

GASTRONOMY

We are a restless family, wine wasn't going to be our only passion



TRAIBUENAS HONEY

Our jars of honey hold a LIVING product, an exquisite honey born from a strong philosophy of environmental care. It captures the atmosphere of Traibuenas, where bees, vineyards, olive trees, and native flora and fauna coexist in a balanced and unique ecosystem.

Vineyard:
El bosque de Traibuenas



Elaboration

Surrounded by vineyards, olive trees, rosemary, thyme, lavender, and holm oaks, our Traibuenas bees work with an incredibly diverse pollen, resulting in a spectacular honey full of subtle nuances. We harvest only a few times a year, allowing the honey to mature in the hive until the perfect moment.

Tasting notes

Amber-colored honey with a floral aroma and complex herbal notes. On the palate, it is rich and balanced, with hints of Mediterranean scrub and dried fruits. Its creamy texture and hive maturation add depth and persistence.

Pairing

Perfect to pair with aged cheeses, natural yogurt or dried fruits. Also complements herbal teas, artisanal bread or as a finishing touch on roasted meats.