

B/B

Baqueira Beret's magazine



Winter 2019 - 2020 N° 1



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4 The secrets of Baqueira Beret



10 Adrià Millan

14 Trends

22 A real paradise

26 Young promises

28 Behind the scenes



34 Martín Berasategui

40 Mountain palate

52 The four seasons

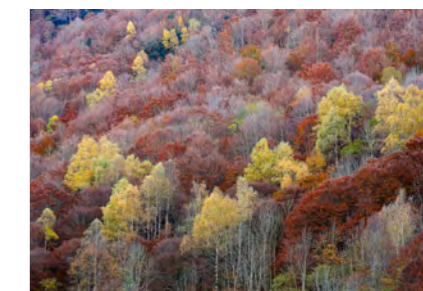
56 With C of culture



60 Marcel Hirscher

64 Era Escòla

68 A unique valley



74 Your Baqueira/Beret guide

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The secrets of

Baqueira Beret



The essence of Baqueira Beret can be perceived in every nook and cranny of the resort, an essence that is shared and enriches us. For this reason we have had the collaboration of different skiers that thoroughly know Baqueira to discover its secrets and share them.

TEXT: SERGI MEJÍAS PHOTOS: JAVI MONTES / JAVI ALONSO

P.4

P.5



Baqueira Beret has that magic touch. Skiing along its runs and enjoying its high mountain cuisine, a unique environment and the kindness of its people make it an incomparable experience and it is an intangible part of the Baqueira Beret's Essence. Close your eyes, think of Val d'Aran, and of Baqueira Beret. What image comes to your mind? And what feeling does it convey to you? Because this feeling is part of Baqueira Beret's Essence, that incitement, that electric current that generates in our mind and that runs through our body as if it was a ski slope and it really strikes us.

Feelings, emotions, experiences, moods... All that and a whole lot more make up Baqueira Beret's Essence, an essence with a common ground, the resort itself. Those who already are acquainted with it, know what I am talking about, but even those that ski for the first time in Val d'Aran can perceive that essence through certain inputs, an specific environment and an experience that only Baqueira Beret can generate.

In this occasion we have wanted that regular skiers share with us Baqueira Beret's Essence disclosing to us some of the secrets of the resort,

little confessions with which we can enrich our experience in the resort and live more intensively Baqueira Beret's Essence. May Peus, president of the RFEDI (Royal Spanish Winter Sports Federation), Marc Coma, fivefold winner of the Dakar Rally, Curro Bultó, director of the specialized magazine Solo Nieve, and Javi Montes, technical director of the Skiing Club CEVA, Carlos Alhambra, head of Salomon Spain, and Nuria March, of the agency Nuria March Comunicación, are part of the select group of skiers who are going to reveal to us little bites of a maybe still unknown Baqueira Beret, through insider tips and recommendations. Because if a secret is shared, it is no longer a secret but rather a suggestion that can be even more revealing.

There are not many skiers that know every nook and cranny of Baqueira Beret better than Javi Montes. He is not only the technical director of the Skiing Club CEVA, but also a renowned photographer, two professions that have turned him into an example to look up to in the resort. And his testimony is priceless. "Throughout the years I have spent many memorable days skiing in Baqueira Beret and I have enjoyed it in different ways.

"Javi Montes discloses to us his own ritual with which he starts his skiing day: descending from height 2,500 above sea level, doing a descent to height 1,500 along a trail with a 1000 m gradient, crossing Pla de Baqueira..."

So many spots outside the ski runs that when snowfalls come I have been able to enjoy feeling as if I was in virgin areas isolated from the world in an incredible setting. Nevertheless I am going to suggest to you something that I do as often as I can along the season and which seems extraordinary and unique to me in the resorts in Spain.

Montes explains to us after having dangled the carrot. "I have always gotten up very early to go skiing, there is no better moment to arrive to height 2,500 above sea level of Baqueira with the chair lift Jorge Jordana or Mirador than at day break because it is then when we are going to be able to enjoy the excellent task snow groomers have carried out during the night and do a descent of 1,000 meters incline slowly but surely in the most vertical line we can trace from Cap de Baqueira to height 1,500. Starting the descent in the piste Mirador, crossing to Pla de Baqueira at the level of the coffee bar 2,200 and connecting with the mythical and fantastic descent of 1 until we arrive to have a coffee at the terrace of the renovated Bar 1,500 is priceless. A way of getting started in the day warming up with an incline that takes one's breathe away, with slope changes and landing on a high-demand trail and surrounded by woods", Javi states. For sure a few people already knew this, or have heard about it, or maybe they rode the slope but following a different trail but for sure nobody has done so landing in Bar 1,500 because it is one of the novelties of the season, a meeting point where to live and share Baqueira Beret's Essence.

Who is in a better position to go into detail about Baqueira Beret's Essence than the president of the Spanish Royal Ski Federation May Peus, born in Val d'Aran. Through his



experience he shall be able to pass on to us certain emotions that can only be lived in the snow. "A magical moment for me is the start of the Marxa Beret. Whenever I have the chance, I take part in it and enjoy it with my family. The approximately 1,000 participants starting at a time with the sound of skis and poles pattering on the snow is something very special and motivating", Peus points out, knowing how appealing the image of the Marxa Beret is for all snow lovers, even taking into account that he does not practice cross-country skiing as many skiers in the resort.

When it comes to skiing the RFEDI (Spanish Royal Winter Sports Federation) recommends for those who have not been there: "On the one hand, the ski lift Baciver, new from last year, it seems to me a magnificent ceiling for the resort which reaches now already 2,610 meters and from Cap del Baciver there is a majestic view towards the north face of Baqueira. All freeride lines such as Vinyeta, Marconi, Pasarell etc. can be seen. I invite those of you who don't know them or who are never going to descend them to visually enjoy them. On the other hand, the new trail which is going to be used for the first time this season, Eth Coret, since it is an excellent way to get down to Orri with the landscape of the North Face always before you. I strongly recommend it!"

“A magical moment for me is the start of the Marxa Beret with the sound of skis and poles pattering on the snow. It is something very special”, May Peus highlights.



But since he is an exrider and the president of the RFEDI, a tip that generates an electric current in us and that racing lovers cannot miss, is when he confesses that one of his greatest enjoyment is “going up at day break with the ski lift Fernández Ochoa which takes you to the Stadium of Beret and descent along a giant that has just been marked... or helping marking a giant with the length of the whole stadium while the light increases and increases and the first tourists start arriving to the trails. The stadium is a hive of activity with all the clubs fully running”.

In the case of Marc Coma he confesses that he does not access Baqueira Beret through Val d’Aran but through Bonaigua. “When you are going up the road and you arrive to the top, you see that it is a very special

place full of charm”, the Dakarian explains. Coma feels this Baqueira Beret Essence in other details that are very meaningful to him such as “the possibility of practicing all skiing modalities. If you think of Baqueira Beret, you think of alpine skiing, its trails, but the possibilities of mountaineering ski are great and if the weather is bad I just practice cross country skiing in Pla de Beret”. There is no doubt that Baqueira Beret wouldn’t be the same without Val d’Aran and the other way around. And here is where part of that essence enters the scene in the form of gastronomy. “I really enjoy the cuisine of the Valley, you can choose anything and everything is so tasty. Although for me I must confess that there is nothing comparable to ending a skiing day eating a crepe in Escornacrabes, it may be true that it is not as glamorous as other top restaurants but it is a classic that I always love”, the general director of KTM Spain states.

For Curro Bultó, director of the magazine specialized in ski Solo Nieve who carries out his annual equipment test in Baqueira Beret, choosing is not easy here. “There are many magical moments one can live in Baqueira Beret as a skier. From sinking up to the waist in some ‘secret spot’ on a day with an intense snowfall, up to driving on a trail on the milling of the snow groomers at the daybreak. But there are also many little pleasures that turn the Aranean resort into a magical place. After a good day of ski, I like ending at height 1,800 of Baqueira. And instead of going down to Núcleo 1,500 skiing or by cable car, I do it by the chair lift of Bosque; relaxing my legs and contemplating the back of the Valley, with the Aneto peak in the horizon, while the sun says good bye until the next day. Enjoying in no hurry the way and a landscape I never get enough of”.

Very often we take many things for granted for the sake of convenience of daily routine, without brooding on it. And skiing in Baqueira Beret is not exception. Even after several years living in Val d’Aran and skiing in Baqueira Beret we discover something new, and so the saying “you will never go to sleep without learning



something new” proves itself true. And in this case by sharing the Essence of Baqueira through other skiers we may discover something new, or at least we catch the bug to come after reading their revelations, as it is the case with Carlos Alhambra, head of Salomon Spain, when he explains how one day with their clients in Baqueira Beret is, a wide range of experiences you’ll surely take note of. “We welcome clients at Ski Service at 1,500 with the equipment prepared and impeccable. From there on we take them to make a ‘from one end to the other’ from Baqueira up to Bonaigua, and ending in La Peüllla. We have a coffee break in Refugi San Miguel and continue up to Beret. In Blanhilblar we enjoy its

views with a glass of cava in the Moët Winter Lounge and we have lunch at the restaurant Grill 5 Jotas indulging our palate with its exquisite menu. This is what we call a real ‘ski food’ day, Alhambra says.

Nuria March, astute, shares here experience but keeps her secrets for herself. All in all she gives us a couple of recommendations that can be very revealing when it comes to living a new experience in Baqueira Beret. “The first thing I think of as soon as the resort opens at 9:30, since I usually get up quite early, is going to Dossau because I am a fan of that trail and I stop in the coffee bar at the trail surrounded by nature at open air. Another great plan is going up to Baciver, with the aid of the ski lift.

And there are other secrets but I rather not share them so that it is not overcrowded! There are many spots in Baqueira Beret. The key is in making them your own”, Nuria encourages us. She is a real expert in this resort and she has been able to pass on part of this Baqueira Beret Essence that we have shared in this article. We are sure you are going to be able to feel this essence throughout this promising season.





Adrià Millan, “Early in the morning, straight away to La Peülla”

TEXT: SERGI MEJÍAS PHOTOS: TXEMA TRULL / TXEMA TRULL - HELLY HANSEN

Within the top skier's team of Val d'Aran, Adrià Millan is written in capital letters. He belongs to a generation of promising young skiers of the Valley such as Aymar Navarro, Txema Trull, Marc Moga... 'Adri' could virtually ski in Baqueira Beret with eyes closed. Few freeriders know the ski resort in such detail as he does. Through snow he has managed to lead his professional career putting together strokes of ski with everything he has learnt in his audiovisual studies taken in Barcelona. Because he earns a living giving skiing classes and also working in the catering fam-

ily business. In addition to this he invests the rest of his time and money in producing audiovisual content, but always about snow. In the last number of the magazine Baqueira Beret it was the Alpine Skiing National Team skier Álex Puente the protagonist of this article, and this time we let an accomplished freerider take control and uncover all the twists and turns of the resort for us. Although before getting started, Adrià wants to take the chance to point out “I like to explain that freeride is a relatively new concept but the discipline has always existed and was pre-

viously known as off-piste or between-pistes skiing, because I consider it to be freeride when you ski on untreated snow. If you trace a diagonal to move from one piste to another through an untreated terrain, as we sometimes have the opportunity to do in Baqueira Beret, it would be freeride”.

As a skiing teacher, Millan is well aware of the difficulty entailed by freeride for starters and he suggests “to get started you can do it between two Green pistes and then later go to the skiable area of the resort”. In this sense he says that at the



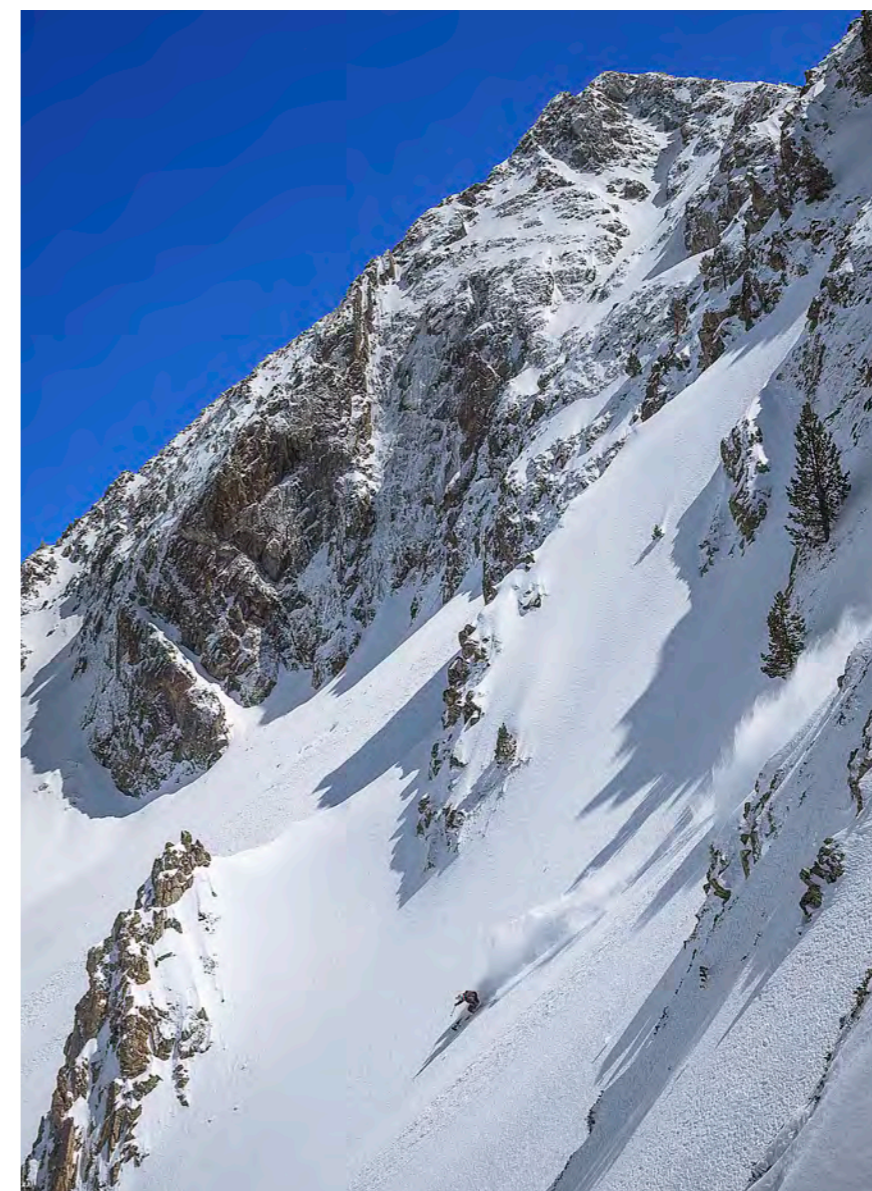
beginning “one needs a quite high ski level. One must be able to descend all the pistes of the resort, even the black ones, from that point on and following the proper progression in easy terrains such as between pistes is where people get started and gain expertise”.

Like the Baqueira Beret spirit, which is shared, Millan also shares with us his favorite spots to increase one's level before getting started in freeride: “To begin with you can descend the resort's black pistes such as Luis Arias, with a slope that forces you to ski in a more exposed way, and the Manaud piste, in Baqueira direction Argulls. These are both good pistes as previous stage to freeride”. At this point this freerider native from Val d'Aran tells us how to differentiate the orienta-

tion of the pistes in Baqueira Beret and their suitability according to the time of the year and the hour. “Keep in mind that Luis Arias faces North and the snow is kept better, whereas Manaud faces South, is more exposed and therefore sometimes it is closed for safety reasons”.

In his ideal imaginary of Baqueira Beret, this ambassador of the brand Helly Hansen does not do anything just for the love of it. His experience as a teacher and his knowledge of the pistes takes us to more demanding spots. “The next step shall lead us to skiing on un-groomed pistes such as Tubo Nere or Pasarell. When people start passing by the terrain becomes irregular, with bumps and obstacles that you do not find in a groomed run and it makes you progress in your skiing. Later we shall move on to those itineraries that go a little bit beyond the resort but end up going back, such as Escornacrabes, one of my favorites, and Gerbé in La Peülla. This area is very good because the chair lift is very quick and short, and in short time you can do a lot of descents. And usually there is few people. Sometimes I take the car from Vielha early in the morning and I drive straight away to La Peülla to make the most before people start arriving from Baqueira”, discloses 'Adri'.

No doubt that the pistes are part of that Baqueira Spirit. And Adrià reveals to us part of the secret of Escornacrabes and that kind of magic it oozes. “It is curious because it is one of the most emblematic descents.



Everybody who skis in Baqueira and descends it achieves self-realization because it is like 'we've done the most difficult one'. It is very nice to see, teachers bring their clients to see it even if they don't ski it down themselves". For those who don't know it, Millan shares the beauty and appeal of this itinerary: "It is really impressive because it is a little wide channel with slope and two big rocks at each of the sides, which conveys the feeling of narrowness. Once you get through that part opens up and you trace a diagonal towards

the woods, a much prettier and quieter stroll for you to enjoy".

Even if one already skis in Baqueira Beret, a chat with a local skier, such as Adrià Millan, is always revealing. If he manages to escape during the week, 'Adri' likes the area of the Mirador (viewpoint): "I really like the area of Baqueira with the Mirador (viewpoint) as reference. From Cap de Baqueira there are several options and it is very enjoyable with the more steep North sides with fresher snow where you can hit and press with the edge. Or the Mirador piste, which is very playful from

the central part up to the side parts tracing the shape of the mountain and changing rhythm".

At the weekends, Adrià suggests two options. "I go to La Peüllà, because of what I already mentioned before about the chair lift and because it takes a while until people start getting there. Besides it seems as if it is forgotten by tourists and it offers many possibilities. I also opt for the chair lift Jorge Jordana, because it absorbs many people and it gives you many opportunities to make a lot of descents down the aforementioned Luis Arias, Pasarells, Palas de Arias, Tubo Nere, Guineu or head towards Mirador".

When it comes to choose a place to recharge your batteries, Adrià has no doubts: having a hot chocolate in the outside area of Pàrrec de Blanhiblar "the best coffee shop due to the views and the environment".



P.12

If you ask him to recommend you a particular descent, 'Adri' does not have to think for long: "The Escornacrabes itinerary is a classic one must descent if one's level so allows. Although the piste I would recommend is going up to the Baciver to get to the highest spot of the resort, located 2,610 meters high, even if it is just to enjoy the views".

The same way Baqueira Spirit is to be shared, freeride should also be shared. This is the last remark of Adrià, a veiled petition after having uncovered us 'his Baqueira Beret'. "I like to talk about freeride as a collective sport, a group sport. Obviously when you are skiing you do it alone and you depend on yourself but it is very important

to be accompanied. Because if in a piste something happens to you, any skier passing by can inform the emergency service but if you are on your own outside the piste... It is extremely important to have the safety material ARVA shovel and probe, and not only to carry it with you but also know how to use it", advises this rider from Val d'Aran specialist in audiovisual contents that has made of snow his profession and has shared with us his view of "his home", this emblematic resort.



P.13

Trends

The new season is already here full of novelties both in hard material and in equipment where the back protector is taking more and more center stage.

TEXT: ANNA AFFELTRANGER

PHOTO: JAVI ALONSO

Easier-to-ride skis, others with more features, more comfortable boots with clear winks such as back closure and a greater awareness of safety; these are some of the key elements that make up the novelties in materials for this season. The fair ISPO in Munich, the most important one of the sport sector at a European level, held punctually in February, was a pre-season show to introduce all the designs that are already at the stores where they take a prominent position in the shop windows.

The gradual popularization of the layer system when it comes to getting dressed for skiing has resulted in an important offer by trademarks in all three layers: the first one, the midlayer and the external one. Technical membranes such as Gore-Tex and Polartec with other technical fabrics such as Thinsulate rival in offering the best features in the garments they equip, with feathers as an alternative in the middle layer, the one that confers warmth.

Gloves also play a central role, since they are in charge of isolating and protecting our hands from the inclemencies of the weather without giving up feel. In this setting glasses are a must with the mask type ones as reference. The possibility of changing the lenses in order to adapt



them to the brightness conditions or of even wearing underneath prescription lenses are part of their added value.

Within all these trends, back protectors are gaining ground. More and more skiers are using this safety equipment element. If the issue of helmets is already totally assumed and we find people renovating it even for the third time, the number of skiers that go for a turtle or back protector, equipment that originated in the motorcycling world and that is also very advisable for snow, is increasing.

Briko Kaba 8.9 Goggle



Kaba is a rimless goggle, which ensures high performance thanks to the spherical lens that allows a wide field of vision that reach 8.9 inches. Bumper system protects from frontal impacts and Flexa system makes the frame extremely soft and flexible, optimizing this way the goggle fit.

Black Diamond Pro Series Gloves



Keeping your hands warm and dry is crucial to enjoy a good day on the mountain, thus the importance of investing on a high quality pair of gloves, made with high end materials. Black Diamond is the market leader when it comes to top of the shelf gloves with all the necessary features to withstand daily use in extreme weather conditions. Durability and functionality guaranteed for your favourite snow activities.

Rossignol Surfusion Ski JKT



Rossignol reaches the next design level with the insulated Surfusion ski jacket. The innovative quilting construction, Covershield Concept, is inspired on animal defensive shells. The overlapping panels protect the seams from the elements keeping you perfectly dry. The jacket features a supple 4-way elastic fabric, with synthetic insulation to guarantee just the right amount of light and flexible warmth allowing you to enjoy the snow all season long.

Dynastar Speed Zone 4X4 82 Skis

WWW.MPLUSSTORE.ES



With 82 mm underfoot, this all-mountain ski is designed for anyone who enjoys exploring the ski area with some impromptu forays into slopeside powder. The absence of a titanal insert adds flexibility and lightness compared to other skis, making it your perfect ally. Easy to turn, highly versatile, the Speed Zone 4x4 is a true riding partner for a confident exploration of the terrain without feeling your legs on fire.

Lange RS 130 Boots



Lange, a landmark in alpine ski racing, displays its new image with the RS 130. The new RS 130 is the result of our deep understanding of foot mechanics, fit, and ski boot behaviour. Featuring our new, race-developed Dual Core construction, RS supplies incredible energy and flex control, becoming a natural extension of your body for total control through the turn.

Haglöfs Kurbits Parka Men



A fusion of performance and style, thanks to its iconic print. The Nengal 3L PROOF Parka by Haglöfs provides with everything you need for epic powder days. Constructed from a high performance PROOF™ fabric giving great breathability and optimal protection, it is a sustainable choice to boot made with recycled polyamide.

Spyder Orbiter Jacket

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Protest Mount 19 Jacket



The Mount 19 by Protest is the perfect ski and snowboard jacket. As part of the PVRE series, this jacket is loaded with features: 20K water resistance, softshell interior for an exceptional thermal protection, thermo sealed zippers and ventilation for warmer days. There's a goggle pocket with wipe and it's designed to offer a flexible freedom of movement.



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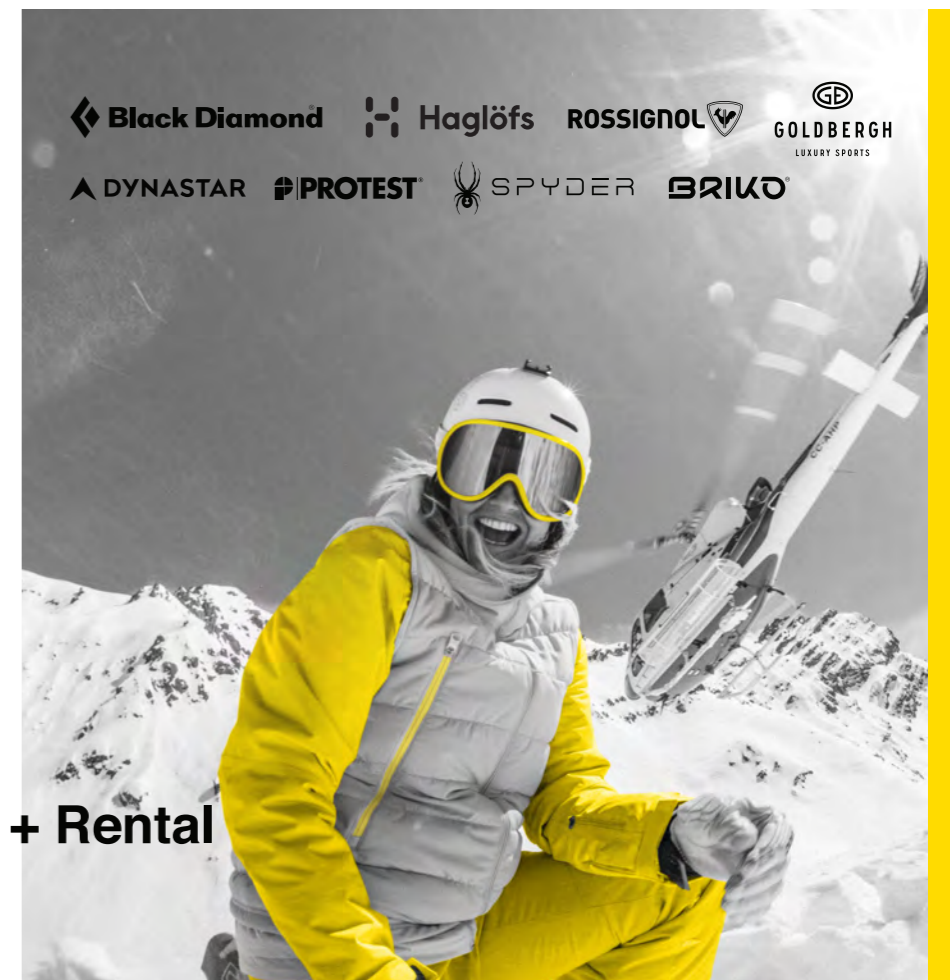
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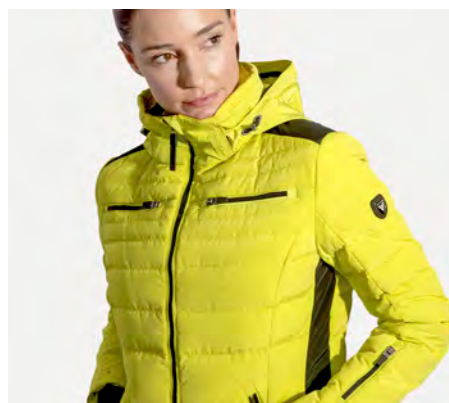
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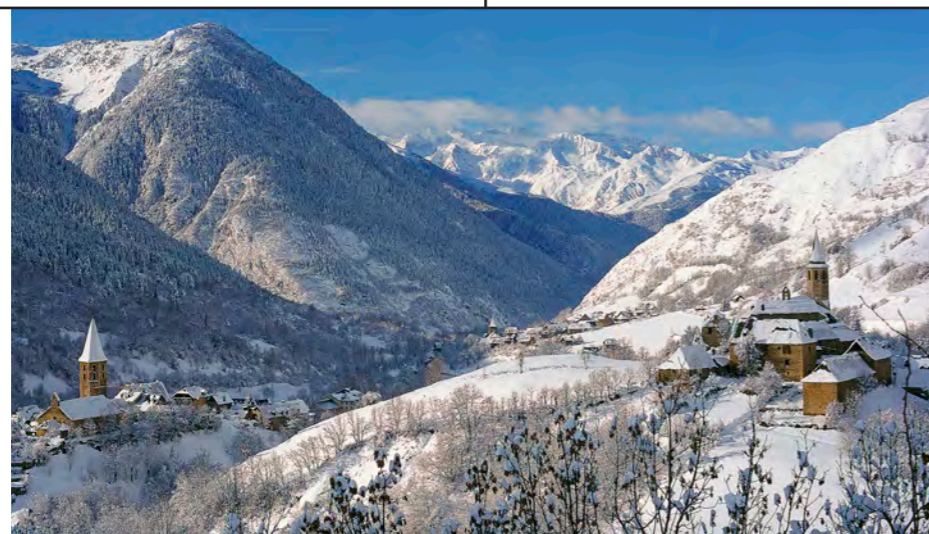
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Ontake by Tsunami Sustainable ski collection for men

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ANOTHER BEST DAY



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Tsunami Women's ski jacket Helium

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A real paradise



The remodeling of Montarto gets this emblematic hotel located just at the ski runs of Baqueira Beret ready for the future, it is being turned into a reference in Premium accommodation in the ski resort.

P.22

TEXT: JULIO GRELA

PHOTOS: BAQUEIRA BERET

BAQUEIRA BERET

NUMBER 1

OF INTEREST

“With the renovation the bed and the bathroom of the refurbished rooms are at the same level. They are now brighter rooms, with two-meter beds, 43 inches TVs...”

Grand style comfort, exceptional service, full of thoughtful little details, exquisite customer service... All this and a whole lot more is part of our DNA in the luxury hotels at the ski runs of Baqueira Beret. Out of all of them Hotel Montarto is the crown jewel and it is a must in Núcleo 1,500. With over 40 years history, Montarto has been periodically renovated to meet the customers' needs. Some years ago the main floor, the reception and the catering and spa areas were refurbished, which resulted in an incredible improvement, and now it is the rooms' turn.

Back then, in 1973 when it was inaugurated, with the boost having accommodation at the ski runs entailed for the resort, it was innovative and groundbreaking due to the well-known room design at two levels. And here is where the challenge it has entailed for the refurbishment of the rooms is. Now the bed and the bathroom of the refurbished rooms are at the same level. They are now brighter rooms, with two-meter beds, 43 inches TVs and an impeccable decoration.

With all the work that is being done, the Hotel Montarto has not only been updated, but rather prepared for the future. It is a three-year project and it has started this season. In fact, it has been decided to renovate one third of the hotel each year so that it can keep on opening in the summer.

Baqueira Beret wants the renovated Montarco to be a hotel for everybody. The renovation has also consisted in having a couple of suites in the fourth floor, where out of two regular rooms a suite has been designed. This allows Montarto to catch up with the best five-starred hotel in Baqueira. And once the renovation

is complete, it shall have six suites, since every year two shall be fitted out. This way the possibility range shoots up and whoever wants a luxury room shall have it.

The renovation of the Montarto's rooms is the final touch for the reference hotel in Núcleo 1,500, the 'Down Town' at the ski runs of Baqueira Beret. Since in 2015 the hotel's gastronomic offer expanded greatly, the hotel gained a whole lot of appeal with the inauguration of the Wine Bar by Viña Pomal and the Drinkery, which were added to the already existing Piano Bar and the Restaurant Perdiu Blanca. The Piano Bar is the meeting point par excellence to have a snack after skiing and share the day's experiences.



P.23

“The renovation has also consisted in having a couple of suites in the fourth floor, where out of two regular rooms a suite has been designed”

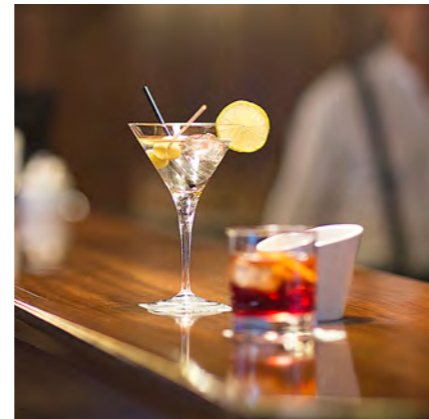
The Wine Bar by Viña Pomal stands out due to its gastronomic offer with a varied menu of dishes and tapas, in addition to a complete wine selection, whereas in the Drinkery guests can round off the day by having a drink in its lively musical atmosphere and follow some sport event through its two big screens.

As a good luxury hotel worth its salt, Montarto has also its Spa Wellness Centre where one can indulge in a relaxing thermal circuit, have a massage done or opt for one of its interesting treatments. In addition to this, the hotel has a fitness room fitted out with modern equipment and a heated pool.

But where a hotel can really make the difference is in its services. And in the case of Montarto they are an added value. In the hotel they have a shop where ski equipment of the Ski Service Baqueira Beret can

be rented, so that guests can provide themselves with skis, boots or whatever they may need with the guarantee of the resort. Another interesting detail is the fact that guests can charge to their room's account any drinks, snacks or meals they have in the different coffee bars and restaurants in the resort, so that they can go skiing without taking money with them. And if they stay for four or more days with half or full board we offer guests a ticket to have lunch in one of the self-service restaurants in Baqueira Beret.

All in all, it is true that Montarto is a four-starred hotel, but it exceeds that category and it is a must since it offers the perfect service that meets the needs of Baqueira Beret's high demand customers.



The hotel with 167 km of slopes. The hotel at 2,600 metres above sea level.
The hotel with the best snow in the Pyrenees. The hotel with Ski Service.
The hotel with FunPark and SnowPark. Your hotel at the resort: Montarto.
The Baqueira Beret hotel.

Tel. +34 973 63 90 01 | montarto@baqueira.es | www.montarto.com



They dream of one day competing in the World Cup. The first step of these kids between 13 and 16 years of age is the Children's Technification program Val d'Aran, which helps them boost their sport careers in winter sports.

Young promises

P.26

TEXT: SERGI MEJÍAS

PHOTOS: JAVI MONTES

Many youngsters dream of emulating the accomplishments of their great idols, as those of the already retired Marcel Hirscher or Ted Ligety or the Spaniard Juan del Campo, who made history last season in Schladming when he finished in 24th position in the World Cup slalom. Last time a Spanish skier classified for the second round in a World Cup slalom was Luis Fernández Ochoa 33 years ago. And part of these dreamers are kids as the ones trained in the Children's Technification Group Val d'Aran, an initiative where youngsters between 13 and 16 years of age can combine their studies with their training in alpine skiing at a highly competitive level. They are kids that always dream in white, of snow, of skiing, of getting to compete one day in the World Cup, like Juan del Campo, trained as a child in the CEVA (Ski Club Val d'Aran).

They all fight for making their dream come true in this project created and driven by the ski clubs of Val d'Aran and led by Conselh Generau d'Aran. The initiative is addressed at skiers of categories U14 and U16 (between 13 and 16 years), boys and girls that already train at the weekends with some club of the Valley in Baqueira Beret and want to take their preparation to the next level with three more days of ski and two of physical exercise a week.

Life for these kids is not easy. During the academic year they attend school every day at 8.00 in the Secondary School IES d'Aran in Vielha. Although there are days in which they go up to the ski slopes to train, some at 11.00 at the break time, some others at 8.00, depending on the day. After training it is lunch time and in the afternoon back to school since they have review to make up for the missed classes. The degree of demand is really high.



Some might think they have a great time skiing, but this is not quite the case... And this is not all the effort they are required to make, since as elite athletes they also must work their physical condition and they devote two days a week to this purpose. The other side of the coin is the possibility to train during the week, without anything that could compromise their concentration, in these striking premises such as Stadium Fernández Ochoa in Baqueira Beret and without people in the ski lifts to be able to go up again as quick as possible. Thanks to this program youngsters make a remarkable quality progress.

With such an intense schedule, the boys and girls of the Children's Technification Group Val d'Aran must give up other things that other kids their age may do, such as playing PlayStation. This is the price they must pay to see their dream come true. The 18 kids of the group devote their lives to snow, since they are well aware that in addition of passing the school subjects they must improve in the slopes and earn their acceptance in the next course. In addition to this, some of them are not from the Valley and during the week they must live away from their families with everything that entails. They are kids coming from the

different clubs of the Valley such as CEVA, CAEI, Copos Ski Club, Ainhoa Ibarra Skiclub, MAC and Emotion.

In this project the clubs of the Valley and Conselh work together, because the clubs are the ones to provide the trainers and the logistic part, but the support of the Conselh Generau of the Val d'Aran and the involvement of the Secondary School IES d'Aran are vital for all this kids to continue dreaming of emulating great skiers such as Hirscher or Ted Ligety. In fact, the Children's Technification Group Val d'Aran is the first step for these kids to end up in category U16 (16 years) and gain access to one of the three Technification Centers in Spain (Val d'Aran, Jaca and Sierra Nevada). The following step would be making it to the National Team and make the dream of many skiers come true.

P.27

Behind the scenes

World Cup SBX FIS



Baqueira Beret hosted for the second time an event of the Snowboard Cross World Cup, a real challenge that required a huge effort from the resort, something that very often is not appreciated.

TEXT: ANNA AFFELTRANGER PHOTOS: FOTOTUR / JAVI MONTES

P.28

P.29



Baqueira Beret hosted the FIS (International Ski Federation) second Snowboard Cross World Cup in the past March, 2019. It was not the first time, since the Aranese resort already did so in 2016 and it presented a real challenge not only from an organizational point of view, but also from a sport and logistic one. The snowboard elite came back to Baqueira Beret with the Spanish riders of the RFEDI, Regino Hernández, Olympic bronze in Peonchang 2018 and Lucas Eguibar, silver in the World Championship of Sierra Nevada'17 as the top referents at a national level.

The success achieved in 2016 encouraged the persons responsible for Baqueira Beret to organize this new event in the Blanhiblar piste. And the competition held on the 1st and 2nd of March was a big success. But behind this triumph there was the massive effort from the staff of the organizing resort for everything to go smoothly, like on a snowboard. The piste used was named 'Boardercross' and on this same area during the season one can practice this modality on a special route for a more touristic level. The piste has an incline of 150 meters and an approximate length of 1 km. From the very beginning

riders must avoid on a straight line dubbies and jumps, and it is the area where sportspeople are closer. From there on the route alternates between curves and changes in direction and jumps where one flies tens of meters and a home straight that can be seen by the public in which jumps and dubbies confer the final emotion climax to a unique event.

Work in the pistes starts a month before gathering the amount of snow required by FIS for this kind of events, task for which two snow-groomers during work for 20 days. This aspect had to be ready when the specialists of the FIS arrived to shape the piste, two machine operators led by the American Nick Roma. Because the whole construction is the responsibility of the resort, except for the design and the aforementioned machine operators, specialist of the FIS to shape the final profile.

The complexity of the piste is established by the FIS, since its regulations are the ones that indicate the incline and location, important details for the design of the curves, jumps and orientation towards the sun to control the snow degradation. In this case the piste of Boardercross had two cambers with curves to the right

“There are many many details that are not to be seen such as locating the 20 TV cameras, light turrets, buried wiring...”

on which the sun shone from the very early morning and snow transformed quickly. In spite of this the resort had more than enough snow thanks to the snow accumulation due to snowfalls in that area plus snow production.

“When it comes to build the piste, first snow must be gathered, later on machines spread it, then the piste must be designed, working from the bottom to the top and the last thing is the start because it is the most technical and complicated part. It is 80 lineal meters, at the same level so that all riders have the same conditions. For that purpose bamboo sticks, a rope and levels are used to attain a perfect work. It takes a whole week just for the start”, points out Quique Quintero, Head of Stadium and Snowpark of Baqueira Beret and Chief of Course for the World Cup.

Why Blanhiblar and not any other area of Baqueira Beret? Because it is a strategic spot in this sense. It has good access, parking, good visualization, room for TV, press and the village. And in addition to this one could enjoy this World Cup event without getting in the way of skiers outside this spot of the resort.

There are many many details that are not seen, which happen at a frantic rhythm during the competition days. The persons responsible must control the condition of the piste in each descent and 100% because the way of a rider can degrade, due to the temperature... That is why 120 persons are needed just for taking care of the piste among skidders, salters, people responsible for the painting, aspect where both clubs and volunteers plaid an important role.

Behind the scenes a huge amount of staff works restlessly, such

as the persons responsible for the painting, whose task is make descents during the whole race in order to mark the piste for the riders to have visual references during their descent. Or the skidders who are in charge of smoothing out the snow whenever the FIS so orders, which is not an easy task with six-meter high cambers.



There are many many details, such as protection nets, as bright and colorful as essential for your safety. They are placed as the piste is built. First of all those shaping the track's perimeter: around 2,500 meters net. And then the net inside the track, 2.55 meters high, which is placed in jumps and cambers. And the last thing advertising, which is placed at certain established distances. Adverts cannot be hooked to the nets with plastic bridles it must be done with rope or Velcro. Because if a rider falls he/she can cut him/herself with the bridle. 15 other people are in charge of advertising during four or five days.



Once the piste is finished, members of the Jury and riders proceed to inspect it by assessing its safety and design, among other aspects. Once validated two riders test it and on the following day, if everything is OK, it can be opened for training. The third day is for qualifying rounds and the fourth finals. In short 100 persons are needed in the piste everyday available from the time on which it is opened.

“In Baqueira Beret we try to better ourselves and we work a lot as a team. All the departments get involved in the World Cup, from machines, hotel and catering, pistes... Besides this, together with Marketing as responsible for the race office, sponsors, press and TV, and Viajes Baqueira Beret for the accommodation of riders, press and celebrities, we previously attended a meeting in Stelvio, Italy, where the FIS informed us of the novelties, such as last year’s in which the height of the cambers and jumps was reduced after the accidents of the last Winter Olympic Games”, explains Quintero.

Another issue is television: light is needed and that is the reason for the backup generators for floodlighting. There are 20 cameras and sometimes a light turret must be moved because it does not illuminate as foreseen. The wiring is also not to be seen and since it is buried

it entails a lot of work. Fiber cables, for the timekeeping, for the press, for TV. Shall we continue? The room for drug checks, if they are carried out, the medical assistance with a doctor at the start, another one in the piste and a third at the finishing line... All this and a whole lot more is necessary to be able to hold the FIS Snowboard Cross World Cup. And this leaving aside other aspects of logistics, accommodation... But that is another story. And the most important thing, maybe, we were lucky with the weather.

From the sports point of view, over 90 riders from the whole world participated in this event of the Snowboard Cross World Cup. Lucas Eguibar performed a spectacular round in the round before the quarterfinals but in the quarterfinals que fell when he was doing a great performance, and he was out of the final. In his turn, Regino Hernández didn’t make it to the round before the quarterfinals and he finished in position 26. The Austrian Alessandro Haemmerle won the victory in men’s category and the Czech Eva Samkova in women’s.

The president of the Spanish Sports Federation (Consejo Superior de Deportes, CSD) and former World Cup skier María José Rienda highlighted the importance of this event by pointing out “there are only five events at an international level and one of them is held in our country, what places Spain as World referent in winter sports. This competition is an opportunity to make our commitment with sports public, making it even bigger. Thanks to the hard work of the resorts, because their task influences at the end of the day those persons that want to do sports”.

The sponsorship of Catalana Occidente and Conselh Generau d’Aran, Town Council of Naut Aran, Province Council of Lleida and Ara Lleida, Esport Cat, are key to this FIS Snowboard Cross World Cup event, as well as the support from the institutions that did their utmost for this important event together with local clubs and the institution Volentaris d’Aran.



“During competition days hours fly at a frantic rhythm. 120 persons are needed just for taking care of the piste”

Martín Berasategui

Martín Berasategui is a 10, and not only because he has been awarded 10 Michelin stars, but rather due to his great amount of human touch and his ability to generate unique experiences to be shared.

P.34

“I continue to be as much as an apprentice as I was back then when I started 44 years ago”

Martín Berasategui (San Sebastián, Spain, 1960) needs no introduction. We are with the chef, or rather, as he likes to refer to himself with the cook, with the greatest number of Michelin stars in Spain. He has been awarded a total of 10. He is the only one who owns two three-starred restaurants, the Martín Berasategui Restaurant in the town of Lasarte in Barcelona and the Lasarte Restaurant in Barcelona, as well as the two-starred M.B. Restaurant in Tenerife, and the Eme Be Garrote in San Sebastián and the Oria in Barcelona, which have been already awarded their first star. Any other person, intoxicated with such fame and success, could have lost track of reality, but this is not the case with Berasategui at all. Rather to the contrary, he is well aware of what it takes to get as far as he has gotten, he cannot forget his beginning in Bodegón Alejandro, side by side with his parents and aunt, and how abnegated his profession is. He admires determination and eagerness to work. We had the opportunity to enjoy a pleasant chat with him and talk about cookery, mountain and many other things.

SM. Cooking TV programs, media chefs... is cookery in?

MB. TV programs have brought cookery closer to our homes. I see a lot of merit in people like Karlos Arguiñano, who has been doing this for over 30 years now and who is a great guy. He has managed to pass on this kind of magic displayed by cooks on TV even to people with the least flair for cooking. When I started with my parents and my aunt 44 years ago as a cook apprentice, nobody knew who cooked.

SM. Is the Michelin Guide the gourmet's bible?

MB. Michelin is the sole guide broadly documented by professionals that give their all for offering the best guide. They have over 100 years well-deserved prestige. The Michelin Guide awards ceremony comprises the best minutes of the year for a cook and we look forward to it full of excitement and enthusiasm.

P.35

SM. Spanish cuisine is nowadays a reference, nevertheless this has not always been the case.

MB. The level has changed a lot. Just take a look at how many Michelin stars were there in Spain back then and how many are there now. We have overcome the fear to take the first step, which is tremendously important and we have not spared hours of work, we have spent our lives on the move and we have burnt the midnight oil to reach our goal. We have bettered ourselves year after year and we have gained everybody's fondness and attitude has been the key, we have been the generation that has changed cookery and young people with flair and maturity, with an incredible desire for self-improvement. There are also schools and universities that boost apprentices to make huge progress. Many people with the necessary guts, with groundbreaking spirit and, above all, a huge vocation, enthusiasm, a good training and a tremendous desire to triumph. You must realize that the world's gourmets just crossed our country on their way to know the work of French cooks. We have managed to attract these gourmets and make them stay. The progress of the last 20 years has been amazing.

SM. What did the attaining of your first Michelin star mean to you?

MB. Reaching the kitchen sky with my fingertips dressed as a cook. It was in Bodegón Alejandro, a popular restaurant where I was born and brought up. As you can imagine my life was not like yours or like that of my daughter Ane.

I went down the 23 steps of Bodegón and to the left there was the dining room for clients, at the back the coal cookers where my parents and my aunt were. It was in that kitchen where I perceived the first noises of my life, not as a cook, but those of my entire life.

SM. A highly demanding job.

MB. I only went home to sleep at night, the rest of the day I spent in the Bodegón. Those coal cookers, which depending of the amount of coal exceeded 350 degrees and where big earthenware bowls were used for roasting. When the oven doors were opened you almost could hear the birds, meat and fish sing. That moment was magic for me, for a small acolyte cook I wanted to be. At the beginning my parents did not pay any attention to me,

“I have cooked for the Rolling Stones and Woody Allen but I am equally excited when I prepare together with Father Ángel the menu for homeless people”



they said “he’ll forget about it” but when I was 15 I told them “no way, what I want to be is that I am the craziest about, and that is cookery”. And that is how I started to learn how to cook in September 1975, and 44 years later I am still as eager to learn as I was back then.



SM. Where do you get the energy for so much work?

MB. Very often I think the same, where do I get the drive from, but I think that is the way I am. Ever since I was a child this is how my parents brought me up. From my earliest childhood, I was always taught that no matter what you chose, you have to work hard to be the best you can in the trade you pick. And also as a person regardless of the things that happen to you. I have always been a person who cares about others, I've always thought that been a good person and a champion is the perfect combination. My trade is one where one feels the need to take risks and I try to delight the palate of everyone who comes to my restaurant. I have always believed in the success of teamwork and sport has also been very important; I always think of others, not of me. It is a way of being in life and it has made me live incredible moments.

SM. Which is the dish you are the fondest of?

MB. When I have to pick one... you are going to be speechless. In year 2005 I was awarded the Gold Drum in San Sebastián to the best ambassador of the city in the world. I felt like creating a dish as a present for the city of San Sebastián, but not just meant for professionals, but rather for everybody, even for those who think they have no flair for cooking. This is how I created the fresh cod cheeks with cockles cooked in txacolí. It is a dish which is now typical in the annual festival of San Sebastián. Because of the moment when I created it, for whom, the reason why and how I felt embraced by the people is why whenever I am asked to choose one dish I mention this one. It is really easy to prepare and it pleases the palate. In my case it appeals to both my palate and my heart.



SM. For whom have you cooked that you were the most excited about?

MB. For many, many people. If you mean celebrities I can mention Iñaki Gabilondo, who visited us short ago, or Luis Arkonada. For me Arkonada has been an example, a mirror, someone to really look up to. In August my friend Hilario Arbelaitz de Zuberoa de Oiartzun was here. He is a person I have always admired. He devotes his life to the same profession as I and for me he is a unique creator cook, an unrepeatable friend and big among the big ones in my trade. Celebrities as great as the Rolling Stones and even Woody Allen, have been here. In the case of Woody Allen it was last August. But I must say that I am equally excited when in the last two years I have created



together with Father Ángel a menu for homeless children. And since every one of us could be in the situation of not having a place to live, it hits on my soft spot and I like that those people really enjoy within my possibilities.

SM. What does Martín Berasategui do in order to recharge his batteries?

MB. I am a person who as soon as I have a couple of free hours I enjoy walking in the mountains. I also like going for a stroll in the city of San Sebastián because you can find everything you may possibly imagine and you can keep on walking without being stopped by a traffic light and without slopes. Whenever I have friends coming over I take them for a walk along the three beaches, to watch the departure of the fishing boats from the harbor, enjoy the training of the boats with oars, and see how people surf. There is not a better place as San Sebastián for recreation, with the Comb of the Wind, the possibility of contemplating the daybreak from the lighthouse of San Sebastián, and discovering the island Santa Clara, which I love.

SM. Have you ever been to Val d'Aran?

MB. Several times. One of my chefs is from Tauste, he has a small hotel in

Benasque and we have gone on many excursions in that area, as well as in Val d'Aran. I have many mountaineer friends but now my knees are killing me because I suffered a couple of falls. I got an operation on both of them and that is why now I have to walk on flat surfaces.

SM. What do you think about mountain cookery?

MB. Excepcional. I follow several mountain cooks, not only for what they are, but rather for what they do and for what they are going to be able to do. They are getting better and better and they have reached farther than we had possibly expected. As I usually say in my kitchen 'the challenge lays in building a future that exceeds the excellent heritage we have received'. They are extremely commendable and I applaud their accomplishments as nobody can imagine. They are always smiling and they strive to make us happy every time we go. They are approachable and treat us with affection and... it is hard to explain..., either you step into my shoes or you won't be able to grasp the whole meaning of it. They are very hard-working people, with plenty of determination and I really love hard-working people.

“Martín Berasategui (San Sebastián, Spain, 1960) needs no introduction. We are with the chef, or rather, as he likes to refer to himself with the cook, with the greatest number of Michelin stars in Spain”



Mountain palate

A gastronomy guide that shall take you to the best mountain restaurants. From traditional cuisine up to avant-garde gastronomy.



L'Entrecôte Genial

ARTIES / C. DES BANHS, 1 / +34 630 537 289

This restaurant offers a selection of meats of Argentinian and European origin. An experience in a warm atmosphere with kitchen in view. Argentinian style starters and Jospes grilled vegetables. Spanish wines and Malbec accompany this proposal, referent in Valle de Arán.

Bòrdes dera Artiga

ARTIES / RIBERA DE VALARTIES / +34 973 644 364

At the foot of Montardo in Ribera de Valarties, Casa Irene offers you an idyllic place for your celebrations, it is, no doubt, the perfect place for weddings and banquets. Andrés Vidal, brings his know-how, adding to mountain dishes an incomparable touch of modernity to turn your event into something unforgettable.

HOTELCASAIRENE.COM



La Racletterie

BAQUEIRA / CTRA. BAQUEIRA A BERET, S/N / +34 973 645 550

Raclette menu will make you discover the most succulent Swiss flavours in a different and casual gastronomical night out where you will be able to enjoy the best melted cheese served with boiled potatoes, pickled food and select cold meat. Pierrade menu has a selection of select and varied meats, grilled vegetables and different sauces. It fills out the menus a comforting home-made cabbage and leek broth or the tasty home-made desserts as the yogurts, the cheese cream or the Catalan cream.

In an extraordinary environment, with views to the valley, arranged with the purest Alpine style with large tables and hardwood benches you have the opportunity to savour the most exclusive Raclette of Vall d'Arán in Rafaelhoteles by La Pleta, altitude 1,700.

LAPLETA.COM



Casa Irene

ARTIES / C. MAJOR, 22 / +34 973 644 364

Since 1974, Casa Irene delights our palate offering us a cuisine full of little details, with the richest land products. Typical mountain cuisine with Irene's unmistakable personal touch.

HOTELCASAIRENE.COM

Lits

ARTIES / PZA. URTAU, 8 / +34 973 305 648

Mountain gastronomic restaurant, focused on proximity products and mountain cuisine, in a free-and-easy atmosphere perfect to share great moments around a table. Wide variety both of national and international wines. In the summer we have an inner terrace.

URTAU.COM

Casa Pau Sidreria

ARTIES / C. MOLINO, 14 / +34 973 645 231 / +34 609 421 712

Bar with a wide variety of pintxos, ramekins and bar snacks. And on the first floor the restaurant specialized in Basque cuisine, with barbecue-style fishes and meats, where we can pour our cider, with charcoal-grilled artichokes, and the best calçots (type of scallion or green onion typical from Catalonia) of the area, cooked over a blazing flame. Very close to the parking place.



La Casuca de Arties

ARTIES / MAYOR, 16 / TEL. +34 973 642 024

Traditional cuisine, with hearty homemade dishes, meats, fishes and the same old desserts we have enjoyed since our earliest childhood. Typical Northern tavern, where you can have a good time with friends, sharing tapas, pintxos and bar snacks. And if you are not in a hurry, you can have your first drink. Its very special decoration shall surprise you.



Montarto

ARTIES / CTRA. BAQUEIRA, 13 / +34 973 640 902 / +34 973 644 423

Located next to Hotel Edelweiss, it is a must in the Valley with its over 30 years' history. Tradition mixed up with proper nouns in a cuisine that creates delicious onion soup, exquisite steak in a pepper sauce, stuffed eggplants, onion tart and homemade desserts.

EDELWEISSARTIES.COM



Tauèrna Urtau

ARTIES / PZA. URTAU, 10 / +34 973 640 926

Taberna Urtau founded in 1963. With a 10-meter long bar and over 50 different pintxos, it is the ideal place to stop by for people that go up or down to ski in winter. Besides this, it offers a wide variety of tapas and homemade Aranese dishes. All this washed down with an extended wine and beer selection.

URTAU.COM

A gastronomic referent in the Valley



Borda Lobató

BAQUEIRA / NÚCLEO 1,500 / +34 973 645 708 / +34 973 639 001

Located in a real hut in the Pyrenees, next to the Hotel Montarto and at the foot of the skiing trails, Borda Lobató offers a high level gastronomic experience. International fusion cuisine, charcoal-grill, a high-quality meat selection and an excellent cellar make up an offer that is a real referent in Valle de Arán.

The wide variety of the offer, the high quality of its cuisine, the charming environment and the exceptional nature of the place, turn Borda Lobató into the ideal place, whatever your plan may be.



Casa Perú

BAGERGUE / C. SANT ANTONI, 6 / +34 973 645 437

With the fourth generation in charge of this restaurant with typical Aranese decoration. It is located in the village of Bagergue, the highest one in Val d'Aran. It offers Aranese cuisine's specialties such as Spanish omelet, trinxat (typical dish from the Pyrenees made with potatoes, cabbage and pork meat), brasería, game stews and homemade desserts. National wine list.

CASAPERU.ES

Trébol

ARTIES / PZA. URTAU, 8 / +34 973 644 507 / +34 619 831 674

Limited but excellent tapas' and snack bars' menu, with select products. Pâtés, Valley's hamburger, carpaccio, beef sirloin, acorn-fed Iberian ham, oysters in season and salads. Our delicious Spanish omelet prepared on the spot is worth highlighting. Ideal atmosphere for football and sports lovers.



Unhòla Restaurant

BAGERGUE / C. MAJOR, 16 / +34 973 644 672 / +34 646 256 141

Tabu's experience of 30 years and Alicia's know-how, have turned it into a real gastronomic referent, a place where you can enjoy an elaborated cuisine that adapts to the majority of tastes. With high-quality products mostly from the Basque Country, France and Val d'Aran.

RESTAURANTEUNHOLAWEB.ES



Del Gel al Foc

BAQUEIRA / CTRA. BAQUEIRA A BERET, S/N / +34 973 645 550

Exclusive Catalan gastronomy that offers a varied selection of traditional dishes made with fresh local products. The restaurant combines tradition and creativity to offer our clients a gastronomic experience following the most actual culinary trends.

LAPLETA.COM

BAQUEIRA BERET

NUMBER 1

GOURMET GUIDE

Drinks and music at the foot of the trails

Drinkery

BAQUEIRA / NÚCLEO 1,500 / HOTEL MONTARTO / +34 973 639 001 / MONTARTO.COM

The nights of Baqueira Beret have their epicenter in the ground floor of Hotel Montarto: The Drinkery Pub is the ideal place to enjoy a drink after having had dinner in La Borda Lobato or in the Wine Bar Viña Pomal, and go over the ski day, to share the best moments of the day, to plan with friends and family the experiences for the following days.

In the bar of the Drinkery Pub the best international liqueurs and spirits are served, a great selection of Premium gins and beers is offered, and the best traditional cocktails are prepared. Good music, good drinks, good conversation. All this and more in the Drinkery Pub.





La Pierrade

BAQUEIRA / NÚCLEO 1,500 / +34 973 645 477 / +34 672 177 191

The best selection of fresh meat and you can choose if you want it rare, medium-rare, medium or well-done. Is a very traditional cooking method grilled “to the slab”.

LAPIERRADEBAQUEIRA.COM

Ticolet

BAQUEIRA / NÚCLEO 1,500 / +34 973 645 477 / +34 672 177 191

One of the most historical restaurants in Baqueira. Pioneers in the sector, they have managed to gain a faithful clientele thanks to their effort and dedication. It offers an appealing and varied menu of dishes prepared with quality products, and the most exquisite fishes depending on what is in the market.

TICOLET.COM

La Raclette

BAQUEIRA / NÚCLEO 1,500 / +34 973 645 477 / +34 672 177 191

Restaurant specializing in a typical dish of Alpine cuisine, the Raclette, which is prepared with high professional standards and top-quality products.

LARACLETTEBAQUEIRA.COM

Bar Croack / Rest. Tamarro

BAQUEIRA / NÚCLEO 1,500 / EDIF. MARIMANHA / +34 973 644 322

The family España (Restaurant Ticolet), offers you in the TAMARRO an exquisite menu and typical cheese fondue, always with the best guarantee. In the area of bar CROACK, we find their original sandwich, tapas and dishes. In the evening you can have a drink in a relaxing atmosphere accompanied by good music. Open until 2.00 am.

TAMARROBAQUEIRA.COM



La Pleta Sushi

BAQUEIRA / CTRA. BAQUEIRA A BERET, S/N / +34 973 645 550

With a contemporary vision of Japanese cuisine, we offer you a “just made” menu made by our sushi man with a show cooking. We also offer sushi, sashimi, tempura, makis and tatakis as well as a tasting menu. If you prefer it, there’s also take away service available.

LAPLETA.COM

Just one step separates the best ski trails from the best tapas:

Wine Bar Viña Pomal

BAQUEIRA / NÚCLEO 1,500 / HOTEL MONTARTO / +34 973 639 001 / MONTARTO.COM

After the skiing day one other great moment of the day arrives: where should we go for dinner? Where could we seat to relax and share the experiences of the day? Surrounded by good wines, sharing a snack, among a wide variety of bar snacks and tapas for every taste, among the exquisite creations of a meticulous cuisine based on top-quality products.

There is possibly nothing like the Wine Bar Viña Pomal to satisfy each and every one of these requirements. An exquisite

menu, comprising both dishes and tapas, a quiet and cozy environment, and a great wine list.

We open every day from 1 pm until 10 pm. In Wine Bar Viña Pomal we are looking forward to your visit in the ground floor of Hotel Montarto, just at the foot of the skiing trails: where an unforgettable day ends and a night to remember starts.





La Perdiu Blanca

BAQUEIRA / NÚCLEO 1,500 / +34 973 639 001

Great breakfast, lunch and dinner buffets: soups, salads, pastas, vegetables, fishes, meats and desserts. Wine and drinks à la carte. Located in the ground floor of Hotel Montarto, it has reception rooms to celebrate private dinners or banquets (from 20 up to 60 people).



Vinoteca Gris

SALARDÚ / C. MAJOR, 20 / +34 973 644 926 / +34 619 813 594

In the main square of Salardú, the Wine cellar Vinoteca Gris is known for its cuisine from “grandparent’s home” where the stews prepared by Tay and Pili are worth highlighting. Charcoal-grilled meats are also part of their appealing menu, which together with the relaxed atmosphere are part of its great attractions. Tapas and small pots the whole afternoon long.

El Refugi San Miguel

BONAIGUA / PUERTO BONAIGUA / +34 626 28 76 37

Glamorous atmosphere where you can delight in tasting a great selection of beers and Premium drinks and exquisite tapas created with the participation of the chefs Paco Roncero and Dani García. Dinners or parties après-ski with a DJ providing the music, and a shuttle service.

Tauèrna Urtau

BOSSÒST / PZA. DERA GLÈISA, 9 / +34 973 647 327

Tauèrna Urtau, located in front of the Church of Bossòst, it has a pleasant terrace in the summer. In its bar you can find a wide variety of pintxos, in addition to an extended tapas menu and homemade and Aranese dishes. All this accompanied by a great wine and beer selection.

URTAU.COM

Amics de Montgarri

MONTGARRI / JUNTO A LA IGLESIA / +34 639 494 546

Shelter with room for 40 people, traditional Aranese food restaurant and an excellent selection of charcoal-grilled meats. All that in a mountain environment. With snow we access by doing cross-country skiing, skimo, or with snowshoes, or by renting snow bikes or dog sleds in Montgarri Outdoor.

REFUGIMONTGARRI.COM



Casa Turnay

ESCUNHAU / C. MAJOR S/N / +34 973 640 292 / +34 609 355 668

Creative cuisine with Aranese roots. The Aranese pot, charcoal-grilled meats, game dishes, a good dessert menu. You can buy homemade cookies, jams and tinned food, as well as other typical products from the Valley.

CASATURNAY.COM

Casa Vall

MONTGARRI / +34 689 802 911 / +34 689 808 485

Arrive here with cross-country skiing skis, or by having a snow bike trip organized for you up to Casa Vall, and enjoy a full menu with Iberian ham, foie and clear soup, followed by spicy pork sausage, lamb or charcoal-grilled entrecote, crowned by, for instance, an exquisite homemade yogurt with blueberries.

Braseria er Amic

SALARDÚ / CTRA. BAQUEIRA, 12 / +34 973 291 633 / +34 683 407 695

Crazy for charcoal-grilled food! This is how we define ourselves and we surely master this art, both with vegetables and meats, and our highlight is the T-bone steak. And in the wood-fired oven the suckling pig and the roast lamb shoulder, are our top dishes. Large windows let light in the spacious and yet cozy dining room with central fireplace.

[HTTPS://RESTAURANTE-BRASERIA-ER-AMIC.NEGOCIO.SITE/](https://restaurante-braseria-er-amic.negocio.site/)

Cinco Jotas

BAQUEIRA / COTA 1800 / +34 620 285 356

Enjoy the best ham and acorn-fed pig Iberian products, of Jabugo origin, and exquisite grilled meats either inside next to the fireplace or outside in its terrace where you can enjoy incredible views of the Valley and the skiing trails. Book in advance, both for inside and the terrace.

Casa Rufus

GESSA / C. SANT JAUME, 8 / +34 973 645 246 / +34 629 037 684

Competent and varied Aranese traditional dishes menu, with fresh products of the area. One of the best pots of the Valley, charcoal-grilled very tender deer medallions, plain or with some sauce. And as dessert, a delicious apple compote with homemade cheese yogurt. Wide variety of handmade liquors.

Eth Bòt

SALARDÚ / PZA. MAYOR, 1 / +34 973 644 212

House museum from year 1600, hosts the typical Aranese “boteria” (workshop where the drinking pottery was made). It offers an excellent homemade cuisine where the delicious grilled meats are worth highlighting. Big tables in different rooms, ideal to share a free-and-easy atmosphere. Concerts and live performances. All kind of vermouths with “barrejas” (eau-de-vie mixed with wine) or crayfish.

ETHBOTES

Pla de Beret

BERET / COTA 1,800 / +34 973 639 063

It has a menu full of exquisite bar snacks during lunch time and dinner with table service and menu, inside or in its panoramic terrace: appetizers, salads, Aranese pot, pâté, grilled meats... Easy access by road.



Era Caseta des deth Mestre

TREDÒS / PZA. MAYOR, 8 / +34 973 644 651 / +34 654 363 510

There are not many left as Era Caseta. Spanish omelet with mushrooms, Aranese pot, stews or the typical pintada, and desserts made with the products of their own farm. Manola and Joan, native of Aran since many generations ago, welcome us to their small restaurant and a private dining room heated with wood stove.



Xatú

VIELHA / C. MAJOR, 12 / +34 664 150 054

Have dinner by having bites of different tapas and specialties. In an Antique house with a rustic atmosphere, Xatú surprises guests with a great pintxos selection and Asiatic specialties such as: Chicken Thai, Wok noodles, Chicken Bali, Eastern Beef or king prawns Bangkok. Crowning the meal with its delicious desserts such as chocolate fondue with fruit.

Es de Don Joan Casa Carmela

UNHA / C. STA. EULÀLIA, S/N / +34 973 645 751

Traditional cuisine and homely atmosphere. We offer celebrated dishes such as Aranese pot, suckling lamb with mushrooms, civet, mushroom omelet, and a wide variety of recipes with meat of colts raised in this property, where the carpaccio and the stews, among others, are the highlights.

ESDEDONJOAN.COM



Tauèrna Aranesa

VIELHA / AVDA. PAS D'ARRÒ, 9 / +34 973 642 294

In the center of Vielha, few meters away from the parking lot, great bar with a wide variety of pintxos (healthy miniature cuisine), tapas, menu and specialties, “what you see is what you eat”. Wines of different guarantees of origin and quality. Open from 9 am until 11 pm



Hostal Vall d'Àneu

ESTERRI D'ÀNEU / C. MAJOR, 46 / +34 973 626 097 / +34 973 626 292

Picturesque rural house with garden and terrace. Great menu of typical traditional land cuisine, in which dishes such as escudella (traditional meat and vegetable stew), eggplants stuffed with mushrooms, mountain rice, canneloni, rabbit with fairy ring mushrooms, deer with chestnut sauce, the “confitat de tupina” (confit), wild boar civet or lamb “to the slab”.

HOSTALVALLDANEU.COM



Sidreria Era Bruisha

VIELHA / C. MARREC, 18 / +34 973 642 294

Typical Basque cider bar located in the old town. It is a place to enjoy with friends, an excellent beef T-bone steak, charcoal-grilled fresh fishes, fried codfish with pepper, codfish omelet, beef stew omelet, etc. Excellent cider, everything in an easy-and-free atmosphere, ideal to reload energy.

Era Lucana

VIELHA / AVDA. CALBETÓ BARRA, 10 / +34 973 641 798

Enjoy a pleasant meal after a day surrounded by mountains. Margarita, Emilio and their team, shall make you feel at home. You shall have the opportunity to taste an elaborated cuisine with local dishes and products from Valle de Aran. They have a wide wine list with guarantee of origin and quality. Visit their instagram and clear up any doubts!

ERALUCANA.COM



Tauèrna Urtau

VIELHA / AVDA. PAS D'ARRÒ, 4 / +34 973 642 671

Tauèrna Urtau, located in front of the church of Vielha, it has a pleasant summer terrace. In our bar we offer pintxos, in addition to a wide menu of tapas and Aranese and homemade dishes. All that accompanies by a wide wine and beer selection.

URTAU.COM

Tarrado

ESTERRI D'ÀNEU / C. MAJOR, 36 / +34 973 626 109

From the most traditional cuisine, with the escudella pallaresa (traditional Catalan meat and vegetable stew), “galets” soup (typical Catalan Christmas starter. A “galet” is a type of pasta combined with meatballs), vegetables “trinxat”, beef meat “bruneta”, colt entrecote medallion, Charcoal-grilled ecologic lamb, up to a wide variety of salads, combination plates, pizzas, with “torradas”. In the Main street and with a great terrace.



The four seasons of Val d'Aran

TEXT AND PHOTOS TORISME VAL D'ARAN

Choosing Val d'Aran as the destination for your holidays is playing it safe regardless of the time of the year. Located in the North slope of the Pyrenees and thanks to its Atlantic climate, this territory enjoys a unique ecosystem that, in each season of the year, interprets its own symphony.

In harmony with this environment a varied, top-quality tourism, sport and cultural offer has been generated, the best accompaniment to enjoy unforgettable experiences anytime.

Spring allegro

The singing of the small forest birds that populate the woods and the flowing of the water after the thaw are the key notes of the spring concert of the Valley that awakens eager for color and open-air activities. In this season, brimming lakes, waterfalls and a network of signposted paths, favor a great leisure offer related to water and a wide variety of activities to observe the flora and fauna.

The natural spectacle of the amazing cascades Uelhs deth Joèu in la Artiga de Lin, or Saut deth Pish in Val de Varradòs, which in this time of the year reach their greatest power, are worth contemplating. And for adventure lovers, there is nothing comparable to the excitement of the different sports on the rough water of Gona during the thaw. Besides this, the varied natural environment offers the possibility of following trekking, cycling or trail routes for all different levels: from a relaxing stroll up



Some formulas have already turned into classics, such as the Romanic Musicau and the Aranese traditional dance sessions held in the different villages. Others are more original as the workshops and activities in museums and theatrical visits.

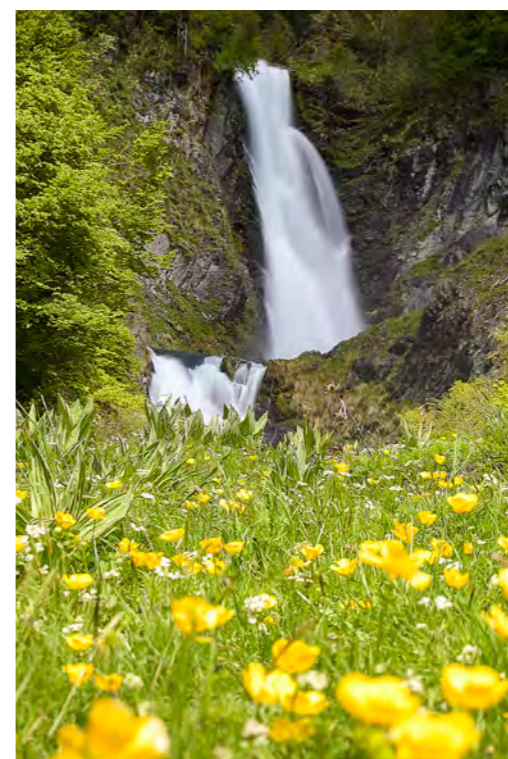
Likewise, July and August are when most part of local festivities in the different villages are celebrated, anniversaries of events looked forward to by the inhabitants of the Valley and a great appeal for tourists, since they offer the possibility of getting to know the territory and its people in more depth. In addition to this we find many fairs and craft markets with native products of Val d'Aran.

From the highest competition up to the most familiar sport, the Aranese summer also hosts many sport events. Trail, running and trekking compete to be the top activity with btt and cyclotourism.

Besiberri, Montardo or Molières, peaks with beautiful views from a height of 3000 meters; Montgarri, Artiga de Lin, Circo Lacustre de Colomèrs, Estanh de Mar or Estanh Obago, at the access to the National Park Aigüestortes i Estany de Sant Maurici, are some of the most visited places. Similarly applauded are the different indigenous fauna observation activities. Photographic hides, focusing on the most representative species of the Pyrenees such as the bearded vulture, the Golden Eagle and the Pyrenean capercaillie, or walking among wolves, bears, deers, lynxes, marmots and other indigenous animals of the Fauna Park, Aran Park are worth highlighting.

Summer Sonata

The melody of a traditional Aranese dance, the fireworks of local festivities and the concerts in churches keep the time of the Aranese summer season. Along the summer, different cultural events succeed to bring the architectonic heritage, dance, music, the museums' wealth and the traditions of Val d'Aran closer to the people.



to the most extreme challenge in a safe environment. While the picturesque villages start getting dressed with multicolored flowers, and their local people preserve the folk and cultural heritage with the celebration of the traditional processions and the gatherings in chapels.



Autumn melody

The cracking of the footsteps on the fallen leaves and the bellowing of the cervids intone the melody that accompanies the chromatic explosion in the Aranese woods with the arrival of the autumn. In this season the Valley regales us with its most splendid and idyllic landscapes. From the last days of September the environment adopts the reddish, deep red, ochre and golden shades of the leaves fallen from hundred-year-old beeches and oaks and other deciduous species, while the mountains' peaks start getting white with the first snowfalls.

Bright, sunny days are particularly pleasant for enjoying nature and the fauna under the

autumn light. In this time of the year it is possible for a big red male deer, chamois or roebuck herd in rut to pass by our side. With their antlers at their maximum size they dig the ground, rub against the trees and emit a brief, husky, repetitive cry.

Autumn is also a good moment to do excursions on foot or by bike if they are too long for a hot summer day. In addition to this mushrooms lovers shall find a paradise in the Aranese woods. And adventure goes on, since some sports can still be practiced such as horse riding along tours of astonishing beauty, and climbing in climbing walls or vías ferratas.



Winter symphony

Wind and snow beating against the glass, the sound of the hearth embers and the bubbling of a good pot of olha aranesa, play the main role in the winter symphony. In the interval, there is nothing comparable to enjoying the white lady in all its versions. Besides skiing, and practicing snow sports in Baqueira, one can choose other activities as appealing as routes with snowshoes, snow bikes or sled riding.

During the Christmas season craft markets and fairs take over the squares with handicrafts, Christmas decoration objects, and local gastronomic specialties. Particularly likable are the cribs, exquisitely decorated for Christmas, and the many activities that add to the normal cultural, gastronomic and commercial offer of the Valley are worth recommending.

When the cold affects us, a good option is getting to know the Valley through its historical heritage. The Regional Department for Culture and Museums of Val d'Aran (Conselhèria de cultura y Musèus dera Val d'Aran) organizes guided tours to the Romanesque churches and temporary exhibitions. In addition to this on holidays museums open in a timetable that is adapted to tourists.

Val d'Aran offers its visitors as well an appealing and particular shop route where you shall be able to find souvenirs and presents and browse among a wide variety of unique details. And the most comforting thing in this resort: tasting the delicacies of the over 100 restaurants of the Valley. Indigenous cuisine where, in addition to stews, we can find river fishes such as the sturgeon and the trout, pâtés, foie, cheese and game meat.



Talking about culture in Val d'Aran is talking about Romanesque, but also about World Heritage ancient traditions and a long mining tradition which has become part of this cultural heritage. A quick glance at a small detail is enough to understand the importance of Romanesque: each one of the 33 villages of the Valley has its church, most of them of Romanesque origin. Bearing this in mind it is easy to understand the value of this heritage which in turn conceals real treasures within its walls in the form of paintings or sculptures. Because we are also not used to seeing churches with as many paintings as we see in Aran.



With C of culture

Val d'Aran hosts a rich group of cultural treasures to be discovered, some better known and others more anonymous in the form of churches, museums, traditions and also industrial heritage.

There is nothing comparable to discovering part of the Valley's history and its cultural richness by following a Romanesque route with stops at towns such as Betlan to visit the church Sant Pèir de Betlan, or Betren and Sant Estèue de Betren, or the church Santa Maria de Cap d'Aran in Tredòs. Other churches in this revealing route are Sant Andrèu de Casau, Sant Pèir d'Escunhau, Sant Martin de Tours de Gausac, Sant Blas de Les, Sant Estèue de Montcorbau, Sant Fèlix de Vilac and Santa Maria de Vilamòs, in addition to five visits which are a must and we shall explain in detail at the end.

Each one of these churches has its own appeal and some hidden treasure, as it is the case with Santa Maria de Vilamòs and the Roman gravestones which remain built into different wall areas, among which the ones located in the bell tower and the southern façade of the church, which can be contemplated from the outside, are worth highlighting.

Paintings are part of the added value of this Romanesque route, a route which shall impress us due to its richness and diversity. A good example hereof is the one emanating from the church Sant Estèue

de Montcorbau, since the first thing that catches the eye of the visitor as he/she goes inside is the popular flavor radiating from the building, appreciable, above all, in the mural paintings of the 18th century which have been preserved and were restored.

Within the history of this cultural heritage the visitor also discovers interesting facts such as that part of the Romanesque mural paintings of Santa Maria de Cap d'Aran de Tredòs are nowadays exhibited in The Cloisters museum in Nueva York or beautiful spots such as the small Romanesque church Sant Blas de Les.





The Culture Department of the Conselh Generau d'Aran not only highlights the richness of the Romanesque in Aran but also mentions five visits they consider a must. These are Santa Maria de Arties, Sant Miquèu de Vielha, Sant Andrèu de Salardú, Era Mair de Diu dera Purificacion and Santa Eulàlia de Unha. In the first one, which has been declared National Monument, the Gothic retable in the High Altar and its Gothic and Renaissance mural paintings are worth bringing out and in Vielha, the church of Sant Miquèu with its beautiful fortified bell tower, in Gothic style completed at the beginning of the 16 century, which preserves within its walls the Cristo de Mijaran as a masterpiece of the Romanesque imagery.

In the capital of Naut Aran, the church of Sant Andrèu de Salardú surprises visitors with its elegant internal structure where the transition from

Romanesque to Gothic can be appreciated and its mural paintings, in addition to the beautiful Romanesque Cross which preserves a great part of its original polychromy. Not very far away, in the village of Unha, Santa Eulàlia de Unha preserves Romanesque, Gothic and Renaissance paintings. In Baish Aran, in Bossòst, Era Mair de Diu dera Purificacion emerges as an excellent example of Aranese architecture; a whole cultural heritage waiting to be discovered.

Fire festivals

Within the cultural heritage, the festivals fiestas del Haro in the villages of Les and Arties are worth highlighting. In these festivals the arrival of the summer solstice the night before Saint John is celebrated. Together with

other Fire Festivals celebrated in the Catalan, Aragonese, French and Andorran Pyrenees they were declared World Heritage by the UNESCO just some years ago. In Les and Arties the central theme of this celebration is cutting and transporting a great fir tree trunk and planting it in the main square or close to the village for it to be burnt, a great fire and color show. The 'crèma' takes place on the shortest night of the year and symbolizes the crossing of the equator of the solar year. Tradition tells that the ashes of the trunk (haros or taros in Arties) were then taken to homes and fields to avoid evil and pray for good harvest.

In the case of Les, Saint John marks the beginning of the town festivals with the Crèma deth Haro as great starting celebration. In it the trunk of the fir tree (known as haro) is burnt in the Square Plaça deth Haro and traditional dances are danced. While the haro



burns halhes (cherry tree's bark torches) are lighted and moved describing circles in order to boost the "purifying effect". In Arties, a month before Saint John the men of the village go out to look for the taro, of the fir, and prepare it to be burnt in Saint John's night. The celebration is different because here the taro is lighted and while it burns it is dragged along the streets of the village accompanied by cheers and music. The festival ends late at night before the Mayor's house where it is left for it to consume.

Mining heritage

Perhaps mines are the least known cultural heritage of the Valley, but it is as important and interesting with the Mines of Margalida and Victòria as the highlight in the area of Bossòst-Arres, where the Mine Solitària is also located. But there are many others, such as Minas de Liat, de Mauricio, de Plan de Tor, de Montoliu-Urets, and d'Horcalh,

all of them of sphalerite or the Iron Mines of Bausen.

The Valley's mining tradition is fascinating with the beginning of the exploitation in the 19th century, although there are references to more ancient exploitations. By following this legacy we can discover many historical details, such as the beginning in open air exploitations and later on in internal ones through galleries; the systems used in order to transport minerals, by means of long cable railways and tipping skips; the premises, known as bocards, where minerals were treated; the buildings where miners were hosted, etc.

The visit to these mines is usually done in the external areas of the installations, since the decomposition galleries have undergone along the years has compromised their safety. Nevertheless in mine Victòria, a gallery can be visited from the inside since it underwent restoration works and this allows visitors to get to know different mine exploitation methods. For this reason, out of the three

zinc-lead mines of the area of Bossòst-Arres we focus on Mina Victòria. It is located between the towns of Arres and Bossòst. To arrive there one must take the deviation in direction Vilamòs and Arres de Sus from the N-230 between Vielha and Bossòst. A track in good condition allows us to get there. As it is stated in the book 'Era mineria dera Val d'Aran' (Joan Santamaria, Elisa Ros and Jordi Gavalrà, Conselh Generau d'Aran) in 1951 215 worked there, with 7,530 meters of internal galleries and 40 tipping skips. Nowadays the building of the engine room is the meeting point for visitors and in that area old buildings such as the foreman's house or the munitions dump can be discovered. Regarding the cable railways and other transport installations there is little left, although some rests of the upper part of the old cable railway are still there to see. The restoration works of the galleries allow for a safe visit to the galleries, a highlight to get to know better this cultural heritage of Val d'Aran.

No doubt, a route in the surroundings of these mines and a visit to Mina Victòria shall be one of the most appealing formulas to share a cultural and unique experience of Val d'Aran. Because the cultural heritage is part of the treasures hidden in the Valley.

Marcel Hirscher

Announced last September that he was leaving competition with a list of achievements difficult to beat, after having conquered the last eight editions of the World Cup. He now wants to enjoy life and his recent fatherhood.

Marcel Hirscher is leaving competition. At age 30 and after a sport career full of accomplishments and success, he now wants to enjoy his family, his recent fatherhood and a life beyond the sacrifice entailed by the fact of belonging to the alpine skiing elite. The Austrian skier has set the bar high, very high. It is very difficult that someone can repeat his hegemony after having won the last eight editions of the overall alpine skiing World Cup with a total of 20 Crystal Balloons between the overall and the different modalities, in addition to two gold medals in the Winter Olympic Games and other five in the World Championships. This is his last interview.

SM. Have you been competing your whole life? Are you scared of the life you'll lead now that you have left competition?

MH. Yes... I have been skiing my whole life long. I am not scared but I am very curious. Finding new challenges shall be very interesting!

SM. What feeling is left in you after having announced and you are leaving competitive sport and seeing

that you have been the unassailable leader of the World Cup for the last eight years?

MH. I am proud whenever I think of it.

SM. Do you know what you are going to do now? Lasse Kjus created his own clothing brand, Didier Cuche is a commentator on TV, María José Rienda has devoted himself to politics...

MH. I am no sure yet... too many options.

SM. Now you shall have more time for your hobbies. What are they?

MH. Motor sports and also kayak.

SM. Do you like cooking?

MH. I prefer eating hahaha.

SM. Your favorite dish?

MH. Enjoying a good steak any time.

SM. Returning to your hobby where did you learn to ride a motorbike?

MH. When I was younger with my father and my friends. Along the years I got more and more engaged and nowadays it is one of my favorite hobbies.

P.60

P.61



SM. Do you have a motorcycle?
MH. I used to but not anymore...

SM. But last year you had the chance of trying a KTM of MotoGP. What does one feel when riding a racing motorcycle like this?

MH. It is very difficult to compare it to any other thing. The speed, acceleration, power are unique. It is somehow similar to competition skiing: one needs to have a good feeling for the tracing of the curves.

SM. In the past Michael Schumacher said we would rather prefer that his son would play golf, but if he wanted to be a racing driver he would support him as a good father.... This season Mike has already won his first F2 race, the prelude of Formula 1. Would you like your son to compete in skiing or would you rather prefer that he practiced any other sport?
MH. If he happens to like skiing I shall support him, of course, but I shall definitely not pressure him to compete. In spite of all the good things alpine skiing brings with it, it is a very hard sport.

SM. Do you know Baqueira Beret?
MH. To be honest I must say no, I have heard of it in several occasions but I have never been there.

SM. If you hadn't been a skier, what would you have liked to be?

MH. Probably practicing any other competition sport. I like competing with others and prove that I can be good at anything.

SM. Did you have an idol when you were a small child?

MH. I have always admired my father but if you are talking about World Cup skiers mainly Austrian skiers, above all Hermann Maier. But of course also Didier Cuche, Alberto Tomba, Bode Miller ... where should I stop?

SM. In which kind of snow did you feel better when competing?

“I guess I was born for skiing. Nobody gave me a key or told me how to do it, but somehow I managed to find a way”

MH. It really did not make a difference to me. Along the years, my team and I discovered how to achieve the best performance in any condition. I personally enjoy hard snow/ice.

SM. How important is skiing equipment in races?

MH. It is one of the most important things and definitely one of the things in which I was working the most. The success I have achieved along the years is only possible if you have the best equipment.... and of course if you know how to use it.

SM. What is your favorite race?

MH. There are so many good races all around the world, but of course races in Austria were always special for me.

SM. How many days were you away from home during the year?

MH. Since I have the opportunity to train a lot close from home, I was only away during races. Depending on the race and calendar around 60 or 70 days.



SM. How did you keep yourself motivated against the preseason routine, the season...?

MH. To be honest.... I really don't know. I imagine that it was the motivation to be the best and even more motivation to be the best possible.

SM. Did you find it very hard to get away once the season had ended?

MH. The truth is that I could relax both when I was skiing and when I was not. But certainly, when a season ended I liked traveling and getting away. It was not important which sport I turned to in order not to think about skiing.

SM. Out of all of the Crystal Balloons you have, which is the most important for you?

MH. Each Crystal Balloon is a good sign of the hard work done, of all the things I have had to give up in order to be there at the top, and they are of course also a great experience. That is the reason why I would not like to have to choose among them: all eight overall ones and the 20 I have in total!

SM. Where do you think the key for having managed to be so competitive for so long is?

MH. I guess I was born for it. Nobody gave me a key or told me how to do it, but somehow I found the way. Motivating myself is part of my personality. A quite nice combination to work as a professional athlete.

SM. You have always mastered the more technical disciplines but not as much the speed ones.

MH. Yes, I needed a lot of courage to ride that fast. But deep inside, as a professional rider and skier, you know how to manage it somehow. I also knew it and found my way to do it.

SM. If you were asked to highlight any of your qualities as a skier, what would those be? And at a personal level?

MH. Knowing what I want, where my limits are and how to go beyond them. Honestly I wouldn't differentiate between Marcel as a professional skier and as a person.

SM. What advice would you give to young skiers?

MH. That they find the correct combination between listening to themselves and following the advice of others.

SM. During all these years, have you ever felt lazy about having to go up to the pistes or to get up early?

MH. Of course, every now and then. But I am quite disciplined, so I did it anyway.

SM. And you have always been bound to the trademark Atomic.

MH. Always, from the very beginning. My first pair of skis were Atomic and the first ones of my son also. It has been a life-long relationship that I appreciate much.

Era Escòla, the experience that makes us come together



P.64

Days are shorter, it gets dark earlier and trees adopt different shades, a sign that a new season is about to arrive with incipient vibrations that announce more extraordinary days with all of you.

Since 1964 hundreds of instructors have been trained in Era Escòla, a wealth-generating institution in the sport training world in Baqueira Beret, a great school specialized in Alpine and Nordic skiing, in addition to Snow and Telemark. Its perseverance and dedication have allowed it to be a referent thanks to a staff that has always managed to be up to date with the latest teaching methods and techniques. Era Escòla was the origin of everything and the excitement of the instructors has been increasing and increasing from the very beginning. The enthusiasm for teaching and sport have remained intact.

The school managing team has also adapted to new technologies by creating a user-friendly quick web, with online courses and improvements and products tailored for the different needs.

Baqueira Beret surprises every season with its novelties and investments that add extra motivation and energy to instructors. The ever-lasting marks learners leave in instructors of the school with the longest tradition in the resort are very gratifying. One of the goals of Era Escòla is consolidating the relationship with those friends that visit it since over 50 years ago.

Private lessons

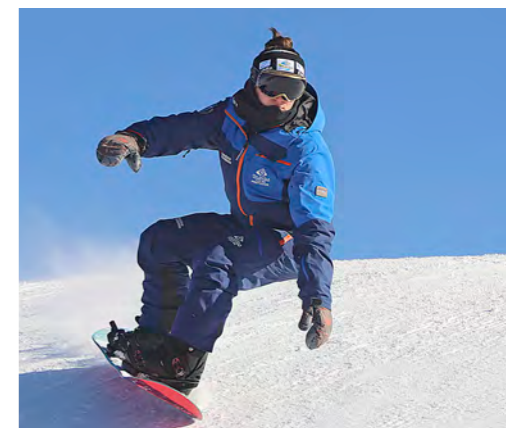
Instructors, fully engaged with the school's goals take during the season continuous learning courses. It is highly important



to keep on adapting to new trends so as to offer skiing classes with the necessary quality and guarantee.

Private lessons are customized since normally they are given to 1 or 2 learners, except in those cases in which a number of persons due to their affinity decide to have a lesson together.

They are characterized by their more specific attention to just those 1 or 2 learners, for practicing specific exercises that are more demanding or for improving a technical movement. It is also advisable to have a professional at your disposal to show you the resort and share good moments.



P.65



Ski Camp, more than just a club, a family

It was over 15 years ago that Ski Camp started its adventure in which a few instructors started a great job, making of skiing a fun discipline ideal to learn among friends from the introduction at the early age of 4 years.

The teaching strategy and versatility allow skiers to adapt to any circumstance of the trail or the weather, pushing them to be better sportmen/women each season, during weekends or hollidays.

Besides this, other activities such as snow, snowshoes, etc., distributed among Baqueira, Beret and Bonaigua make the Ski Camp a different enjoyable club.

We do hereby thank our sponsors Grupo Catalana Oc-

cidente and Santander Private Banking. Their engagement and support to the school in Valle de Arán has always been an important extra to go on with their training activity.

The presence of our collaborators Seidor and Northweek, together with the new incorporations this season Flow Check, SK8 CAM and Volkswagen add prestige to the school's project thanks to their renowned trademarks, being the latter the official sponsor of Ski Camp.

Era Escòla wishes you marvelous days in Baqueira Beret full of spectacular descents with fully engaged instructors who, with you, will make the board quiver under your feet.

Our greatest hope is to be there at your side for many seasons to come.

See you at Galerías Ruda local 7, Baqueira 1800, Beret 1850 or in Bonaigua! Happy season 2019/2020

Era Escòla
www.eraescola.com
Tif: +34 902 218 228





ERA ESCÒLA
 BAQUEIRA BERET
 desde 1964

*Follow our
Ski Slope!*








www.eraescola.com
info@eraescola.com
 Tel. +34 902 218 228



Sponsors:



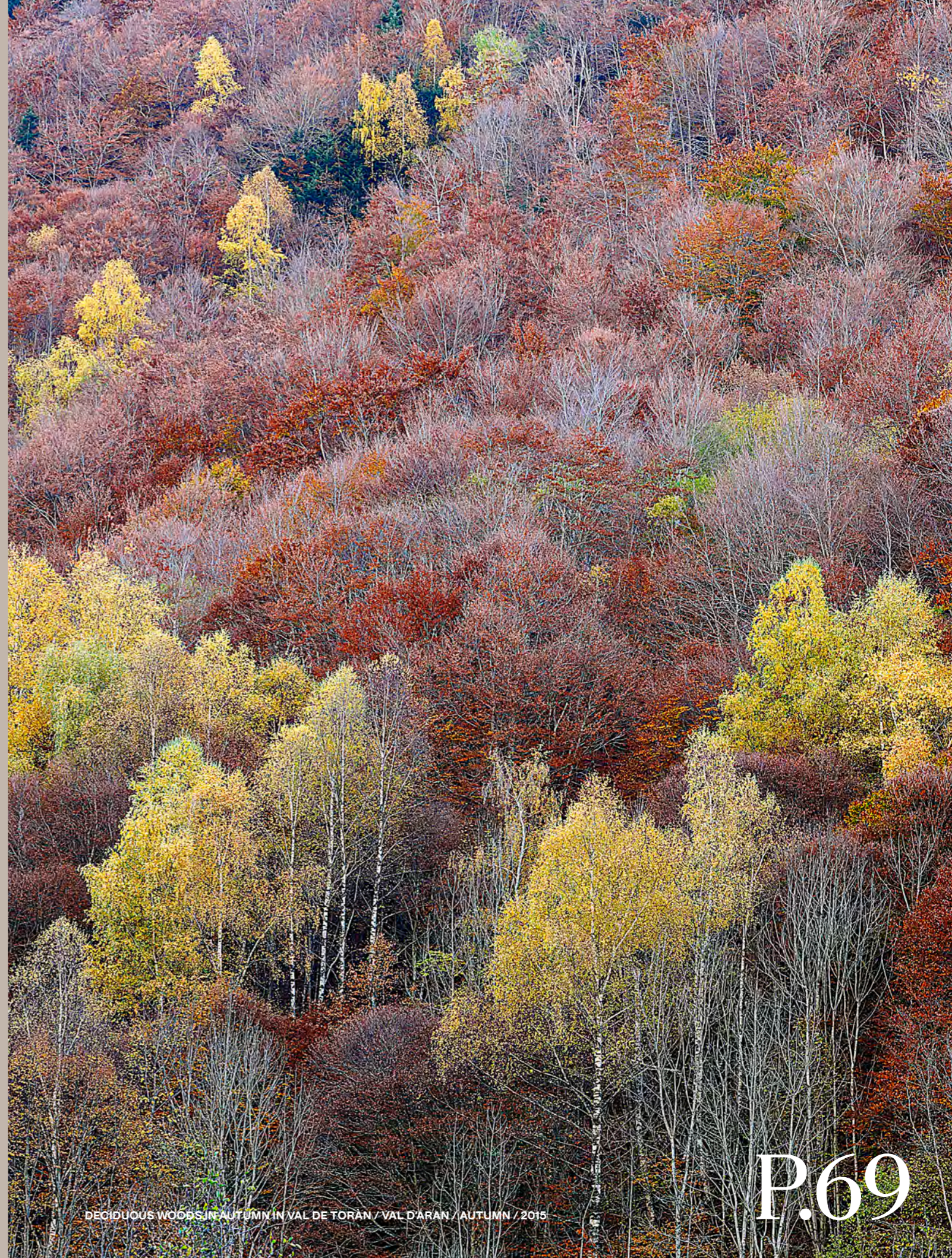
Official sponsor
Ski Camp

We discover an astonishing Val d'Aran through the lens and sensitivity of Oriol Alamany.

A unique valley



P.68



DECIDUOUS WOODS IN AUTUMN IN VAL DE TORAN / VAL D'ARAN / AUTUMN / 2015

P.69



Each year Val d'Aran undergoes an extraordinary transformation: deciduous trees change the color of their foliage and mountains start getting covered by the snow of the first snowfalls.

P.70

MOUNTAIN RANGE ANETO-MALADETA AND COLL DETH HORO / VAL D'ARAN / AUTUMN / 2008



When I was working in the preparation of the book "Aran, nature and culture", I did a wander and I spent the night in the ruins of the Liat mines to have the opportunity to take pictures in that remote area.

P.71

ESTANH (POND) DE PICA PALOMÈRA / VAL D'ARAN / SUMMER / 2003



In midwinter accessing certain areas of the Valley is rather difficult, but landscapes are spectacular. The last warm lights of the day in the mountains of the mountain range Beret contrast with the cold shade that surrounds the background of the Valley.

Your Baqueira / Beret guide



The Baqueira Spirit is shared. And the first step for this is to share with you the services and basic information of the station. We have put together in these pages everything you will need to live the ski and the unique experiences that await you this winter in Baqueira Beret.

P.74

P.75

Ski schools

Ready to better yourself? Downhill skiing, snowboarding, telemark, heli-skiing, skiing for people with disabilities, back-country skiing. Whether you are a beginner or perfecting your technique... More than 500 professional experts in 25 schools. Private classes, groups and courses. A whole complex and effective system at your disposal: love the sport that never ends.

ERA ESCOLA

www.eraescola.com
info@eraescola.com
Central +34 902 218 228
Ruda +34 973 645 561
Baqueira 1,800 +34 973 253 286
Beret +34 973 253 054
Bonaigua +34 618 605 865

SKI TECNO CUÑAT

Baqueira 1,500 +34 973 645 111
Vielha +34 973 642 772

ARÀNEU

Ski, snowboard and telemark school
www.araneu.com
escuela@araneu.com
Baqueira 1,500 +34 615 012 060
Esterrí d'Àneu +34 615 012 060

COPOS SCHOOL

www.copos-ski.com
school@copos-ski.com
Betren +34 973 640 024
Baqueira +34 973 645 404
+34 626 575 384

CALAFATE SKI CENTER

www.calafateskicenter.com
info@calafateskicenter.com
Baqueira, Tanau +34 973 645 148

COTA 1700 S.C.P.

www.cota1700.com
Baqueira, Tanau
+34 973 645 725

PROCENTER BAQUEIRA

www.procenterbaqueira.com
Baqueira, Val de Ruda Shopping Centre, 5C
+34 973 645 979
+34 622 363 515

BAQUEIRA BRITISH SKI SCHOOL

www.bbskischool.co.uk
Baqueira +34 609 965 913
+34 973 645 446

CUYLÁS SCHOOL

www.cuyilas.com
school@cuyilas.com
Baqueira, Val de Ruda Shopping Centre, 11
+34 973 644 759

SKI CLASS

www.skiclass.net
info@skiclass.net
Vielha +34 619 050 809

ANTÁRTIDA. Ski school

www.antartidaescuelaesqui.es
info@antartidaescuelaesqui.es
+34 635 092 697

DEPORTUR ADVENTURE SKI

www.deportur.com
deportur@deportur.com
+34 973 647 044

SKICENTER BAQUEIRA

School and ski reception
www.skicenterbaqueira.com
info@skicenterbaqueira.com
Baqueira 1,500 +34 973 119 012
Head office in Madrid
+34 912 785 097

LANDING SNOWBOARD SCHOOL

www.landingsnowboard.com
hola@landingsnowboard.com
Vielha +34 626 921 036

ESCOLA J. MOGA

www.deportesjmoga.com
escola@deportesjmoga.com
Baqueira 1,500 +34 973 645 838
Val de Ruda Shopping Centre
+34 973 644 719
+34 605 963 780

SKIMASTER & ADVENTURE

www.skimasteradventure.com
info@skimasteradventure.com
Elurra Shopping Centre. Edificio Eguzki, local 004 C. 25539 Betren, Vielha
+34 973 640 647
+34 618 427 083

FREE MOUNTAIN

Ski, snowboard and telemark school
www.freemountain.es
info@freemountain.es
Baqueira, Tanau 1,700
+34 973 644 761
+34 665 610 303

SKI ARAN.

Ski and snowboard school
www.aranski.com
escolaaranski@gmail.com
Av. deth Pas d'Arró, 48, Vielha
+34 973 641 580
+34 682 668 405

ÉCOLE SKI BAQUEIRA

www.escueladesqui.baqueira.com
info@escuelaskibaqueira.com
+34 973 092 700

SKIART.

Ski and snowboard school
www.skiartbaqueira.com
info@skiartbaqueira.com
+34 697 602 408
+34 648 452 689

KIDS Baqueira

www.kidsbaqueira.com
info@kidsbaqueira.com
+34 609 230 715

AIARASMI

Ski and snowboard school, mountain and snow guides
www.aiarasmi.com
info@aiarasmi.com
+34 630 060 296

THINK WHITE

www.thinkwhite.es
coral@thinkwhite.es
+34 620 819 981 - Coral Galofre

MAMMUT Ski School & Mountain Guides

www.mbaqueira.com
ski@mbaqueira.com
+34 617 525 952

VIP INSTRUCTORS BAQUEIRA

www.vipinstructorsbaqueira.com
info@vipinstructorsbaqueira.com
+34 666 209 224

MONITOR MOUNTAIN SPORTS

Ski and snowboard school and snow guides
escuela@monitorbaqueira.com
www.monitorbaqueira.com
Edificio Mauberme, bajos, 25598 Baqueira
+34 973 645 273
+34 683 383 051



Ski Service

Perhaps one of Baqueira Beret's greatest secrets is its Ski Service: find out more about everything we have to offer.

Ski rental: downhill, Nordic, snowboarding, sleds, skimo, telemark.

Ski storage by the day or week.

Repair workshop. Sale of accessories and personalised service.

SKI EQUIPMENT RENTALS, STORAGE AND CARE CENTRES

Núcleo Baqueira 1,500

Hotel Montarto (1,500)

Ruda 1,500 (2 shops)

Beret 1,850

Bonaigua 2,072

Bosque 1,800

(Only ski lockers and shop)

EQUIPMENT RENTAL AND SKI STORAGE:

www.baqueira.es

skiservice@baqueira.es

Tel. +34 973 639 023

The places in the mini courses taught by instructors of the expert Era Escòla ski school are limited; however you can book its classes with other schools. Where you opt for one of our mini courses, we recommend you book as far in advance as possible.

Gastronomy

Time for a break? To regain your strength? A snack?

Fancy sitting down to eat while taking in the serene mountain atmosphere and sun...?

Be amazed with the variety of restaurants, cafés and bars that await you throughout your stay.

Fresh, healthy, light suggestions that are always delicious.



1,500

- Borda Lobato by Ron Barceló
- Deli Baqueira

IN HOTEL MONTARTO (1,500)

- La Perdiu Blanca Restaurant
- Piano Bar Montarto
- Wine Bar Viña Pomal
- Drinkery Pub

NÚCLEO RUDA 1,500

- Häagen Dazs Baqueira

BAQUEIRA

- Baqueira Bar 1,500
- Info-Café
- Cinco Jotas Grill Baqueira 1,800
- Bar terrace 1,800
- Pàrrec terrace 1,800
- Bosque Self-Service
- Corner Café Bosque
- Pàrrec terrace Bosque
- Bar / Restaurant 2,200 - New
- Pàrrec terrace 2,200
- Moët Winter Lounge

BERET

- Pla de Beret Restaurant
- Er Audeth Self-Service
- Bar Er Audeth
- Audi quattro Bar terrace
- Barralh de Blanhiblar
- Pàrrec Dossau

BONAIGUA

- Pàrrec Argulls
- Cafeteria Bonaigua
- Bonaigua Restaurant
- El Refugi San Miguel Restaurant

200m from Bonaigua 2072

- Cap del Port Restaurant

1 km from the beginning of the Peülla chairlift

- Verge de les Ares Restaurant

Après ski: much more than the best snow

When the snow is over, the Baqueira spirit continues.

Because the skiing experience in Baqueira Beret is much more than the best quality snow.



24 h Reservations

Your stay and all the services, just a call or a click away.

1.

We suggest you book as soon as possible on www.baqueira.es. Booking online or by phone at +34 973 639 000.

2.

In order to confirm your reservation a credit card number is required as caution. You should use your reservation number or your booking reference at any time.

3.

You will receive our confirmation e-mail with your user and password to have access at your web zone and be able to manage your reservation as you wish: modifications, cancelations or paying your reservation can be made throughout this access. Make sure all your data is correct and if you have any questions, please, contact us.

4.

If you make the payment of your reservation before your date of arrival by any of the procedures available you could print your vouchers for all services you've hired.

5.

If your booking includes either ski passes, ski lessons or meal tickets, your express delivery services can conveniently let them at the reception desk of your hotel or apartment with no additional costs.

6.

If your booking includes acomodattion + ski passes, your covered free parking in Ruda.



5

Reasons to book with
Baqueira Beret Travel Agency
www.baqueira.es
or www.viajes.baqueira.es

We offer the best available rates.

In a click or phone call your booking will be confirmed.

Our staff knows all about the resort.

We offer 7,200 beds in hotels, apartamentos and chalets.

With Baqueira Beret's guarantee.

Lowest price guaranteed

Baqueira Beret Travel Agency

Booking centre +34 973 639 000 / viajes@baqueira.es

Exclusive offers

Total flexibility.
No minimum days booking
(depending on availability)
prices per person/day.

Ski pass with special prices
depending on season and after
5 days of skiing if you start on
Monday or from 6 and 7 days
regardless of the start day
of your ski pass.

Check out our accommodation
offers: early booking,
longer stays...



Ski/snowboard course options

Alpine / Snowboard: 3, 4 or 5 days (3 hours), Monday to Friday.

Schedule: course in Baqueira (9:45-12:45)
and in Beret (11:00 - 14:00)

2 days weekend (3 hours/day), Saturday and Sunday

Schedule: Course in Baqueira (10:00 to
13:00).

**Group classes for adults and children 6+.
Beginners classes start Mondays.
Groups of 4 (minimum) to 10 people.
Not for children under 6 with special ski
pass.**

Meeting points to start the classes:

- Baqueira 1800: opposite the Era Escòla
ski school.
- Beret 1850: opposite the Era Escòla
ski school.

Special options for children aged 4-5 and children's snow parks

Baby Alpine Skiing Course at Baqueira: 5, 4 or 3, days (3 hours/day), Monday to Friday.

Introduction to skiing for kids aged 4-5.
Small groups of 4-6 learners per instructor.
Times: Course in Baqueira (9.45 - 12.45)
Meeting point: Era Escòla ski school at
Baqueira 1,800.

Children's park + skiing classes: 5 days at Baqueira 1,800.

Ideal combination for kids aged 4-5:
Includes skiing classes + children's park
+ lunch.
Full day, Monday to Friday (9.45 - 16.00)
Meeting point: children's park, in Baqueira
1800.

Playgrounds Baqueira 1,800 and Beret 1,850

For kids aged between 2.5 and 6.5.
Hours:
Full day (9:30-16:30).
Half day:
Morning (9:30-12:45)
Afternoon (13:15-16:30)

Ski and snowboard equipment rental

Forget about carrying ski equipment.
Book your equipment at the time of
your booking.
Our rental centres are at the base of
the ski resort.

Make your ski equipment reservation
with Viajes Baqueira Beret and benefit
from almost a 20% discount.

Express delivery

Pay the balance of your booking before
the date of arrival and you will receive
your ski passes and/or food vouchers
(if you have included these services)
at the reception of your reserved
accommodation.

Activities

- Guided tour of the resort; Monday
and Tuesday at 10.30.
- Meeting point at Baqueira 1800.
- Every week: end of course race.
Classification by categories.
- Party and prizegiving every Friday at
Baqueira 1,800 and Beret 1,850.
- Pre-registration: picnic, cultural visit,
snowshoeing, sleigh ride with dogs
or horses.

2019 / 2020 Season Calendar

Opening day: November 30th 2019
Closing day: April 13th 2020

Promotion season

From 30/11 to 4/12
From 8/12 to 19/12
From 22/03 to 04/04

Low season

From 20/12 to 21/12
From 06/01 to 06/02
From 08/03 to 17/0

Mid season

From 05/12 to 07/12
From 22/12 to 25/12
From 07/02 to 07/03
From 18/03 to 21/03
From 05/04 to 13/0

High season

From 26/12 to 05/01

Ski / Snowboard prices

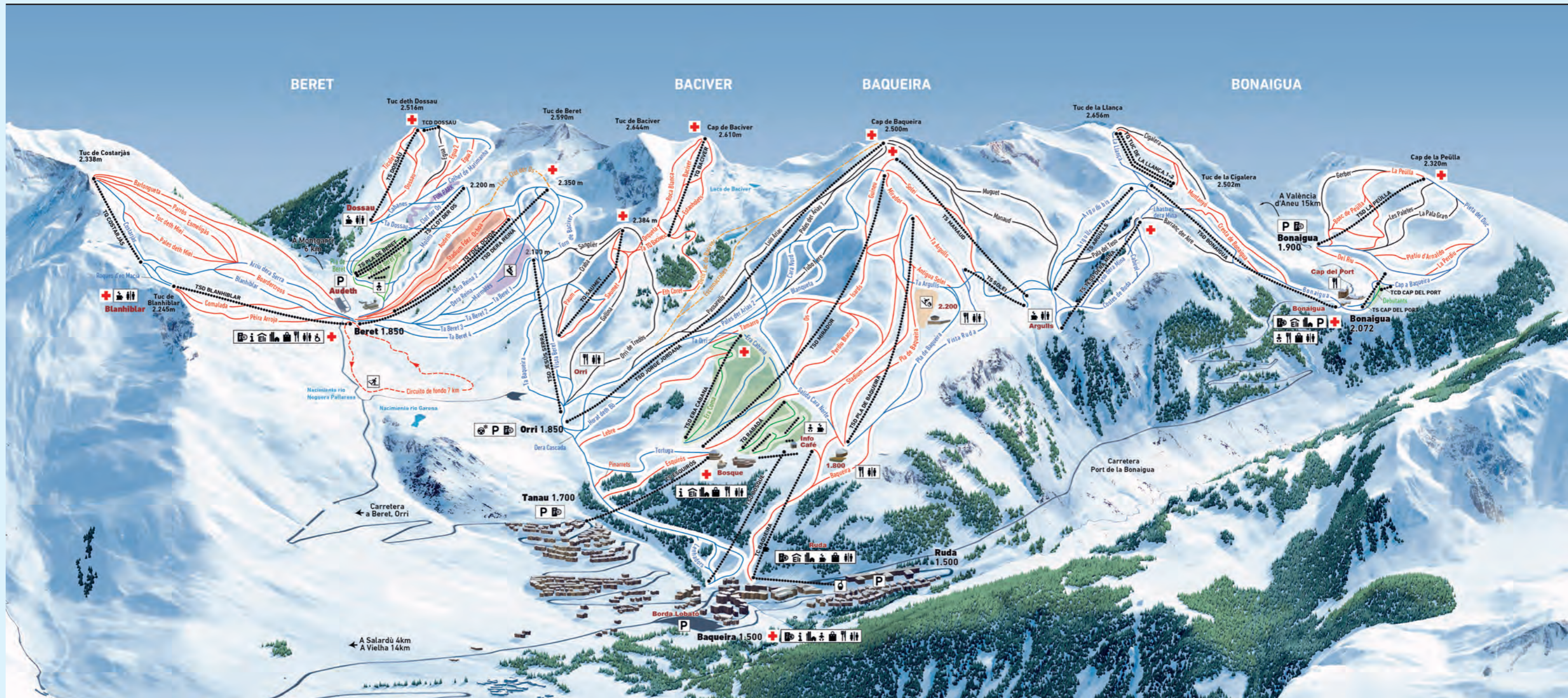
SUPPLEMENTS

	PROMOTION	LOW	MID	HIGH
5 DAY COURSE (3 hours a day, Monday to Friday)	150,00	155,00	155,00	160,00
ALL THE SEASONS				
4 DAY COURSE (3 hours a day, Monday to Friday)		140,00		
3 DAY COURSE (3 hours a day, Monday to Friday)		127,50		
2 DAY COURSE (3 hours a day, Saturday and Sunday)		82,00		
BABY SKI 5 DAYS (3 hours a day, Monday to Friday)		220,00		
BABY SKI 4 DAYS (3 hours a day, Monday to Friday)		185,00		
BABY SKI 3 DAYS (3 hours a day, Monday to Friday)		155,00		
SNOWBOARD BAQUEIRA 5 DAYS (3 hours a day, Monday to Friday)		200,00		
SNOWBOARD BAQUEIRA 4 DAYS (3 hours a day, Monday to Friday)		165,00		
SNOWBOARD BAQUEIRA 3 DAYS (3 hours a day, Monday to Friday)		130,00		

Consecutive days.

Prices are in euro. VAT included.





167 Km snow trails

And a lot of secrets to discover

- 167 skiable kilometres
- 112 ski runs: 6 green (5 km), 43 blue (76 km), 46 red (61 km), 17 black (20 km).
- 3 itineraries (5 km)
- 7 km of cross-country skiing track
- Snowpark, Slalom Stadium, FunPark, and Ski Kronos
- Freeride Zone
- 36 ski lifts: 1 gondola lift (9 seats), 19 chairlifts (10 express chairlift 3x6, 7x4 and 9 fixed grip 6x3, 3x2), 9 ski lifts (5 ski lifts, 2 double ski lifts, 2 rope lifts) and 7 magic carpets.
- Carrying capacity: 61,024 people/hour
- VTMH: 18,567*
- Maximum height: 2,610 m
- Minimum height: 1,500 m
- Vertical drop: 1,100 m
- Skiable area: 2,273 ha
- 710 snow cannons
- 15 slope preparation machines

Transport capacity x gradient (of each ski lift)
 * VTMH = $\frac{1.000}{\text{gradient}} = \text{Capacity of resort} = 18,567 \text{ skiers}$

Information signs

- Lift tickets
- Information
- Parking
- Toilets
- Disabled toilets
- SOS Centre
- Parracs, Bars and Barral
- Restaurants
- Shops
- Nursery
- Ski Rental
- Ski and Snowboard schools
- Cross-country skiing
- Snowpark
- Ski Kronos
- Snow drive circuit

Ski lifts

- TC** Gondola lift
- TSD** Express chairlift
- TS** Chairlift
- TQ** Ski lift
- TCD** Rope lift
- CT** Magic carpet

Ski runs

- Very Easy
- Easy
- Difficult
- Very Difficult
- Extreme Difficulty
- Itinerary
- Cross-Country Circuit
- Snowpark, Boardercross and FunPark
- Slalom Stadium
- Beginners' area
- Ski Kronos

Val d'Aran

Prices per person/day in accommodation and breakfast, and double room.

In apartments, accommodation only.



HOTEL MONTARTO**** +34 973 639 001



BAQUEIRA 1,500.
At the base area.
www.montarto.com

From 98,00 €

HOTEL TUC BLANC*** +34 973 644 350



BAQUEIRA 1,500.
At the base area.
www.hotelucblanc.com

From 97,50 €

HOTEL CHALET VAL DE RUDA**** +34 973 645 258



BAQUEIRA 1,500.
At the base area.
www.hotelvalderudabaqueira.com

From 130,00 €

APARTAMENTOS MULTIPROPIEDAD +34 973 644 422



BAQUEIRA 1,500.
At the base area.
www.multibaqueira.com

APTO. (4 PERS.)

From 68,00 €

APARTAMENTOS SOLNEU +34 973 644 274



BAQUEIRA 1,500.
At the base area.
www.solneubaqueira.com

APTO. (4 PERS.)

From 67,50 €

HOTEL AC BAQUEIRA SKI RESORT**** +34 973 645 961



RUDA 1,500.
Next to the gondola.
www.ac-hotels.com

From 131,00 €

APARTAMENT BAQUEIRA +34 973 639 027

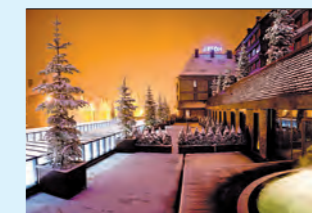


BAQUEIRA 1,500.
At the base area.
apartament@baqueira.es

APTO. (4 PERS.)

From 62,00 €

HOTEL VAL DE NEU*** GL** +34 973 635 000



RUDA 1,500.
Next to the gondola.
www.hotelbaqueiravaldeneu.com

From 127,50 €

Prices per person/day in accommodation and breakfast, and double room.

In apartments, accommodation only.

HOTEL HIMÀLIA BAQUEIRA** +34 973 635 300**



RUDA 1,500.
Next to the gondola.
www.himaliabaqueira.es

From 98,00 €

APARTARENT APARTAMENTOS RUDA 1,500 +34 973 639 027



RUDA 1,500.
Next to the gondola.
apartarent@baqueira.es

APTO. (6 PERS.)

From 74,00 €

APARTARENT CHALET PLETA BAQUEIRA +34 973 639 027



BAQUEIRA 1.600.
1100 m from the Baqueira 1,500 chairlift.
apartarent@baqueira.es

CASA (8 PERS.)

From 72,50 €

HOTEL MELIÀ ROYAL TANAU *** +34 973 644 446**



BAQUEIRA 1,700.
At the base area.
www.melia-royal-tanau.com

From 132,00 €

RAFAEL HOTELS BY LA PLETA*** +34 973 645 550**



BAQUEIRA 1,700.
400 m from the Baqueira 1,700 chairlift.
www.lapleta.com

From 130,00 €

HOTEL CHALET BASSIBE** +34 973 645 152**



BAQUEIRA 1,700.
200 m from the Baqueira 1,700 chairlift.
www.aa-hoteles.com

From 104,00 €

APARTARENT APTOS. NIN DE BERET/FLOC DE NEU +34 973 639 027



BAQUEIRA 1,700.
200 to 700 m
from the Baqueira 1,700 chairlift.
apartarent@baqueira.es

APTO. (6 PERS.)

From 70,00 €

HOTEL EIRA SKI LODGE +34 973 645 112



BAQUEIRA 1,700.
200 to 700 m
www.eiraskilodge.com

From 125,00 €

HOTEL DE TREDÒS** +34 973 644 014**



TREDÒS.
2 km from the Baqueira 1,500 chairlift.
www.hoteldetredos.com

From 79,00 €

RVHOTELS ORRI* +34 973 646 086**



TREDÒS.
2 km from the Baqueira 1,500 chairlift.
www.hotelhusaorri.com

From 65,00 €

HOTEL PETIT LACREU* +34 973 644 142**



SALARDÚ.
4 km from the Baqueira 1,500 chairlift.
www.hoteleslacreu.com

From 84,00 €

HOTEL LACREU +34 973 644 222**



SALARDÚ.
4 km from the Baqueira 1,500 chairlift.
www.hoteleslacreu.com

From 82,00 €

Rafaelhoteles by La Pleta 5*

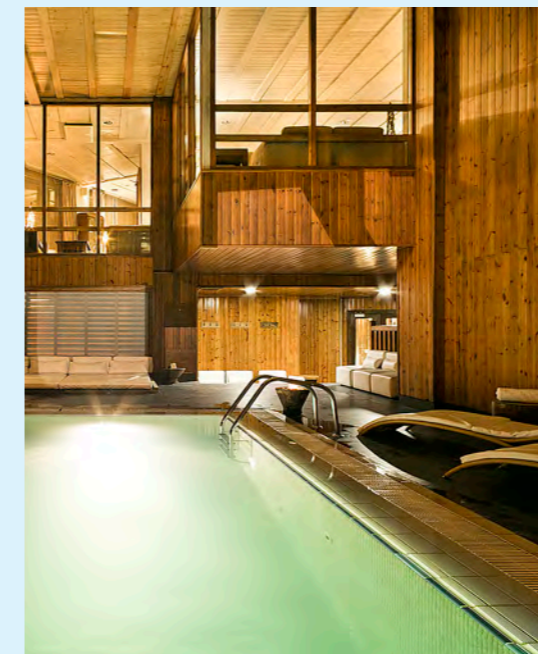
Live a luxurious experience enjoying an authentic 5 stars personalized service. With just 68 rooms and from the first touch at the Hotel, its team will offer you an attentive, close, homey and thorough service in all the details, offering the best and most comfortable stay for you and your family. The hotel counts with different kind of rooms as family rooms, suites, superior suites and many more.

It stands out its location in a natural environment at 1700 altitude and really close to Esquíros chair lift to which you can access with private transportation, without agglomerations or waiting time in winter season.

Occitania Spa, besides its water facilities, offers a large range of treatments based in natural products from the region.

Needs to be highlighted its large gastronomic offer with different alternatives: Del Gel al Foc, traditional cuisine with typical local dishes. La Racletterie with the best Swiss cheese. Sushi Restaurant with Japanese cuisine and show cooking and Petita Borda, Mediterranean cuisine with more light and casual dishes.

Other services: hair salon, gym, children's playroom, ski storage and boots dryer, cigar bar with an exquisite selection of the best liquors and a large cigar cellar.



Reservations:
Ctra. Baqueira a Beret, s/n
25598 Baqueira, Lérida
Tel. +34 973 645 550
www.lapleta.com
reservas.lapleta@rafaelhoteles.com

HOTEL GARONA** +34 973 645 010



SALARDÚ.
4 km from the Baqueira 1,500 chairlift.
www.hotelgaronasalardu.com

From 75,00 €

HOTEL DETH PAÍS** +34 973 645 836



SALARDÚ.
4 km from the Baqueira 1,500 chairlift.
www.hoteldethpais.com

From 75,00 €

HOTEL SNÖ MONT ROMIES** +34 973 645 820



SALARDÚ.
4 km from the Baqueira 1,500 chairlift.
www.montromies.com

From 78,00 €

HOTEL COLOMERS** +34 973 644 556



SALARDÚ.
4 km from the Baqueira 1,500 chairlift.
www.hotelcolomers.com

From 75,00 €

HOTEL ERA CUMA I* +34 973 645 017



SALARDÚ.
4 km from the Baqueira 1,500 chairlift.
www.hoteleracuma.com

From 76,00 €

HOTEL ERA CUMA II* +34 973 645 017



SALARDÚ.
4 km from the Baqueira 1,500 chairlift.
www.hoteleracuma.com

From 79,00 €

AUVERJA ERA GARONA * +34 973 645 271



SALARDÚ.
4 km from the Baqueira 1,500 chairlift.

From 62,00 €

HOTEL SEIXES*** +34 973 645 406



BAGERGUE.
6 km from the Baqueira 1,500 chairlift.
www.hotelseixes.com

From 84,00 €

APARTHOTEL ES DE DON JOAN*** +34 973 645 751



UNHA.
5 km from the Baqueira 1,500 chairlift.
www.aranweb.com/esdedonjoan

APTO. (6 PERS.)

From 58,00 €

HOSTAL ESCUILS** +34 973 646 069



UNHA.
5 km from the Baqueira 1,500 chairlift.
www.hostalescuils.com

From 64,00 €

PARADOR DE ARTIES**** +34 973 640 801



ARTIES.
7 km from the Baqueira 1,500 chairlift.
www.parador.es

From 98,00 €

HOTEL-SPA CASA IRENE**** +34 973 644 364



ARTIES.
7 km from the Baqueira 1,500 chairlift.
www.hotelcasairene.com

From 98,00 €

Hôtel Spa Casa Irene

Casa Irene is a must in Val d'Aran, an icon of seriousness and tradition, with its over 40 years' experience. A splendid building with its classical cathedral ceiling is the prelude of a relaxing and captivating stay. The typical wooden decoration enhances the cozy atmosphere fruit of the pioneering work of Irene in the Valley.

Its rooms are the best place to get a rest after a long skiing day, since they are completely equipped offering a great sense of warmth. The tea parlor or the living room with fireplace are the best spots to enjoy the company of family and friends, whereas the gastronomic restaurant is the entrance door to a world of intense sensorial perceptions that delight our smell and

palate. The spa area, with all kind of services, including the massage cabin, caps the dream stay in Val d'Aran.

For those who want to celebrate their conventions and banquets in a special place, Casa Irene offers its clients in Es Bordes dera Artiga, an exclusive space for each moment, always with the service, care and quality that have made its restaurant in Arties famous.

Casa Irene is located in the village of Arties, in Naut Aran, surrounded by a privileged environment and wrapped up by the typical Aranese constructions that make up this well-known town in Val d'Aran.



Reservations:
C/ Major, 22
25599 Arties,
Val d' Aran (Lleida)
Tel. +34 973 644 364
www.hotelcasairene.com
info@hotelcasairene.com

Val d'Aran Hotel and apartment guide

Prices per person/day in accommodation and breakfast, and double room.

In apartments, accommodation only.

HOTEL EDELWEISS** +34 973 644 423



ARTIES.
7 km from the Baqueira 1,500 chairlift.
www.edelweissarties.com

From 74,50 €

APARTAMENTOS DETH CAMIN REIAU +34 973 644 289



ARTIES.
7 km from the Baqueira 1,500 chairlift.
www.caminreiau.com

APTO. (5 PERS.)

From 82,00 €

APARTAMENTOS VILAGARÓS +34 973 641 250



GARÓS.
10 km from the Baqueira 1,500 chairlift.
www.hotelvilagaros.com

APTO. (6 PERS.)

From 79,00 €

HOTEL VILAGARÓS**** +34 973 641 250



GARÓS.
10 km from the Baqueira 1,500 chairlift.
www.hotelvilagaros.com

From 80,00 €

HOTEL CASA ESTAMPA** +34 973 640 048



ESCUNHAU.
12 km from the Baqueira 1,500 chairlift.
www.hotelcasaestampa.com

From 66,00 €

RVHOTELS TUCA**** +34 73 640 700



BETREN/VIELHA.
13 km from the Baqueira 1,500 chairlift.
www.hotelhusatuca.com

From 71,00 €

HOTEL ÇÒ DE PIERRA*** +34 973 641 334



BETREN/VIELHA.
13 km from the Baqueira 1,500 chairlift.
www.hotelpierra.com

From 71,00 €

HOTEL GRAN CHALET*** +34 973 640 952



BETREN/VIELHA.
13 km from the Baqueira 1,500 chairlift.
www.hotelgranchalet.com

From 74,50 €

CASA CHIN BETREN +34 73 641 160



BETREN/VIELHA.
13 km from the Baqueira 1,500 chairlift.
www.casa-chin.com

From 79,50 €

HOTEL BERET *** +34 73 640 535



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelberet.com

From 68,00 €

PARADOR DE VIELHA**** +34 973 640 100



VIELHA.
16,2 km from the Baqueira 1,500 chairlift.
www.parador.es

From 93,00 €

HOTEL TRYP VIELHA BAQUEIRA**** +34 973 638 000



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.melia.com

From 90,50 €

Val d'Aran Hotel and apartment guide

Prices per person/day in accommodation and breakfast, and double room.

In apartments, accommodation only.

HOTEL SPA ACEVI VAL D'ARAN**** +34 973 643 233



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.acevihotels.com

From 80,00 €

HOTEL FONFREDA** +34 973 640 486



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelfonfreda.com

From 72,00 €

HOTEL ETH SOLAN*** +34 973 640 204



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelethsolanvielha.com

From 72,00 €

HOTEL RIU NERE*** +34 973 640 150



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelriunere.com

From 69,00 €

HOTEL ETH POMER*** +34 973 642 888



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelpomer.com

From 69,00 €

HOTEL ALBARES*** +34 73 640 081



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelalbares.com

From 69,50 €

HOTEL TURRULL*** +34 973 640 058



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelurrull.com

From 71,00 €

HOTEL ARAN LA ABUELA** +34 973 640 050



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelaran.net

From 77,00 €

HOTEL HUSA UROGALLO** +34 973 640 000



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelhusaurogallo.com

From 68,00 €

HOTEL VIELLA** +34 973 640 275



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelviella.com

From 64,00 €

LAC HOTELS VIELHA** +34 973 640 075



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.lachotelsvielha.com

From 67,00 €

HOTEL ORLA** +34 73 642 260



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelorla.com

From 65,50 €

Val d'Aran Hotel and apartment guide

Prices per person/day in accommodation and breakfast, and double room.

In apartments, accommodation only.

HOTEL LA BONAIGUA** +34 973 640 144



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotellabonaigua.com

From 69,00 €

HOTEL EL CIERVO** +34 973 640 165



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelesciervo.net

From 87,00 €

HOSTAL ES PRADETS** +34 973 643 098



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hostalpradets.es

From 68,00 €

HOTEL OSTAU D'ÒC** +34 973 641 597



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.ostaudoc.com

From 77,00 €

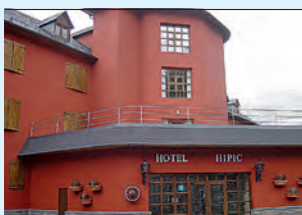
HOTEL RIBAETA** +34 973 643 863



VIELHA.
14 km from the Baqueira 1,500 chairlift.

From 70,00 €

HOTEL HÍPIC* +34 973 640 888



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hotelhipic.com

From 62,50 €

PENSIÓN CASA VICENTA** +34 973 640 819



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.pensioncasavicenta.com

From 65,50 €

APARTHOTEL ETH PALAI +34 973 643 220



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.ethpalai.com

APTO. (5 PERS.)

From 68,00 €

APARTHOTEL LA VALL BLANCA** +34 973 643 024



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.lavallblancavielha.com

APTO. (3 PERS.)

From 64,50 €

SUITE APARTHOTEL ET SPA ETH REFUGI D'ARAN*** +34 973 643 002



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.elrefugiodearan.com

APTO. (4 PERS.)

From 67,00 €

APARTAMENTOS SERRANO +34 973 640 150



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.apartamentosserrano.com

APTO. (3 PERS.)

From 64,00 €

APARTHOTEL NOU VIELHA +34 973 641 390



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.hulothoteles.com

APTO. (3 PERS.)

From 60,50 €

Val d'Aran Hotel and apartment guide

Prices per person/day in accommodation and breakfast, and double room.

In apartments, accommodation only.

APARTAMENTS DES DE TON II +34 639 394 288



VIELHA.
14 km from the Baqueira 1,500 chairlift.
www.apartamentosalvaldearan.com

APTO. (4 PERS.)

From 65,00 €

APARTAMENTOS / HOSTAL RURAL CASA REY +34 626 823 792



VILAC.
18 km from the Baqueira 1,500 chairlift.

From 79,00 €

HOTEL TIERRAS DE ARAN*** +34 973 086 030



BETLAN.
18 km from the Baqueira 1,500 chairlift.
www.tierrasdearan.com

From 81,00 €

HOTEL PENHA**** +34 973 640 886



PÒNT D'ARRÒS.
20 km from the Baqueira 1,500 chairlift.
www.hotelpenha.com

From 84,50 €

HOTEL GARONA** +34 973 648 246



BOSSÒST.
30 km from the Baqueira 1,500 chairlift.
www.hotelgarona.com

From 68,00 €

HOSTAL TINA* +34 973 647 431



BOSSÒST.
30 km from the Baqueira 1,500 chairlift.
www.latrastiendabossost.es

From 71,00 €

HOTEL JUAN CANEJÁN** +34 973 648 031



LES.
32 km from the Baqueira 1,500 chairlift.
www.hotelcanejan.com

From 70,00 €

HOTEL TALABART* +34 973 648 011



LES.
32 km from the Baqueira 1,500 chairlift.
www.hotelalabart.com

From 81,00 €

APARTAMENTOS/HOSTAL RURAL CASA MOLINE** +34 659 901 870



ANETO.
28 km from the Baqueira 1,500 chairlift.
www.casamoline.com

APTO. (5 PERS.)

From 63,00 €

Vall d'Àneu Pallars Sobirà

Prices per person/day in accommodation and breakfast, and double room.
In apartments, accommodation only.

HOTEL LA MORERA*** +34 973 626 124



VALÈNCIA D'ÀNEU.
15 km from the Bonaigua 1,900 chairlift.
www.hotel-lamorera.com

From 80,50 €

HOTEL LO PALLER** +34 973 626 129



VALÈNCIA D'ÀNEU.
15 km from the Bonaigua 1,900 chairlift.
www.lopaller.com

From 69,00€

APTO. LUXURY HOUSE VALÈNCIA D'ÀNEU +34 649 566 886



VALÈNCIA D'ÀNEU.
15 km from the Bonaigua 1,900 chairlift.
www.clubvipbaqueirapallars.com

APTO. (4 PERS.)

From 63,50 €

HOTEL TRAINERA*** +34 73 626 177



ESTERRI D'ÀNEU.
18 km from the Bonaigua 1,900 chairlift.
www.hoteltrainera.com

From 75,00 €

HOTEL VALL D'ÀNEU** +34 973 626 292



ESTERRI D'ÀNEU.
18 km from the Bonaigua 1,900 chairlift.
www.hostalvalldaneu.com

From 66,00 €

HOSTAL VALL D'ÀNEU** +34 973 626 097



ESTERRI D'ÀNEU.
18 km from the Bonaigua 1,900 chairlift.
www.hostalvalldaneu.com

From 61,50 €

POSADA D'ÀNEU B&B** +34 973 626 401



ESTERRI D'ÀNEU.
18 km from the Bonaigua 1,900 chairlift.
www.posadaneu.com

From 68,50 €

PENSIO LACREU** +34 73 626 437



ESTERRI D'ÀNEU.
18 km from the Bonaigua 1,900 chairlift.
www.pensiolacreu.com

From 65,50 €

Prices per person/day in accommodation and breakfast, and double room.
In apartments, accommodation only.

APTO. LUXURY HOUSE ESTERRI D'ÀNEU +34 649 566 886



ESTERRI D'ÀNEU.
18 km from the Bonaigua 1,900 chairlift.
www.clubvipbaqueirapallars.com

APTO. (6 PERS.)

From 63,50 €

HOTEL POLDO*** +34 973 626 080



LA GUINGUETA D'ÀNEU.
21 km from the Bonaigua 1,900 chairlift.
www.hotelpoldo.com

From 86,50 €

HOTEL CASTELLARNAU*** +34 973 622 063



ESCALÓ.
24 km from the Bonaigua 1,900 chairlift.
www.hotelcastellarnau.com

From 79,50 €

HOTEL ROYA** +34 973 624 040



ESPOT.
30 km from the Bonaigua 1,900 chairlift.
www.hotelroya.net

From 66,50 €

HOTEL RIBERIES**** +34 973 622 051



LLAVORSÍ.
35 km from the Bonaigua 1,900 chairlift.
www.riberies.com

From 70,00 €

HOTEL RESTAURANT PESSETS & SPA*** +34 973 620 000



SORT.
49 km from the Bonaigua 1,900 chairlift.
www.hotelpessets.com

From 80,00 €

APARTAMENTOS PESSETS - ADELAIDA +34 973 620 000



SORT.
49 km from the Bonaigua 1,900 chairlift.
www.hotelpessets.com

APTO. (4 PERS.)

From 59,00 €

APARTHOTEL/HOTEL PEY** +34 973 620 254

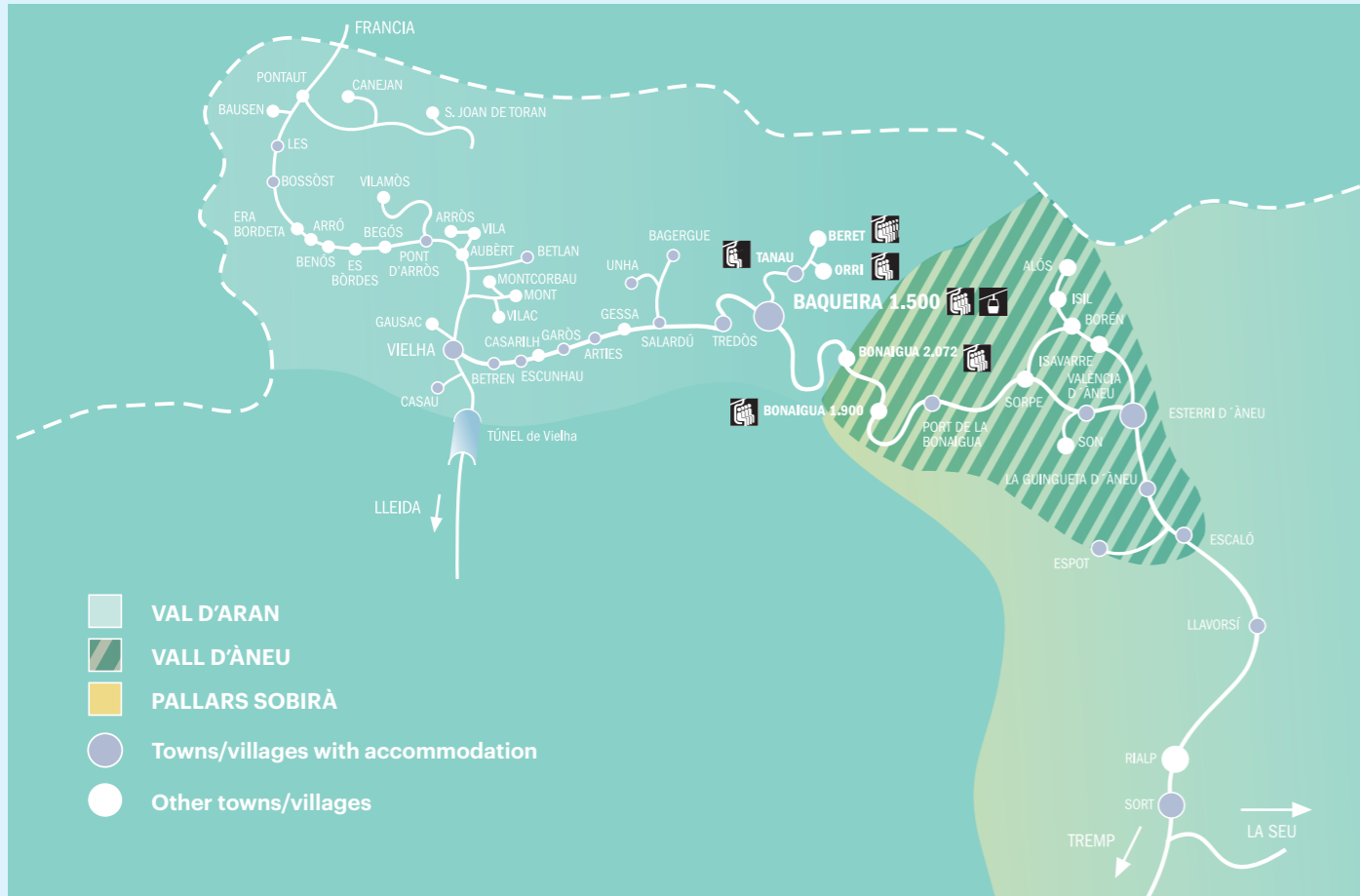


SORT.
49 km from the Bonaigua 1,900 chairlift.
www.aparthotelpey.com

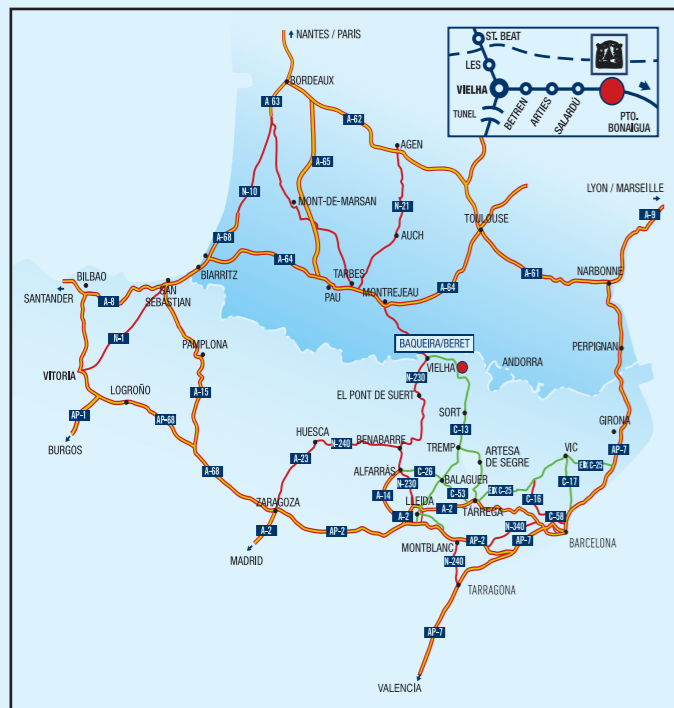
APTO. (5 PERS.)

From 54,00 €

Map of the villages of Val d'Aran, Vall d'Àneu and Pallars Sobirà.



How to get



We can offer private transportation from Barcelona and toulouse airports to resort. Please inquire about it.

BUS TO VAL D'ARAN

Check bus timetables at our offices for different towns in Val d'Aran to Baqueira Beret (base ski area).

SPAIN

FROM BARCELONA AIRPORT (325 km)

Via AP-2 Motorway Barcelona – Lleida > Toulouse - Vielha A14 - Almenar - Benabarre - Pont de Suert - Val d'Aran.

FROM LLEIDA/ALGUAIRE AIRPORT (157 km)

Alguaire > N-230 Alfarràs - Benabarre - Pont de Suert - Val d'Aran.

FRANCE

FROM TARBES AIRPORT (160 km)

Motorway A-64 towards Toulouse > Montrejeau exit 17> Saint-Béat > Spain Val d'Aran.

FROM TOULOUSE AIRPORT (166 km)

Motorway A64 Toulouse towards> Montrejeau exit 17 Saint-Béat > Spain Val d'Aran



1.- Applicable Legal Regulations

The contract, of compulsory compliance for both parties in the terms provided there in, is made up of the clauses contained within the General Terms and Conditions published in this programme/brochure, which complete and develop specific applicable legislation without contravening it, and include specific stipulations that are agreed to between Agency and Consumer. The aforementioned make up a "combined travel" contract, given that there in, a group of previously scheduled and offered services are included as a complete price, or are also planned upon customer request at a complete price.

Acquiring or taking part in travel indicated within the programme/brochure entails consumer express acceptance of each and every one of the General Terms and Conditions, which are automatically considered as being incorporated to the contract, without being individually indicated in writing there in.

2.- Organisation

The organisation of this combined travel was carried out by **VIAJES BAQUEIRA BERET**, Company Tax Code **A - 25051053**, with registered address at **Afores s/n, 25598 Salardu**, Licence - Title **GC - 26 MD**.

3.- Reservation and Reimbursement

When registering or reserving, a valid credit card number is required as a caution for either the booking payment or cancellation charges that must be applied. Reservation confirmation will be carried out via email or fax before finalizing the contract. If you pay the balance before the travel start date, the customer will receive the documentation (of ski pass, meal tickets) at the hotel reception through the Delivery Express service. Reservations may be made at www.baqueira.es, at any of the Baqueira Beret offices or through your travel agency.

Prices indicated in the programme/brochure include current indirect taxes, valid at the time of brochure publication. Should VAT variations be introduced, these shall be automatically attributed to the customer, except if this occurs 20 days before the travel start date where the customer may choose to cancel travel with the right to receive payment refund. The refund will always be carried out at the agency where the booking was completed. There will be no refund for services contracted but not voluntarily used by the customer. Skiing is a tourist and sports activity carried out outdoors on high mountains that may be affected by adverse weather. This may require partial closure of the resort, in which case there will be no refund or reduction in part of the price of any services hired. Only if the resort is completely closed will ski passes, equipment hire, classes and food services on the slopes be refunded. Accommodation will not be refunded under any circumstances.

Refunds of services due to accidents on slopes will be carried out according to the price calculation of individual services. It is essential to present the corresponding medical certificate to the Resort offices and to return the ski pass within the subsequent 24 hours.

4.- The Combined Travel Price includes:

Accommodation during 7, 6, 5 nights, 2 weekend nights or Flexi Ski with a minimum of 3 nights, in hotels or apartments, according to the type chosen, that are identified within this brochure as:

- BB:** Bed and Breakfast
- HB:** Half Board (accommodation, Breakfast and Dinner that does not include drinks)
- A:** Only accommodation.

Ski pass for unlimited use of lifts in Baqueira and Beret skiable areas that are open at the time, for 6 days, 5 days 2 weekend nights or Flexi Ski during reserved dates. Ski pass days is consecutive and it can not be longer than the number of accommodation days plu one day.

See description of different package types at the pages 30 and subject to dates indicated in seasonal calendar.

The Flex Ski type allows you to organise your stay (upon availability) with complete liberty of dates from 3 nights in a hotel

and 3 ski pass days. These prices are calculated per person and per night.

The price does not include ski tuition, which are supplementary. Spaces in ski courses taught by instructors at the veteran Era Escola Ski School are limited, not withstanding the fact that you may sign up for courses at other schools. If you decide to choose our courses, we recommend that you book them as soon as possible. You must begin on the course start date and no changes/cancellations may be carried out once the course has begun. The ski pass does not include accident insurance which covers skiing. See optional ski accident insurance, which must cover the same period as skiing days. A new regional tourist tax has been implanted, it will be collected at the end of the stay in hotels or appartaments. As a general rule, a strict criterion of literalness is adhered to, meaning that any item not specifically stated as being included in the travel price is not included there in.

All shown prices by Viajes Baqueira Beret are official, except due to a typing mistake.

All Viajes Baqueira Beret S.A.U. invoices include VAT under the Special System for travel agencies. If you would like VAT itemised under the General System in your invoice, please tell us by emailing viajes@baqueira.es before the final date of your stay or the service you have hired.

Once the invoice has been issued, it can't be amended to change the VAT system used (art. 52 of Royal Decree 1624/1992, of 29 December).

5.- Cancellations or date changes

At any time, the customer may cancel requested or contracted services, with a right to a refund of the quantities paid, both with regard to the total price or the deposit previously provided. However, the Agency will withhold the following items as compensation. Cancellation fees arising on the part of the accommodation will correspond to those indicated by each provider. For other services they shall be as follows: Chalets/houses and Appartments Ruda 1500 have 100€ extra fee cancellation in case that it occurs 45 days prior to arrival date.

You can see our cancellation charges when you make your booking. They will also be stated when we confirm it.

6.- Important information about hotels and appartments

Current legislation has established the official tourist category and the existence of individual and double rooms. In some of these rooms, a third or a fourth bed may be provided, as long as the use of this bed is always made known and consented to by the persons occupying the room. This unspoken agreement occurs only when customers have been previously notified of this particular circumstance, with the room being recorded as a triple or quadruple within all copies of the reservation and in the final travel documentation.

Check-in times at hotels and appartments/houses will be from 5:00 p.m. on the day of arrival and rooms must be vacated before 11:00 a.m. on the day of departure, except for 5-day stays with departure dates on Fridays at 2:00 p.m. We ask you to inform your accommodation if you plan to arrive after 9:00 p.m. Please respect these times to avoid any inconveniences that may be difficult to solve.

You are not allowed to bring animals to hotels or appartments, except with express authorisation from the establishment.

For appartment rentals, the customer is completely and exclusively responsible for correctly declaring the amount of persons occupying the apartment, without leaving out children of any age. The apartment administration may deny admittance to persons who have not been declared, and no claim may be made to this effect. The total amount of spaces in an appartment or chalet/casa corresponds to the number of available beds, which may be double beds, bunk beds, sofa beds and single beds. In some cases, extra beds and cots may be provided when requested by customers, although the published price will not include this supplement.

The customer must pay a deposit to the appartment reception for potential damages.

Appartments are ready to be occupied with linen and household items corresponding to the number of reserved spaces. Daily cleaning service except for kitchen. The Multipropiedad and

Solneu appartments do not have a cleaning service on Sundays or public holidays. Apparthotel Eth Palai does only clean from 7 nights. The appartments Pessets, Luxury House Valencia d'Aneu and Esterrri d'Aneu don't include cleaning.

The rental of Nin de Beret/Floc de Neu, Ruda 1500 Appartments and Chalets/Casas does not include electricity, heating or firewood consumption, which will be charged upon customer check out. The customer must pay a deposit for potential damages. Key collection will occur during office hours at the time and place indicated in the programme/brochure of each establishment.

Check the caution amount required for appartments. In the event that supervening circumstances occur that impede the availability of the selected appartment the user will be relocated in an appartment of equal characteristics, without the right to receive compensation for this concept.

7.- Special Conditions for Children

Given the diversity of treatment towards children, depending on age, type of establishment, date of travel, etc., viewing each establishment's conditions is recommended, which will generally be applicable when the child is sharing a room with two adults. Maximum established age is 11 years old. There are hotels that offer free accommodation for children under 11 years old, in this case the client will pay directly to the hotel the services that have used.

Children under 6 years old and adults over 70 years old have special prices for ski pass if they have previously indicated age through official documentation (passport). Children ski pass age is from 6-11, both included.

8.- Liability

The Organising Travel Agency and Final Vendor of the Combined Travel, with regard to the obligations that correspond to the travel management environment, will respond to the good execution of obligations within the contract with the consumer, regardless of the fact that the aforementioned obligations require execution by them or other service providers, notwithstanding the Organising Agency's right to take action against the same, always within the limits established in the General Terms and Conditions and in applicable legislation. When the consumer notes non-execution or faulty execution of contracted integral travel services in situ, he/she must immediately notify the provider of said services, within a period of 48 working days before the Organising Agency, so that the latter may take appropriate measures. Failure to notify the Organising Agency will mean the consumer will be liable to prove breach of contract execution before the Organiser or the Tourism General Management and/or applicable tribunals, given that outside this term, it will be impossible for the Organising Agency to verify the truthfulness of the allegations, as well as to reach a satisfactory solution for all involved parties.

Should the decision reached not satisfy the customer, he/she may file a claim within one month of the return date, before the Organising Agency through the Vendor Agency, highlighting the fact that a claim was made within 48 working hours after an issue occurred. However, filing any claim with regard to the contract does not exempt customers from payment of travel.

9.-

To solve any controversy related to the interpretation, application or execution or the services contained in the present document, especially those derived from an accident, both parties agree to submit to the jurisdiction of the Court of Vielha.

10.- Validity

Program valid from December 2019 to April 2020. Edited August 2019.



#espiritubaqueira

BAQUEIRA BERET OFFICE

Afuera s/n, 25598 Baqueira
e-mail: viajes@baqueira.es

Information and bookings:

8:00 to 19:00.

MADRID OFFICE

Hermosilla, 1 (corner with
Paseo de la Castellana)
28001 Madrid
e-mail: madrid@baqueira.es

Information and bookings:

Monday to Friday
9:30 to 13:30
and 16:00 to 19:30.

**VOYAGES BAQUEIRA BERET
IN TOULOUSE**

39, Rue Pharaon. 31000 Toulouse
e-mail: toulouse@baqueira.fr
Mobile: 00 33 534 337 630

Information and bookings:

Monday to Thursday, 9:00. to 13:00
and Friday 9:00. to 13:00 and
14:00 to 17:00.

Update snow conditions report:

+ 34 973 639 025

**Emergencies on the
ski runs helpline:**

+ 34 973 639 050

www.baqueira.es

www.viajes.baqueira.es

e-mail: viajes@baqueira.es
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BOOKING CENTRE:

+ 34 973 639 000

All photographs have been taken
at the Baqueira Beret ski resort.
Photos: J. Alonso, J. M.ª Trull (Foto Tur),
Photofloc y N. Elias



BAQUEIRA/BERET S.A.