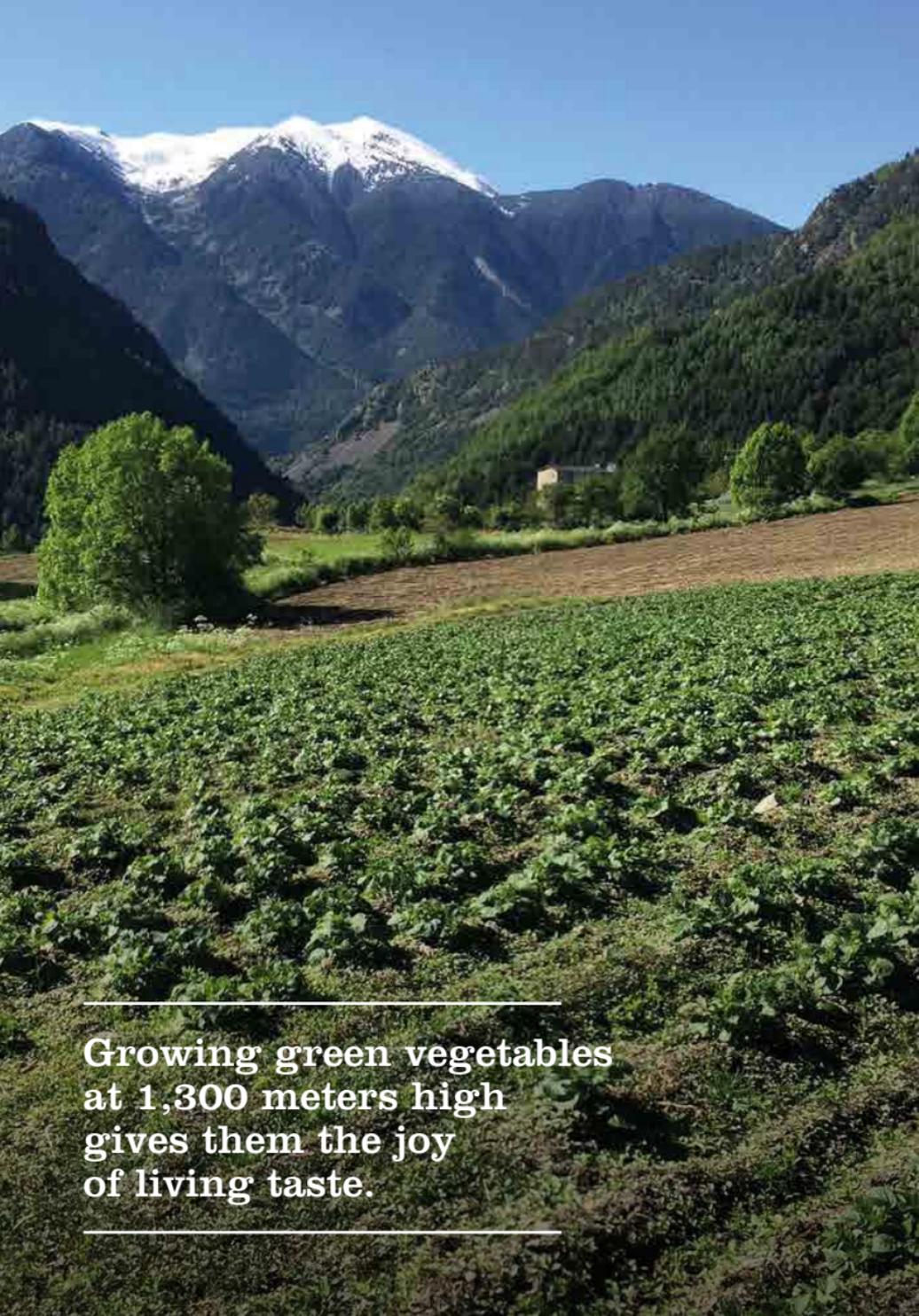
Now Vital creates, with the same natural fibre, the Shepherd's Pillow. This pillow, with different but sober designs, is inspired by the livestock culture of our territory, as well as by the whole Pyrenees. Thanks to our sheep's wool and the legacy of our ancestors, Vital brings a piece of warm tradition to nowadays homes.

---

## Vital

AD600 Sant Julià de Lòria  
(+376) 341 189  
albert.goma@vital.ad  
vital.ad





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**Growing green vegetables  
at 1,300 meters high  
gives them the joy  
of living taste.**

---

# Adrimar

**Greens, vegetables, eggs and soaps.**

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The Centre Terapèutic Adrimar opened its doors in 2018 and, year after year, the varieties and the extension of land for growing the best vegetables and greens has increased. The Centre offers top quality vegetables, greens and eggs at the best prices, without inter-mediaries, from the farm garden to table, and always in a respectful way to the environment and territory.

Growing greens, vegetables and handling animals, the Centre is supporting the therapeutic programs of different groups and individuals, cultivating patience, hope, the joy of living, tolerance to frustration and turning them into excellent Kilometre-Zero products.

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**Centre Terapèutic Adrimar**

Av. del Jovell 18, Borda Jovell

Sispony

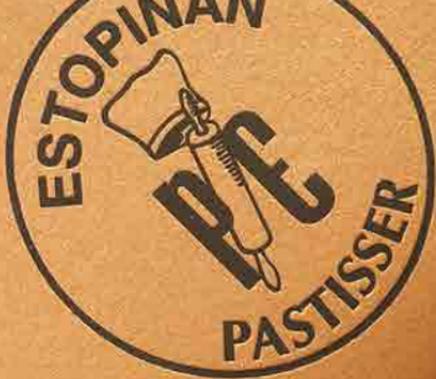
AD400 La Massana

(+376) 610 426

info@adrimarcentre.com

www.adrimarcentre.com





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**Make cakes  
at 1,000 meters high  
gives them a singular sweetness.**

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# Pâtisserie Estopiñán

Sweeten yourself with a click:  
the Principality's bakery  
with electronic commerce

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Pâtisserie Estopiñán is a company founded in 1969, and since then on we try to be the reference author-bakery in the Principality. Our main feature is the quality of our products and services, always using top quality ingredients to carry out the whole elaboration process.

We are the second generation and we're at a tipping point. We make healthy pastry. We digitally transform the entire business, and all that to offer a better service. You can purchase the cakes from our website, with the possibility of configuring them to your liking. You will also be able to see how we make cakes on the web and our Youtube channels, Instagram and Facebook.

Do not hesitate and visit our website; you are sure to be sweetened click-to-click.

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## Pâtisserie Estopiñán

Av. Copríncep De Gaulle, 6  
AD700 Escaldes-Engordany  
(+376) 821 323 · 📞 (+376) 373 400  
info@patisserieaestopinan.com  
<https://patisserieaestopinan.com/>







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**STRIVING  
MAKES US  
GENUINE**



# Lluís Dejuan

## Food truck

**Promotion and itinerant sale  
of a wide range of products.**

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Lluís Dejuan is passionate about classic vehicles as well as of the local products which best represent Andorra. As a result of a collaboration between Lluís and the Department of Agriculture, “Productes Agrícoles i Artesans d’Andorra” offers you the chance of having a classic food truck dressing our brand’s image and transporting from one event to another a good number of the products you have discovered in this catalogue.

If you organize fairs, markets, exhibitions or any other event where you think our products may fit in, don’t hesitate to contact us!

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### **VTR7 Produccions**

Lluís Dejuan  
Carretera de Vila, Urbanització Vila del Sol C2  
AD200 Encamp  
(+376) 335 110





ANDORRA'S FARMING  
AND ARTISANAL PRODUCTS



Govern d'Andorra

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**DEPARTAMENT D'AGRICULTURA**

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