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No 21

ARTEVINO

MAGAZINE

ELENA ARZAK



EST.  1987

People need labels.
Here you can see an old lady,
or a woman who has lived her
life to the full, who loves music
and has always fought against
abuse and stupidity.

She is far, far from conventio-
nal. People like her inspire us -
we like to break stereotypes
and that's something we want
to show in our wines. There's
no better way to surprise.



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Still think you know us?

WWW.IZADI.COM

IZADI

ARTEVINO

EST. — FAMILY WINERIES — 1987

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ARTEVINO FAMILY WINERIES
Herrería Travesía II, 5 - 01307 - Villabuena de Álava
T. +34 945 609 086 - www.artevino.es

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Artevino Family Wineries
marketing@artevino.es

Original design and layout:
Artevino Family Wineries
diseño@artevino.es

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Alejandro Francia

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¿DO YOU STILL THINK YOU KNOW US?

“THE DETAILS ARE NOT THE DETAILS. THE DETAILS MAKE THE DESIGN” (CHARLES EAMES)

In this issue, published just before the Christmas holidays, one of the most intense periods for a winery (second only to the marathon harvests), we would like to mention **a project that has been simmering over a slow fire**. With almost 40 years in business, you are probably all familiar with our parent winery, Izadi, which was founded in 1987 in a small village in Rioja Alavesa.

Since then, you can imagine the countless adventures the brand has been through, both at home and abroad. Nevertheless, and this is the question we wanted to raise, there are **values that have remained unchanged since the first stone was laid** and that year's vintage was harvested.

In our to-do list for 2023, we wanted to look back at the history of Izadi. Almost without realising it, this exercise generated four ideas that have guided our winery over the last four decades. Beyond categorisations and descriptions, beyond Izadi being the contemporary wine that will eventually become a classic, **we identified the values that define the brand and make it what it is:**

Curiosity. From the very beginning, this has been one of the driving forces to keep moving forward and exploring, reinterpreting our territory and offering new wine concepts. For example: Larrosa Rosé (a pioneer of Provençal rosés), El Regalo (one of the first wines in the Viñedos Singulares category in Rioja) or Izadi Selección Blanco (the only white with the six local grape varieties).

Sensitivity. This is evident in our painstaking attention to detail, the satisfaction of doing things well, with professionalism and empathy, seeking to bring out the best in each and every one of us.

Respect. For the environment and our surroundings, for those who came before us and those who will come after us. Izadi means nature and that says a great deal about our commitment to sustainability (example: Wineries for Climate Protection).

Hospitality. A value inherited from our origins in the restaurant business, where the desire to please is inherent to the host's nature. For us, wine tourism was, is and will always be a strategic and integral part of our activity. We like people.

After this revelation, we want you - customer, supplier, friend - to be a part of it when you hold a bottle of Izadi in your hands. That is why we are sporting a new identity, with our triangle divided into four parts, each referring to the values mentioned above. Although you may have noticed them, we had not yet given them a name. Perhaps this is where the second part comes in: **do you think you know us well enough?**

We invite you to broaden your mind and take a closer look at what Izadi is all about. As we have done so far, we promise that we have a lot to offer you. We are sure that there are many details that you are not aware of; they **will make you question certain stereotypes** about Rioja, about wine and about life in general. Details are important because they define who we are and who we want to be.

www.izadi.com



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Living up to the name Arzak is no easy task. Because of what it means in gastronomy, because of what Spanish and Basque cuisine owes to it, and because it is still growing. This time, the responsibility rests on the shoulders of Elena, who takes the reins of the culinary temple with serenity, determination and respect. Juan Mari remains on board, but without the rigours of the day-to-day work. Regardless of her surname, Elena is, after the retirement of Carme Ruscalleda, the only woman at the helm of a restaurant with three Michelin stars -in short, the leading female figure at the top of Spain's gastronomy.



Elena, what does it mean to be an Arzak? It represents an ongoing saga, the culinary heritage of a territory, a family and their restaurant. It is a great responsibility, but at the same time a very satisfying one, because I feel very comfortable in the Arzak atmosphere that has been created.

At the moment, what's Juan Mari and what's Elena in your restaurant? I spent seven years abroad, studying at the German Hotel School and then working as a trainee in countries such as England, France and Italy. Since my return, I have been working alongside my father for 30 years, so it has been a smooth transition. I have been able to enjoy all the stages, from my arrival to my maturity. As my father has got older, I have taken on more of a management role, although he still goes to the restaurant, albeit on a more limited basis. One thing to bear in mind is that I grew up in the same family, so we always ate the same food, whatever was cooked at home. Besides, our tastes are quite similar. We are often asked to taste sauces, separately, and we usually agree. It's very

"SUCCEEDING IS 50% METHOD".

interesting. The truth is that although my father is very modern, I'm from a different generation. There are some differences: I like dishes with fewer ingredients and I also like desserts with less sugar.

How fascinating this coincidence of tastes. Elena, is there a genetic component that defines chefs? In other words, are chefs born or bred? There are great chefs who don't come from a family of chefs. I think there are some genetic components, but unless you train them, they will never develop. In my case, perhaps the element I inherited is passion.

Arzak, like other restaurants in San Sebastian, is part of the so-called "nouvelle Basque cuisine" which, paradoxically, after more than four decades, is no longer really new. Is there room for another revolution? I was very young when that happened. It was very interesting because at that time there were a lot of chef friends of dad's coming in and out of the house. They had a lot of confidence in what they were doing. I really admired how committed they were because they had a cause to fight for. We are the result of that revolution, but revolutions don't have to be forced, they happen naturally. They did us a great favour in terms of giving cuisine its rightful place, correcting what was wrong and opening up a wide range of flavours and aromas. Although we are the result of that, I think we have all evolved in very different ways. Each of us has a different personality, we are less uniform than they used to be. Even though our restaurants are in the same territory, we are very, very different. There is more diversity now.

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For all the talk about diversity, Arzak is the only three-star restaurant that has a woman at the helm. There are more and more women coming through, and I am very happy about that, because fine cooking should not be reserved for men only. I must also say that I have never felt any differences, I have always been treated in a very egalitarian way. It is a question of time for all women to move forward and I am sure we will see it soon.

What sacrifices did Elena have to make to take the reins of the family restaurant? I knew from day one where I wanted to be - it was a personal choice and I feel very comfortable with it. Both my father, who was willing to let me make many dishes, and the team were very receptive to the changes I introduced: changes in the crockery, in the uniforms... They wanted to be involved in the changes and that made me feel that this was the place where I needed to be.

Starting a restaurant from scratch is complicated, but you can make it your own. However, taking on the task of running something so established must be quite an undertaking. How did Elena Arzak handle it? It's not easy, that's for sure. I really admire people who create a restaurant from scratch because they are taking a big risk, but continuing a legacy is extremely complicated. I decided to continue the project on a voluntary basis and I am tremendously satisfied. From the summers when I was cleaning baby squid in the restaurant, to coming back after seven years of training, I knew exactly what I wanted and I have enjoyed the journey immensely.

Running a restaurant is not just about cooking. The pandemic hit the whole hospitality industry hard, so I had to do a crash masters in finance. The advantage was that I had an excellent financial director, María Eguía, who helped me make important decisions. I have to say that I admire finance people more and more. Creativity fades quickly when the company is not doing well financially (she jokes).

Speaking of the pandemic, have you noticed a change in diners' attitudes towards fine dining? Actually, yes. It took a while to get started because of the uncertainty, but then there has been an incredible boom in the number of people visiting restaurants. People are really looking forward to enjoying themselves and they have full confidence in us to meet their expectations. During the pandemic, people probably bought premium products to enjoy at home, good wines, and went a step further in recognising what a good experience is.

Now they're looking for the kind of experience that happens in a restaurant like Arzak.

When it comes to culinary experiences, is there still room for innovation? Since prehistoric times, people have needed to innovate in order to feel alive, free and to have their own identity. Creativity is always needed. You often go round and round doing the same thing, and it's true that we go through creative crises, but there's always something that comes along and changes things. That happens when you make dishes, but you must make them in an orderly way, with a method, recording each step, organising, rather than doing things randomly. If you have a good system, like the one we've put in place in the lab, you'll come up with more ideas.

In fact, you were told off by your father for not writing down a recipe. Did this happened again? I have to admit that it did. Old habits die hard. The first time was over fried chickpeas. I cooked nine different kinds and only one was crispy. My father liked the dish, but because I hadn't written it down, the next day I couldn't remember which chickpea was the good one. And last time I did something similar with some peppers.

So how important is method to achieve success? Probably about 50%, because you can achieve a lot with a bit of organisation. Maybe that comes from my education at a German school and cooking school.

Obviously, there is something extra about having three Michelin stars... Of course it is very demanding, it requires excellence in all areas, from the kitchen to the mise en scene, to the team. And that cannot fail any day, it has to be consistent in every service.

Arzak's wine cellar is also worth mentioning. Wine has always been very important in our home, even in my grandmother's time. Later, my father also considered it very important. That's why we have a team of sommeliers (Mariano, Lucía, Sua and José Antonio) who share the passion for wine that has always been present in the restaurant. I have learnt as much as I can about wine (in Lucerne, in Bordeaux...), but my focus is on cooking, so I rely on a team that can manage such a diverse range of products. I really admire wineries and how each one offers something different.

It is clear that Elena is passionate about cooking, but what else would she have liked to do for a living? Tourism. To be honest, I've always liked interacting with people. I'm not kidding when I say that I was nervous in the dining room at first, but now I feel very relaxed. In my case, age and experience have given me the freedom not to feel the pressure of what other people might think.

By Iván Pérez.

Izadi wins 'Best of' award in wine tourism

Bodegas Izadi has won the prestigious 'Best Of' award in the 'Sustainable Wine Tourism Practices' category, presented by Great Wine Capitals, the international association representing the world's leading wine regions. The jury, formed by leading culinary professionals, tourism agencies and specialised journalists, selected the winners of this international award from among 23 candidates. The panel awarded Bodegas Izadi this recognition for its "wine tourism activities, as well as for its commitment to its surroundings and for raising awareness of its authenticity and its natural and cultural heritage." The judges also praised Villabuena on Wheels, "an initiative that showcases the singularity of this village and its most special vineyards, such as El Regalo, which is visited on electric bicycles to enjoy a picnic in a plot planted in 1936 and farmed organically, with the utmost respect for its unique and inimitable character." Given its origins in gastronomy, hospitality is part of Izadi's corporate ethos. The company has actively invested in an enterprising wine tourism department, offering a range of unique, intimate and carefully designed experiences, with a common goal: respect for the environment. This principle extends to all areas of the company, which three years ago achieved the Wineries for Climate Protection certification, making Izadi one of the most committed wineries to preserving the planet.



News



Artevino travels to China

Last October, Artevino travelled to the Asian country to present its new products and meet with importers and opinion leaders. The Spain Top Wines 2023 tour visited major Chinese cities such as Beijing, Chendgu, Shenzhen and Shanghai.

Wine & Roses lands in México

The Larrosa trilogy, which celebrates the Garnacha grapes selected by Izadi in Rioja, was presented to consumers and influencers in an event that combined entertainment and enjoyment around these wines. In the centre of Mexico City, Izadi hosted the first of a series of workshops focusing on Garnacha, flowers and gastronomy for more than 100 people. Lalo Antón, CEO of Artevino, acted as master of ceremonies.



Villacreces celebrates International Wine Tourism Day

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To mark International Wine Tourism Day, which was held on the second weekend of November, Finca Villacreces doubled the number of tours of the winery to accommodate anyone who wanted to visit the estate. The bodega also organised a music terrace in its wine bar for visitors who enjoyed autumn in the heart of Ribera del Duero's Golden Mile, when the vineyard takes on its winter look. In addition, and thanks to the support of Ibéricos Alhándiga, guests were treated to a tasting of cured charcuterie from Salamanca.

First edition of Artevino day

Artevino Family Wineries held its first Artevino Day, when staff from the company's four wineries came together to enjoy a day of 'team building'. The event was held at El Granero de San Francisco, a unique building surrounded by a colourful field of lavender. It was a day that included a variety of activities that helped everyone working at Artevino to get to know each other better outside the workplace, while strengthening values such as team spirit, empathy and solidarity. The day ended with several surprises, including a live musical performance by the local band Hotel Ruido.



Flor de Vetus, among the world's top ten

The big news at the end of the year for Bodegas Vetus came from its youngest wine. Flor de Vetus 2019 was voted one of the 10 best value wines in the world, according to Wine Searcher, the online wine search site that ranks The World's Top 10 Best Value Wines. Its inclusion in this list is proof of the work carried out over the years by the technical team at this DO Toro winery to earn this global recognition. Flor de Vetus 2019, 100% Tinta de Toro, comes from the 20 hectares that the winery owns in the village of Villa del Puente. Aged for nine months in French and American oak barrels, it is an example of the innovative viticulture that Bodegas Vetus applies to its DO Toro wines. The result is a powerful wine that is also fresh, warm and long lasting. "Rich and intense", as Wine Searcher describes it.



Izadi is present at the Ecofin awards

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Izadi's wines were the stars at the ceremony to honour the most important names in Spanish business and finance. Izadi Selección white and Selección red were served at a dinner attended by more than 200 guests. Among the winners were Indra, SegurCaixa and Adeslas.

New Izadittone store in Madrid

The popularity of Izadittone, a partnership between the famous Italian patisserie Loison and Bodegas Izadi, continues to grow. Encouraged by this success, Izadittone opened its pop-up store in the centre of Madrid during the last week of November and the first days of December. It was a temporary site where customers could buy the famous Izadittone dessert for the Christmas holidays. In addition to Izadittone Chocolate, there was another surprise. Izadi launched a new Izadittone flavour, which is also made using a pomace cream made from its own grapes. The shop, open from Monday to Sunday, was located at 25 Agustín Betancourt Street, in the central Nuevos Ministerios district.





A PASSION-DRIVEN COOK

By Mercedes Moreno

"CREATING CONTENT FREELY AND WITHOUT PRESSURE
IS MY WAY OF ENJOYING GASTRONOMY"

SPONGE CAKE

INGREDIENTS

200 gr. Grated carrots
2 eggs
120 gr. Date paste
40 gr. Olive oil
120 gr. Oat or spelt flour
10 gr. Baking yeast
1 teaspoon cinnamon

FILLING

200 gr. Cream cheese
100 gr. Date paste
1 handful of walnuts
Pinch of cinnamon

METHOD

1. Start by grating the carrots. Add the eggs, date paste and oil and mix well. Add the oat flour (sifted if possible), baking powder and cinnamon. Mix thoroughly until there are no lumps.
2. Place in a previously greased microwave-safe dish. Cook for ten minutes on maximum power. Leave to cool and then cut the sponge into two halves.
3. To make the filling, mix the cream cheese with the date paste, cinnamon and chopped walnuts. Spread on one side of the cake and cover with the other side.

**Tip:* Decorate the cake with some white chocolate.

Enjoy!



A passionate rather than professional cook, this woman from Extremadura relies on her camera and the natural light of Seville, where she currently lives. As she says, @Tictacyummy creates simple and healthy recipes "in just a tick", something her parents taught her when she was a child.

She studied Social Education, but she admits that she never really "found her calling". She discovered it later by chance when she started cooking and creating recipes. As a result, Patri has published more than 1,500 sweet and savoury recipes, all with the same aim: to make them easy, quick and delicious.

Eggs are a must in her pantry. "You can always make something with them," she says, "and they work in both sweet and savoury dishes. They are very versatile - they go with almost any product and you can make a vegetable quiche, a potato omelette or simply some quick fried eggs. Of course, they must always come from free-range chickens."

Producing content at her own pace, without pressure, is what she enjoys most about her job. Doing it with total freedom is what she really likes about cooking. Her least favourite part of the job is the lack of contact with other people, not being able to share work-related issues or having a team to work with.

"Being from Extremadura, my perfect pairing is a plate of charcuterie and cheese with a good wine," she says. "It's a simple yet memorable match, and it's absolutely ideal when the wine is Izadi Crianza."

When asked what her favourite recipe is, she doesn't hesitate for a minute. "My go-to recipe and the one I make the most is microwave carrot cake," she says without a second thought. "It's the best, quickest and most delicious." Her discovery came during lockdown in a room with a fridge and a microwave. These were the only means she had to make this delicious cake, which she now shares with us all.

“A good wine list should be diverse and international”

GONZALO SAN MARTÍN, SOMMELIER

By María de Lara



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With his roots in the hospitality business, this Palencia native with a love of the north and "Cantabria in particular" is responsible for the wine selection in Grupo Cañadío's restaurants. In one of them, La Bien Aparecida, he has worked hand in hand with his "old friend", chef Juan Manuel de Dios, since 2017. This year, after long periods of learning, he decided to open a new restaurant in the capital, always guided by the premise of striving for excellence.

“When sommeliers create wine lists, the first thing they should do is listen to their customers”

How did you come to run a restaurant like La Bien Aparecida and be responsible for a wine list with more than 200 wines? I come from a family that works in hospitality and I have worked many hours helping out in the family restaurant in Palencia, but I didn't like the job when I was young, so I decided to get out of it. However, after some time to think about it and having had a number of different experiences, I realised that I liked the hospitality industry and decided to specialise in it. I have always had my sights set on Cantabria. I love the north. After training as a restaurant and bar waiter and sommelier at the Bellamar Hotel School in Marbella, I became assistant sommelier at Cenador de Amós [currently 3 Michelin stars]. Within a year, I was given the opportunity to become head sommelier and stayed there for four more years. My time there was an opportunity to learn how to achieve excellence. When that was over, I went to work at La Favorita in Burgos. I was supposed to be in this wine bar for a month, but I spent four years there, serving international wines. Not everyone who goes to Burgos wants to drink Ribera del Duero. In 2017 I was offered a job at La Bien Aparecida in Madrid, thanks to the help of the chef Juan Manuel de Dios, with whom I had previously worked in Cantabria.

After so many years of experience in different restaurants and cities, creating wine lists for very different audiences, what do you think sommeliers should prioritise: trends in wine demand or surprising their customers? I think you have to find a balance, although I cannot really explain how to distribute it, but of course all the attention is focused on the customers and the most important thing is to listen to them. The first thing a sommelier has to do when he or she joins a restaurant is to understand the type of customer and what they are looking for. If a particular wine is in high demand, either because of the brand, the appellation or the grape variety, you need to stock it. Secondly, you need to know the type of food you are selling in your restaurant to try and complement the textures of the wines in your cellar. Finally, there is your personal brand.

What is an absolute must on a wine list? Variety. In line with all the points I've mentioned, when sommeliers create a wine list, they must make sure that there is plenty to choose from. You don't have to have a huge list of 1,000 wines, but at least 150 very well-chosen products. Of course, this selection needs to be national and international - a good wine list should have a wide range of global wines. And finally, you should know them inside out to be able to recommend exactly what the customer wants.

What are your thoughts on the decline in wine consumption? The figures are there. Wine is not one of the most popular drinks, even though Spain is one of the world's leading wine producing countries. Nevertheless, in the restaurant I notice that people drink wine regularly, always in moderation, of course. What I mean is that, despite the statistics, in my day-to-day experience I see that every table, or almost every table, has a bottle of wine.

The work of the sommelier is crucial in this respect. How relevant do you think it is today in the restaurant business? It is very important because sommeliers are wine experts, but also because wine is a product that helps you to discover the culture of a region, of a country... or to become interested in wine-related things. All this wine knowledge gives you great mental agility and a very interesting conversation for the customer, who often leaves the restaurant grateful for having enjoyed a great drink, thanks to a good recommendation, and for having talked to you.

Is it a risky occupation? Without a doubt. Being a sommelier is a risky job because you never know if you are going to get it right. You always trust that you will, but you need the customer to give you some clues and you can go from there. I've sometimes left a restaurant upset because they didn't get it right and I think, if it can happen to me, why can't it happen to my customers?

To conclude: Is it possible to understand gastronomy without wine? No. Impossible. Perhaps it's because I grew up with it, but I always imagine a jug of wine on the table next to a plate of food, whether it's the simplest or the most sophisticated, but both made with love. I remember my grandfather going down to a small underground cellar where he kept the wine, taking a cuartillo (0.5 litre) of wine and drinking it with great satisfaction, while enjoying some lovingly cooked beans. That's why I can't understand food without wine, the connection that lies between both elements.



IZADI SELECCIÓN TINTO 2018

A seductive wine, you know you are going to like it the moment you smell it. Izadi Selección red 2018 is intense in aromas, with a balanced blend of oak and toasted aromas and powerful notes of fruit of exceptional quality. It is a modern classic, but also a classic in a modern style.

As the name suggests, the grapes for this wine come from a selection of low-yielding vineyards located in the triangle formed by Villabuena de Álava, Ábalos and Samaniego. Last year's blend included 85% Tempranillo, 12% Graciano, 2% Maturana Tinta and 1% Garnacha Tinta. Aged for 16 months in French and American oak barrels, the wine is velvety, sapid and well structured.

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RISING FROM THE ASHES

By Elsa Sánchez

“Alejandro de Antonio, co-founder of Ashes to Life, and a group of nature lovers decided to find a solution to breathe life back into burnt forests”



Soaps made from ash.

Take care of your skin and the planet. This is the motto of Ashes to Life, a Spanish cosmetics brand that makes organic products using small amounts of ash from forests affected by fires.

The project was born when its co-founder saw a forest he often visited in Malaga reduced to ashes after a fire. This heartbreaking image led him, along with a group of nature lovers, to look for a solution that would bring the burnt forest back to life. The aim of this project is to restore life to burnt forests using their own ashes. They fund it by dedicating 10% of the profits from the products they make with various certified vegetable ashes to the restoration of the very same forests through an Ecological Restoration Protocol.

All of this generates environmental, economic and social benefits, as Ashes to Life not only contributes to forest restoration, but also creates an engine of sustainability in line with the values of a circular economy. Furthermore, it is a 100% organic product that respects nature and people.

They have a wide range of products made from ash: serums, creams, masks... but their soaps are particularly interesting, as they try to replicate the historical manufacturing process using traditional methods and cold saponification, which consists of producing soap at room temperature and self-generated heat. This preserves the vegetable oils, vitamins with antioxidant

properties and glycerine that make their soaps moisturising, nourishing and hydrating for the skin.

In addition, all Ashes to Life cosmetics are certified organic by the independent international certification body, Bio-inspecta, which guarantees the highest quality products and ensures they are gentle on the skin. To be certified organic, their ash-based cosmetics must meet the requirements of the BioVidaSana Standard, which stipulates that at least 95% of the ingredients must be organically produced.

To obtain this certification, which guarantees the traceability and integrity of organic and natural cosmetics, products must also meet other requirements, such as not having been exposed to radiation, not having been tested on animals, not containing transgenic ingredients and that their production processes are not harmful to the environment or to human health.

Green
IS
THE NEW
black



A TRIP TO
Vigo

Vigo is located in the northwest of Spain, in the tourist region of Rías Baixas, Pontevedra. With a population of around 294,000, it is the most populous city in Galicia and the fourth wettest in Europe. The city's Christmas lights are a tourist attraction known half way around the world.

Vigo offers a wide range of leisure and cultural activities for all visitors.



Vigo, a city of contrasts, a perfect place for leisure, where you can find nature, history, good food and, above all, fun.

1. Aerial view of Cies Islands.

Open to the Atlantic Ocean, it has one of the most important ports in the world. Vigo is a modern, welcoming city full of contrasts, especially between its historic quarter and its avant-garde architecture.

We start our journey in the Cíes Islands, but visitors need a permit from the Xunta de Galicia (regional government) to get there, with a limit of fewer than 2,000 people per day. The Cíes Islands are an archipelago located at the entrance to the Vigo estuary. It is about three quarters of an hour by boat from Vigo, so passengers can enjoy the beauty of the Atlantic Ocean during the trip.

It is made up of three islands: Monteagudo (north), Do Faro (centre) and San Martín (south). Declared a Nature Reserve in the 1980s and part of the Galician Atlantic Islands National Park, these islands have caves on the mountainous western side and pine and eucalyptus forests on the eastern side, where the coastline is gentler. There are also cliffs, fine sandy beaches, crystal clear waters and plenty of wildlife, both terrestrial, especially seagulls and cormorants, and marine - dolphins, whales and sea turtles are often spotted.

There are nine beaches, including Rodas, which is one kilometre long. It is located near the Rodas pier, which connects the North Island to the Middle Island. This beach has various facilities such as restaurants and

campsites. To the west of Vigo is Samil, the largest urban beach in the city and one of the most visited in Rías Baixas. Apart from its great beauty, it stands out for its promenade, green spaces, leisure areas... with restaurants, hotels, nightclubs and even a sports complex. Moving from the beach to the mountains, we find Monte de O Castro. This mountain in the centre of Vigo has the best views of the whole city, at 149 metres above sea level.

It can be reached on foot from Plaza de España or by car from Calle Camelias, where there is a free car park near the walls.

These walls have the best viewpoint in the city, as does the fortress that houses the O Castro castle and its gardens, part of the city's defensive system. In the past, the fortress had three walled enclosures, but today only the first and part of the second remain.

The first thing you see is the fortress at the top of the hill, which is now a viewpoint. The parts that have been best preserved over time are the transept that dominates the square and the Coya projection. As mentioned earlier, this place affords the best views of the city and a magnificent panoramic view of the Vigo estuary and its port. Finally, a visit to Monte de O Castro is a must. It is considered an area of great natural and botanical interest, with a large diversity of species, both native and exotic. After being replanted with ornamental trees, visitors can now find pines, cedars and lime trees that provide shelter for squirrels, birds and owls, among other animals.



2.

3.



4.

- 2. Samil beach.
- 3. Monte o Castro.
- 4. Bouzas district.



Vigo's fishing quarter is Bouzas, on the edge of the industrial area. Its most outstanding attractions are its boulevard, known locally as the Alameda, its beaches and the parish church of San Miguel, built on the site of an old chapel at the beginning of the seafront. It is worth mentioning that the area has its own food market and weekly street stalls, which are set up on Sundays in the Alameda. There you will find an urban beach with a promenade several kilometres long. It's one of the best places for tapas, with modern, trendy bars serving elaborate and innovative snacks, as well as traditional bars offering classic tapas.

The fiestas of Bouzas, held in the second fortnight of July in honour of Cristo de los Afligidos, are well known. Visitors are treated to orchestras, funfair rides, fireworks and numerous restaurants where they can sample typical Galician products.

Another important festival held in this district is Brincadeira, which commemorates the withdrawal of Napoleon's troops from the city in 1809. It is always held on the Sunday following the day of the Reconquest of Vigo, on 28 March. For the occasion, locals dress up in period costumes and set up food and craft stalls.

Oysters, a special delicacy in Vigo. Calle de las Ostras (Oyster Street) is a covered area with many stalls selling, cooking and buying oysters. Considered by many to be the best in the world, they are farmed in Arcade and arrive to this street every morning. You can eat them at the stalls or go to one of the nearby restaurants. There are many seafood stalls and restaurants along this street.

By Silvia Miguel.

1. DETAPAENCEPA

T. +34 986 47 37 57 - R. do Ecuador, 18, 36203 Vigo, Pontevedra.

A single style of cooking and two different spaces to choose from. Ground floor: a more casual setting with high and low tables, with a central bar and stools. Upstairs: for a quieter and more intimate atmosphere, with low tables and linen tablecloths. Ideal for an important celebration, a business lunch or a family reunion. The rooms are connected by a special wrought-iron staircase that blends in with the carefully curated wine cellar.

2. MESÓN COMPOSTELA

T. +34 986 43 28 96 - Plaza de Compostela, 6, 36201 Vigo, Pontevedra.

Mesón Compostela has a wide range of recipes to suit all tastes. As well as a wide variety of dishes based on traditional Galician recipes, there are a variety of tapas and a wide range of hams and Ibérico charcuterie. The restaurant's specialities include monkfish with clam sauce, hake in cider and lamprey (seasonal dish), among others.

3. RESTAURANTE DURÁN

T. +34 986 49 08 37 - Rúa de Canido, 129, 36390 Vigo, Pontevedra.

Restaurante Durán has been offering the best seasonal produce on the market since 1987. Their speciality is fish and seafood from the estuaries, the pillars of a traditional cuisine in which produce takes centre stage. Their menu offers a variety of dishes with an unmistakable taste of the sea. They take care of every detail to ensure that the dining experience is a success.

4. MAR SALADA

T. +34 986 51 90 77 - Calle García Ollóqui 7, 36201 Vigo.

Mar Salada is a unique space in the city thanks to its strategic location in the centre of Vigo, just a few metres from the port and the old town. The restaurant, with its industrial décor and cosy atmosphere, has a large dining room. The menu features seasonal dishes and, of course, a variety of oven-roasted fish, de-boned and served on the plate at the table by the dining room staff.

5. MARUJA LIMÓN

T. +34 986 47 34 06 - Rúa Montero Ríos, 4, 36201 Vigo, Pontevedra.

In this stylish restaurant with a rustic-chic design, you can enjoy tasting menus of Galician dishes presented in an attractive and original way. At Maruja Limón, Galician cuisine is given a fresh and fun makeover, combining flavours and textures to awaken emotions.

1.



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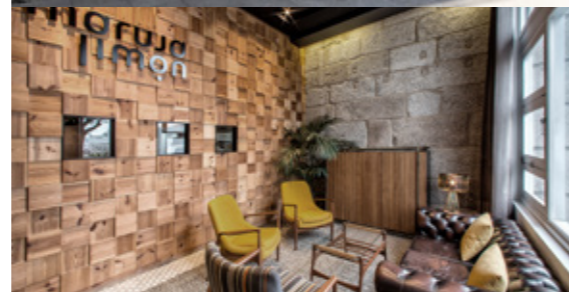
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⇒ **WHAT DO YOU LIKE MOST ABOUT WORKING IN THE ADMIN DEPARTMENT?**

There is no doubt about it - it's the fantastic team we have.

⇒ **WHAT ARE THE ADVANTAGES OF WORKING AT ARTEVINO COMPARED TO WORKING ELSEWHERE?**

The peace of mind that comes with being part of a leading winery in the industry. In addition, all members of the winery are always ready to offer their support whenever there is a need or a problem.

⇒ **TELL US ABOUT A PARTICULARLY SPECIAL MOMENT AT THE WINERY.**

One of the greatest occasions for me was the expansion of the Artevino family. There was a memorable party when Finca Villacreces was inaugurated.

⇒ **AN ANECDOTE YOU'D LIKE TO SHARE**

One I remember, although it was a bit upsetting, was a burglary in the bodega. The police took fingerprints and evidence, including a button that the thief had supposedly lost. The next morning, Santi, who was cellar master at the time, was very worried because he realised that the button was actually his.

⇒ **WHICH AREA OF THE WINERY IS PARTICULARLY SPECIAL FOR YOU?**

The entertaining area at Bodegas Izadi. It is the place where events and business meetings are held and the atmosphere is always very relaxed.

⇒ **FINALLY, TELL US WHICH IS YOUR FAVOURITE WINE**

Personally, I am very fond of Izadi Crianza. Although it is not the winery's top wine, it has always been its flagship and to a large extent the one that has made it possible for us to get to where we are today.

...Vidal MARTÍN?

FINANCE MANAGER ARTEVINO FAMILY WINERIES



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Vidal still remembers his first day at work in Villabuena de Álava. It was a Monday in April 1994, and several harvests have passed since then. He has witnessed the development and growth of Bodegas Izadi until the creation of Artevino Family Wineries. His role in the administration department involves managing everything related to accounting, finance and human resources, among many other responsibilities. He enjoys dealing directly with customers, especially the most veteran ones, with whom he has a very close and personal relationship.

Born in Burgos and living in a small village near Vitoria, he describes himself as hardworking, responsible, compassionate, patient and, above all, a good friend of his friends, with whom he enjoys spending his free time. He admits, however, that his unfinished task is to keep his office desk clear of documents.

He enjoys being physically active and can often be found doing various sports in his spare time, including cycling. In the summer he spends much of his time tending to his vegetable garden. He likes to keep busy and, being a good handyman, he enjoys tinkering and fixing all sorts of things.

DO YOU KNOW

HARVESTING IN BOXES WORKS?

1° RIPENING CONTROL



2° BERRY ANALYSIS AND TASTING



3° HARVEST PLANNING



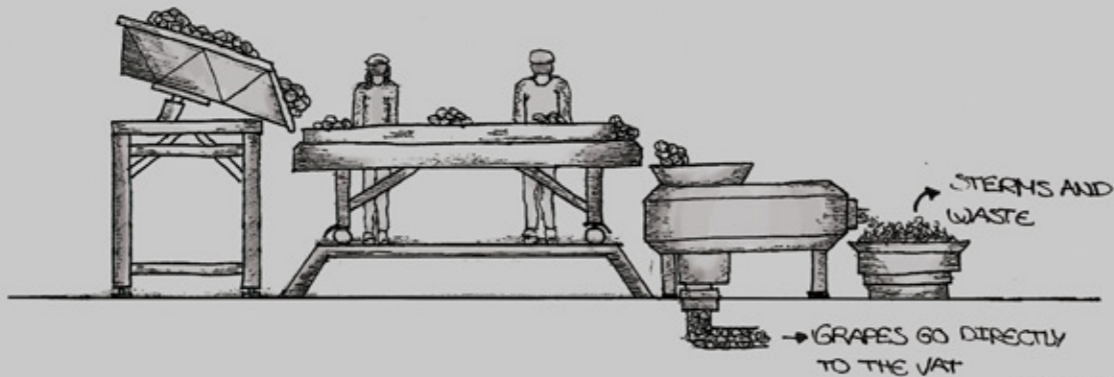
THE BEST BUNCHES ARE PICKED



4° THE GRAPES ARE TRANSPORTED TO THE WINERY IN TRAILERS



5° THEY THEN PASS THROUGH THE SORTING TABLE



© ALEJANDRO FRANZIA

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GOURMET EXPERIENCE AT DÉCIMO, A VENETIAN CLASSIC IN MEXICO AND CULINARY FUSION ON THE MEDITERRANEAN COAST



Décimo. The Standard

10 ARGYLE ST. LONDRES

As the name suggests, it is located on the tenth floor of London's The Standard hotel. Accessed by a glassed-in exterior red-pill lift, this exclusive dining room offers spectacular views of the city skyline through floor-to-ceiling windows. Michelin-starred British chef Peter Sánchez-Iglesias, is responsible for

this gourmet experience, combining Spanish cuisine, a legacy from his father's family roots, with his love of Mexico. The result is a delicious combination of flavours: mezcal cocktails, red prawns and a totally different tortilla.



Cipriani Mexico City

AV. PASEO LA REFORMA, 509,
CUAUHTÉMOC. CIUDAD DE MÉXICO

At the end of September, Cipriani opened its doors in a privileged location on one of the city's most iconic streets, with breathtaking views of Chapultepec Castle. The elegant space features the brand's signature decorative elements such as Murano chandeliers, walnut wood and striped Venetian floors, as well as a cosy outdoor terrace. It serves the most authentic Italian culinary specialities from Monday to Friday. Founded in Venice in 1931, the restaurant now operates in over 20 venues in cities such as New York and Dubai.

Trocadero Casa de Botes

PASEO DE LA FAROLA. MÁLAGA

Located in Malaga's Muelle Uno, a bustling leisure area, the new Trocadero Group restaurant opens its doors in a dining space built in the refurbished grounds of Casa de Botes, a historic building in Malaga. With a distinctly nautical feel, it features large open spaces spread over three floors, where diners can enjoy both Trocadero's renowned cuisine and unique views of the city of Malaga. Quality produce with a distinctly Mediterranean flair, seasoned with international influences. In addition to its acclaimed rice, fish and meat specialities, the restaurant serves a range of renovated traditional dishes, as well as Asian-inspired dishes and some typical local recipes.



TASTING ROOM

Pruno 2021

The Artevino family welcomes the new Pruno vintage with a very clear message: Thank you! It has been a decade since Robert Parker named it the world's best value wine, triggering the start of Prunomania. The rain in 2021 was not abundant but it was well distributed, resulting in very good and balanced grapes with excellent colour and structure. Tempranillo is the main variety in the blend, offering red fruit, softness and



freshness while the 5% Cabernet Sauvignon adds complexity, spice and juiciness to the palate. "Perhaps this vintage will be one of the five best of the century at Finca Villacreces," reveals Lalo Antón.

Pruno is the wine that best represents Finca Villacreces, an estate located in an area with distinct characteristics and a very personal understanding of Ribera del Duero.

Celsus 2021



An iconic wine in Vetus, our Toro winery, it represents the great potential of this area, where we arrived two decades ago. Celsus is made with grapes from pre-phylloxera Tinta de Toro vineyards, and although it is all Tempranillo, the clonal diversity of these old vines means that up to

3% of the grapes are Garnacha, giving the wine a delicate freshness. 2021 is one of the great vintages of the century for Bodegas Vetus, which was also rated excellent by the DO Toro Regulatory Council. Both the growing season and the harvest were normal, although the low yields of these vineyards meant that only 2,303 standard bottles were produced

Malpuesto 2021

"A new milestone on the road to making very well-defined wines," says Roberto Vicente, winemaker and creator of the new vintage of Bodegas Orben's iconic wine: Malpuesto 2021. This wine is generating a great deal of interest within the more contemporary DOCa Rioja wines for its expressive and unique character, and



"will brighten up any evening when you open it." This 100% Tempranillo expresses the excellence of the 2021 vintage. The grapes were able to retain their natural acidity and ripe tannins, putting it on a par with great vintages like 2001, 1982 or the legendary 1964. An outstanding liquid jewel that will continue to grow and develop in the bottle.



QUESO D.O.P. ZAMORA
Vicente Pastor Artisan
Cheesemaker – Morales
del Vino (Zamora)

With a long tradition of sheep-farming and cheese-making, this Zamora-based company makes its cheeses using only artisan and natural ingredients. They are made with raw milk from their own indigenous Castilian breed of sheep and matured for seven months with a natural mouldy rind. The cheese is certified under the P.D.O. Queso Zamorano seal.



EGG 'PINTXO'
La Cocina de Senén –
Restaurante Sagartoki –
Vitoria-Gasteiz (Álava)

Created in 2006, this pintxo is one of the main reasons why Sagartoki was voted the Best Pincho Restaurant in Spain. It was also named the best tapa in Spain and one of the 10 best in the country's history. This original creation consists of a sheet of dehydrated potato and a thin crust of bacon, chistorra sausage or truffle, wrapped around a delicate hen's egg yolk. It is best eaten in one bite so that it explodes in your mouth. Those who try it love it because it perfectly captures the flavour and intensity of fried eggs with chips. Once defrosted, all you need to do is fry it for 60 seconds in a pan of hot oil.



**NATURAL RAZOR CLAMS
FROM THE GALICIAN
ESTUARIES**

Real Conservera Española –
Cambados (Pontevedra)

They won the award for Best Canned Food in the World in 2021 in the category of shellfish and molluscs, as well as the Excellent Product Award at the Galicia Food Awards. It is worth noting the company's commitment to traditional values, adapted to the present day, and the use of local produce. The razor clams reach their peak of maturity in the last quarter of the year, when they develop a firm texture and a characteristic white colour, which are proof of their exceptional quality. Each of these exquisite pieces is carefully harvested from the sands of Aguiño and the seabed of the Cíes Islands, then selected and packaged by hand. It is undoubtedly a sensory experience that conjures up the authentic flavours of the Galician sea, a culinary journey that lingers in the memory.



FARDELEJOS "LA PALA"
Fardelejos La Pala – Arnedo
(La Rioja)

This traditional sweet of Arab origin dates back to the 8th century in Arnedo, La Rioja. It was in 1870 that the Solana family began to sell them, and since then no fewer than six generations have continued to make them. They are called La Pala, the nickname of the family's

grandmother, who made them with great skill. In those days it was reserved exclusively for special occasions and was usually made in the customer's home, on the spot. It is now one of the village's most typical gourmet foods. It is made of very fine puff pastry, wrapping a smooth almond-based cream made from ground almonds, grated lemon zest, sugar and pasteurised egg. The secret of this delicacy lies in the quality of the almonds.



BEEF STEAK TARTAR
La Finca Jiménez Barbero –
Colmenar del Arroyo (Madrid)

With over 20 years of experience, this company is a benchmark in quality beef. Its guiding principles are based on the idea of "good life": AENOR certification for animal welfare, sustainable, top quality and healthy products, with the IFS Food seal, one of the highest international quality standards. The Jiménez Barbero family presents one of its star products: Steak Tartar, an exceptional dish that until recently was only available in restaurants. Made in the traditional way with 175 g of carefully selected and sliced beef, it can be seasoned with a classic dressing, extra virgin olive oil and served with thin, crispy slices of Guttiatu bread, a type of hard semolina from Sardinia.

By Esther Crespo.

IZADI

IZADITONE

by
Loison

ART AND STYLE



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Essential Shock Intense Cream. Winter is just around the corner and the temperatures are getting colder, but this cream will deliver the intense hydration you need for these months and boost collagen production. Natura Bissé, the renowned Spanish premium cosmetics brand, presents its first formula in a limited edition of 50ml. A perfect skin firming boost for these months.



Rains, outdoor fashion. Danish brand Rains is known for combining classic, minimalist designs with cutting-edge tailoring techniques. As a result, it is now Europe's leading rainwear brand. Their catalogue includes a wide range of raincoats and accessories. One of these is the Trail Rolltop backpack, an urban basic with a practical, sporty style, made from Rains' signature waterproof polyurethane fabric for durability and a smooth feel.



Loriga and his look into the abyss. A leading figure, along with José Ángel Mañas, of what was known as the 'Leather Generation', Ray Loriga explores in his new novel, *Cualquier Verano es un Final* (Any Summer is an Ending), the end of life, the end of youth and the last days of summer. His usual forcefulness is combined, on this occasion, with humour offsetting the crude character of a story about friendship, love and misfortune.



Valbuena Monastery, luxury and relax by the Duero river. On the banks of the Duero River, as it flows through Valbuena, Valladolid, stands the Monastery of Santa María. Founded in the 12th century, it is one of the best-preserved Cistercian monasteries in Europe. The courtyard entrance, the beautiful cloister and its thick walls now house a spa hotel owned by the group Castilla Termal. A five-star hotel steeped in history and luxury in Ribera del Duero's golden mile.

N°21



The Barbie phenomenon. Reinventing her once sexist image, Greta Gerwig, director of the film 'Barbie', turns pink, bold prints, bright colours and ornate details into a trend. The most famous doll is presented as a role model for girls and young women, encouraging them to believe in themselves and pursue their goals. Major brands such as Moschino and Christian Dior have been both witnesses and allies to the impact of this trend, presenting clothes celebrating the doll in their fashion shows.



Inverfest 2024 revs up the engines. From 6 January to 4 February 2024, Madrid will host the tenth edition of Inverfest 2024, a winter festival featuring a variety of musical genres, from cabaret to symphonic and flamenco to rock, in venues as diverse as Circo Price, La Riviera and WiZink Center, among others. Renowned artists such as Iván Ferreiro, Morgan and Ismael Serrano are hoping for a sell-out, just like last year, when 90,000 people attended the event.

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Sunrise alarm clock. Getting up early is now easier with a smart alarm clock that simulates a sunrise full of colour and sound to get your day off to a good start.

EQ Mercedes-Benz, the greenest electric vehicles. Mercedes-Benz is the greenest and most socially and environmentally committed automotive company. Environmental consultancy Lead the Charge has awarded the German brand this recognition following the launch of the Mercedes-Benz EQ range of 100% electric vehicles. After years of improvements, it has become the most efficient fleet of electric vehicles on the market.



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