

DECEMBER
2025

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No 25

ARTEVINO

MAGAZINE

JESÚS SÁNCHEZ



EST.  1987



VETUS

WHERE HISTORY, THE LAND, AND THE PEOPLE
COME TOGETHER

WINE MODERATION
ALCOHOL CONSUMPTION GUIDANCE

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Art & Style

ARTEVINO
EST. — FAMILY WINERIES — 1987

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SILVER PAGES

“EVERY DAY IS AN ANNIVERSARY THAT A FICKLE MEMORY FAILS TO COM-
MEMORATE: ANNIVERSARIES OF DISTANT HAPPINESS, OF DREAMS, OF
RESTLESS STIRRINGS AND OF DAWNS”

CÉSAR BRAÑAS

You are holding silver pages in your hands. Yes —this issue marks the 25th edition of our magazine: our silver anniversary. If you have been a loyal reader since the very first issue, our heartfelt thanks for being there from the start. If you joined us later on, we are equally grateful for your interest and delighted to let you know that every issue published to date can be downloaded from our website (www.artevino.es), in both English and Spanish.

In a world where information surrounds us, floods us, and at times even overwhelms us, the simple fact that you choose to spend a few unhurried minutes reading us is the greatest reward we, as edi-
tors, journalists and writers, could hope for. At the same time, this is a double-edged sword: it heigh-
tens our sense of responsibility, reminding us that producing high-quality content is essential if we
are not to betray your trust.

With that aim in mind, Artevino Magazine strives to offer readers a broad and engaging range of con-
tent on gastronomy, trends and, of course, who we are and what lies behind the logo with the little
house, home to all of us who are part of Artevino Family Wineries. This same purpose guides every
issue we publish, with covers that have featured leading figures from the culinary world at home and
abroad, as well as sommeliers, foodies, destinations and curated gourmet recommendations.

Reaching 25 issues as a printed magazine is no small feat. This milestone calls for gratitude to all tho-
se who have made it possible: from Artevino’s commitment to creating its own publication to every
individual who, in one way or another, has contributed with words, images or ideas. Our pledge is to
continue earning a little of your attention, whether on the sofa on a Sunday morning or at a restau-
rant reception while you wait to be shown to your table. We will strive to do so, we hope, for at least
another 25 issues.



Jesús

Jesús Sánchez is a long-distance runner who refuses to impose limits on himself. His calm, measured and thoughtful manner conceals a powerful gastronomic drive, one he has learned to control over the almost 33 years since he opened Cenador de Amós. Alongside his wife Marian, Sánchez has travelled a remarkable path, from his native Navarra to becoming a leading figure in haute cuisine in Cantabria, a journey now marked by three Michelin stars.

SÁNCHEZ

Let's start with an easy one: anchovy or pepper?

You're putting me on the spot. As a product, anchovies carry much more weight in cooking. Both are outstanding, but as something truly meaningful, part of a region's identity and one of the great products of Spanish gastronomy, anchovies are unmatched.

How did a chef from Navarra end up in a small village of Cantabria like Villaverde de Pontones 32 years ago?

Pure chance. I was already working as head chef at a well-known local restaurant, El Molino, and through my wife Marian the opportunity came up to lease the Cenador and start a new project.

"SUSTAINABILITY IS SHAPED BY OUR SURROUNDINGS".



And when Cenador de Amós opened, what was the aim?

Something very straightforward. There was no grand gastronomic ambition at the outset. The priority was simply to welcome guests, make the project viable, and be able to pay the people who had taken a risk alongside me. In short, it was about making the numbers add up. We were very young and worried about whether the public would respond to what we were doing. All we wanted was to win people over and earn our place on the Cantabrian dining scene.

A restaurant is a long-term life project, something that reveals itself over time. It's true that at the start we never imagined reaching the goals we have achieved. It was the journey itself that led us there. Year after year we adapted, set new goals, different ones each time, and that is what has brought us where we are today.

With hindsight, what would you change?

Change comes with learning. Had that learning arrived sooner, things might have moved faster, but when you're not prepared for certain challenges, it's hard to imagine doing things any differently. Expecting us, at the start of this adventure, to have had the wisdom to manage everything properly simply wasn't realistic. What we did do was learn year after year. We are far less impulsive now than we were back then; perhaps, when we were young we were driven by a certain arrogance. The journey has been essential in teaching us to approach things with greater calm and wisdom.

But let's be honest, Jesús, you're still famously restless. I recently read in El País that you were spotted indulging in Copenhagen. How do those experiences influence you?

It's another way of learning. You need to experience what's happening beyond your own kitchen, not just locally but further afield. It's not enough to be told about places like Noma or Alchemist -you have to go and eat there. The same applies to Mexican cuisine in Mexico, Japanese in Japan, Peruvian or Chinese food. We're curious by nature. We love our profession and enjoy seeing what other chefs are doing, both close to home and in far-flung places with very different culinary cultures.

That also keeps you close to new trends in a constantly changing world. How do you see the relationship between the younger generations and cooking today?

I'm concerned in that respect. Starting out was very difficult 30 years ago, but today it's much harder. Individual entrepreneurship isn't encouraged. A talented chef who wants to open a restaurant faces countless obstacles, and if a group does step in to back them, creativity is often compromised by demands for quick returns. That undermines culinary vision and the development of talent. These are bad times for that. Spain celebrates its gastronomy loudly, but it fails to protect entrepreneurship. On the contrary, we leave young talent to face the challenge of gaining public recognition without support. Today, a young chef looking to open in a major city requires backing from a group demanding high profitability; it's practically impossible otherwise. We've been able to open in Madrid because we are working alongside Villamagna, where our role is advisory.

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Is it easier to open a restaurant in a remote village of 300 inhabitants like yours?

There are opportunities away from big cities, but different problems emerge. Take a young chef who wants to open in a beautiful village in Cantabria: beyond the usual hurdles, there's the issue of staffing. People don't want to live in small places. I'm pessimistic in that sense. There's no shortage of talent, far from it, but it needs support, and many young chefs simply don't find real opportunities.

You are known for looking after your team, with work-life balance measures such as limiting the restaurant to just seven services a week.

Many of us have now adopted this approach. Some businesses resist, but in the current climate they will struggle if they don't evolve. For us, it's been a real achievement; not just for the team, but for ourselves as well. Adapting to that number of services allows people to reconcile professional and personal life, to enjoy their days off properly and to work more reasonable hours.

One of your core values is caring for the team, another non-negotiable is sustainability. How is that integrated into Cenador de Amós?

It's shaped by our surroundings, our cooking philosophy and our personality. We're in a small place and have embraced the Cantabrian Sea as our main source of inspiration, offering a culinary experience rooted in that territory and its products. That means local produce, direct relationships with producers, even encouraging them to grow or fish what forms an inseparable part of our experience. Cenador de Amós is, by nature, a sustainable restaurant. The challenge now is to extend that mindset beyond our immediate surroundings and ensure that this philosophy is applied to the concept and development of any idea.

Jesús Sánchez is also a familiar public figure, always open to collaborations and new projects. Is it part of a chef's role to help bring gastronomic culture closer to people?

Chefs now have a media presence; you could even describe us as opinion leaders. Our views carry weight in certain spheres. Beyond the restaurant,

there is also social media and other platforms, and people want to engage with your work, even if it's not the three-star experience itself. I'm talking about products such as books, our bakery in our case, or content on social media. As long as it's positive and adds value, we're happy to contribute. That's where projects like the recently published book Casero come from.

With three Michelin stars, three Repsol Suns, a Green Star, Cantabrian person of the Year and National Gastronomy Award, there isn't much left to achieve.

Daily work also needs recognition. In a way, every single day we renew that recognition with each guest who walks through the door. Some guests arrive having already visited other three-star restaurants, so the bar is higher; they want to see whether one is better than another. That adds pressure, but it stimulates us. What really excites us is each new season, new dishes, the creativity we're about to set in motion. You don't need trophies for that, just the desire to keep moving forward with the team.

Your successes speak for themselves, but can you share something about the less glamorous side of the job?

If we take a Sunday off because we have other plans, especially when the restaurant is open, there's a sense that weekends aren't really meant for us. I feel that I should be present at every service, that people expect to see me. It's an extra pressure I put on myself. And then there's my character. I may seem calm, but I'm impulsive, restless, obsessed with perfection. When that perfection isn't there, I can become irritable and lose control a little. I've learnt to manage it better, but sometimes I see that I pass that way of working on to the team, and that's something I try to avoid.

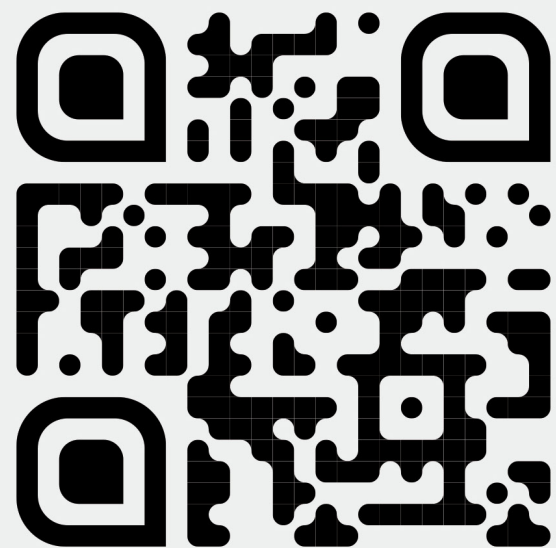
By Iván Pérez.



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♦ *Christmas isn't complete
without Izadittone* ♦

FIND OUT!



NEBRO, best wine of the year with 100 points

Nebro has been named Wine of The Year by the prestigious guide Vivir el Vino, achieving a historic score of 100 points —the publication's highest possible rating and the first time this wine has reached such a milestone.

This recognition places Nebro 2022 among Spain's great wines and confirms its status as the most exclusive project of Finca Villacreces. The guide highlighted its singularity, elegance and the expression of the hundred-year-old vineyard it comes from.

In addition to the 100 points, Nebro also received the Premio Magnífico from Vivir el Vino, awarded to the best wine of the year across all categories. The prize will be presented officially next January in Madrid at the guide's annual gala.

Produced in very limited quantities from an exceptionally old vineyard, Nebro stands out for its meticulous winemaking and its ability to convey the character of its terroir with precision.

This award represents a major boost for the entire Finca Villacreces team, whose work is driven year after year by a commitment to the highest quality.



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News



Finca Villacreces se sitúa en el Top 10 de los mejores vinos de Ribera del Duero. La prestigiosa revista Decanter lo ha calificado con 95 puntos lo que le hace entrar en el club de los elegidos en su último reportaje sobre los vinos ribereños.

95 Decanter points for FINCA VILLACRECES

Finca Villacreces has added a new international accolade to its record: 95 points from Decanter, the prestigious British trade publication renowned for its rigorous tasting system and expert panels who assess thousands of wines each year.

The 2020 vintage is described as “a complex wine that slowly reveals cherry and blueberry fruit, combined with notes of mocha and sweet spices,” highlighting both the wine’s balance and the aromatic and structural depth of the vineyard. It is made from 96% Tempranillo, 3% Cabernet Sauvignon and 1% Merlot, all hand-harvested from the estate’s 64 hectares, surrounded by woodland and bordered by the river Duero. This award underlines almost 25 years of dedication and excellence from this benchmark winery on Ribera del Duero’s Golden Mile, further cementing its international standing.

Finca Villacreces, official sponsor of the Ecofin Awards 2025

Finca Villacreces acted as an official sponsor of the ECOFIN Awards, which celebrate the most innovative and transformative initiatives across Spain's economic and financial landscape. Held at Madrid's iconic Hotel Palace, the ceremony brought together leading figures from the business, financial and technology sectors, reaffirming its position as a key fixture in the professional calendar.

During the ceremony, the La Noche de las Finanzas awards were presented, recognising figures and institutions of national relevance. Among the recipients were Manuel Illueca Muñoz, president of the Instituto de Crédito Oficial, together with Atresplayer, Telemadrid, journalist Iker Jiménez, the Army Brand (Marca Ejército), and the Guardia Civil.



Switzerland, 100 years of Rioja

Last week, the DOCa Rioja Regulatory Board celebrated its centenary in Zurich, one of its most important European markets and a stronghold for premium wines. Five wineries took part in the official events, including Izadi, represented by its CEO, Lalo Antón, who presented El Regalo, one of the first Viñedo Singular wines of the DOCa Rioja.

The programme featured a tasting event with around 100 Rioja wines as well as a panel discussion moderated by journalist David Schwarzwälder, with contributions from opinion leaders, Masters of Wine, industry professionals and specialised media. The event was attended by 300 guests and served as a showcase for the international reach and value of Rioja wines.



Cheese & Wine workshop at bodegas Izadi

This summer, Bodegas Izadi hosted its much-anticipated Cheese & Wine Workshop, an experience that combined cheesemaking tradition and the estate's winemaking expertise, in collaboration with an artisanal cheesemaker.

Participants were invited to make their own fresh cheese under the guidance of a master cheesemaker, following the entire process from milk to mould, before taking their finished cheese home as a memento of the day. The programme continued with a guided tour of the winery, offering insights into Izadi's wines and winemaking methods.

The experience concluded with a paired tasting of four mature cheeses —sheep's milk log, natural Idiazabal, smoked Idiazabal and a more intensely flavoured cheese— matched with four Izadi wines: Larrosa Blanca, Larrosa Rosé, Selección Blanco and Regalo Blanco. The interplay between the cheeses and the character of the wines delighted the attendees.



Bodegas Izadi at the International Wine Challenge Awards

Once again, Bodegas Izadi took part in the International Wine Challenge Merchants Awards Spain, an event that acknowledges those who drive the wine value chain, from distribution to communication. The winery renewed its sponsorship of the Best Communicator award, which this year went to Ramon Francàs Martorell, with Lacrima Terrae and Blog de Rioja Alavesa also shortlisted. Leading trade professionals attended the gala, such as VilaVins · Premium Wine & Spirit Boutique and Juan José Muñoz Espinosa, of Enoteca Baco. Marking its tenth anniversary, the competition presented 24 awards across different categories.



Izadi El Regalo takes flight on board Swiss Airlines

Izadi El Regalo has joined the first-class wine list of Swiss International Air Lines, taking the quality of Bodegas Izadi to international skies.

Made from a singular vineyard with vines over 60 years old and produced in limited quantities, this red wine now sits alongside leading international wines in the airline's exclusive selection. Its inclusion is a notable endorsement of the winery's excellence and the international profile of Izadi's wines.

Since this summer, Swiss first-class passengers have been able to enjoy a glass of El Regalo on board, a recognition that underscores both the winery's prestige and the broad appeal of its wines to discerning palates around the world.



Villacreces Sunset bids farewell to summer on the Golden Mile

On 13 September, Finca Villacreces hosted a new edition of its annual Villacreces Sunset, an event that marks the end of summer and ushers in autumn with a natural spectacle set among vineyards and centuries-old pine trees in the heart of Ribera del Duero.

Guests enjoyed a walk through the estate’s vineyards and an insight into the preparations for harvest, accompanied by live music from Wine Notes, who performed pop and rock covers in both Spanish and English. As ever, sunset was the most eagerly awaited moment of the evening, enhanced this year by a striking addition: an aerial performance by the Arsalabrasa Company, whose acrobats traced shapes in the sky using fabric illuminated by the setting sun.

Over the course of three hours, attendees tasted Flor de Vetus Verdejo, Pruno and Finca Villacreces wines, paired with Iberico cured meats from Alhándiga and a sweet dessert to round off the experience.



Izadi returns to San Sebastián Gastronomika

San Sebastián once again became Europe’s gastronomic focal point, over four days, hosting hundreds of chefs and industry professionals from around the world as they showcased their latest culinary ideas. Visitors also enjoyed tastings across more than 200 stands set up for the occasion.

With gastronomy at the core of its identity, Bodegas Izadi was selected at this edition as the official wine for the VIP and speakers’ area —an exclusive space within the Kursaal Donostia conference centre where leading figures of Spain’s gastronomy could pause and recharge after three intense days of programming. Izadi’s presence underlined its ongoing commitment to culinary excellence and its long-standing ties with the hospitality and restaurant scene.



TASTING ROOM

IZADI EL REGALO 2022

The 2022 vintage is very much a gift from Bodegas Izadi —not only in name, but in substance. The latest release of the winery’s flagship wine from Rioja Alavesa stands out as something special. As winemaker Roberto Vicente explains, it is “the clearest expression of the character of our old vines: their remarkable resilience and their ability to give their very best under the most demanding conditions”. The 2022 vintage was particularly challenging,



marked by intense heatwaves and prolonged drought. Yet these conditions allowed the single vineyard El Regalo to demonstrate its full resilience, delivering grapes of outstanding quality and balance. The result is a generous, approachable and complex wine, with a long life ahead.

PRUNO 2023



intense heatwaves and prolonged drought. Yet these conditions allowed the single vineyard El Regalo to demonstrate its full resilience, delivering grapes of outstanding quality and balance. The result is a generous, approachable and complex wine, with a long life ahead.

Following hand harvesting with double sorting and ten months’ ageing in a mix of French and American oak, the wine opens with notes of toasted cocoa, milky coffee and red fruit compote. The palate is fleshy and structured, with good persistence, ripe tannins and lingering echoes of dark chocolate and liquorice. An expressive, accessible vintage with plenty of charm.

MALPUERTO 2022

The 2022 vintage of Bodegas Orben’s Malpuesto marks a significant step forward for the winery. According to winemaker Roberto Vicente, it reflects a renewed commitment to crafting wines that are “more fruit-led, more approachable and easier to drink.” This philosophy takes on added depth with the introduction, for the first time, of part of the ageing in clay amphorae.



The result is a wine that feels gentler and more refined on the palate, while showing maximum respect for terroir and varietal expression.” The climatic conditions of 2022 also played their part, delivering a notably balanced wine with excellent ageing potential. A vintage that once again underlines the singular character of this naturally low-yielding, exceptional vineyard.



DISHES WITH SOUL

By Mercedes Moreno

“OUR GRANDPARENTS WERE A HUGE INSPIRATION BEHIND MA PETITE BOUCHEE. WE FEEL WE COOK WITH THEM, WITH THEIR PATIENCE AND THEIR WAY OF UNDERSTANDING COOKING AS AN ACT OF LOVE”



RED WINE BRAISED PORK CHEEKS

INGREDIENTS

- 4 pork cheeks
- 1 onion
- 3 carrots 3 garlic cloves
- 200 g tomato passata
- 3 glasses of red wine
- 2 glasses of water or stock
- 1 tbsp sweet paprika
- Bay leaf and fresh thyme
- Extra virgin olive oil
- Salt and pepper

METHOD

1. Start by removing any sinew from the pork cheeks and season them with salt and pepper. Heat a little olive oil in a pressure cooker, seal the meat until browned all over, then set aside.
2. Add the chopped vegetables to the same pot, along with the paprika, and cook gently for about 10 minutes until softened. Pour in the red wine and allow it to reduce.
3. Return the meat to the pot, add the water or stock and the fresh herbs.
4. Close the pressure cooker and cook for 40 minutes.
5. Once done, open the pot, strain the sauce and reduce it gently over a low heat for around 10 minutes. Serve with sliced potatoes and caramelised onion.

Ma Petite Bouchee is a culinary project created by Marc Balló and Mónica Cortés, a couple who blend their shared love of cooking, photography and a simple, grounded way of life.

Deeply influenced by their grandparents —Marc’s grandfather was a chef who ran a Michelin-starred restaurant in Barcelona, while Mónica’s grandmother worked the land and made her own preserves— they now inspire more than three million followers with their recipes. “Our grandparents were a huge inspiration behind Ma Petite Bouchee. We feel as though we cook with them, with their patience and their way of understanding cooking as an act of affection,” they explain.

The project didn’t begin in the kitchen, but at university, where they were both studying photography. From there, they started to share a passion for capturing moments and flavours. “To avoid wasting the produce from our organic vegetable garden, we began keeping a diary of resourceful recipes,” they say —and that’s how the idea of sharing simple, honest dishes on social media was born.

If there’s one ingredient that is always present in their kitchen, it’s extra virgin olive oil. It’s the starting point for everything they cook, although, as they point out, “love is essential too; when you cook with soul and love, you can taste it.”

Choosing a favourite dish is not easy, they admit. For both Mónica and Marc, comfort food always comes first: a red wine stew with potatoes, or a mushroom fricandó, for instance. On quieter days, they enjoy baking apples with honey and cinnamon. And if you add a glass of La Gran Rosa, as they say, “that would be the perfect ending.”

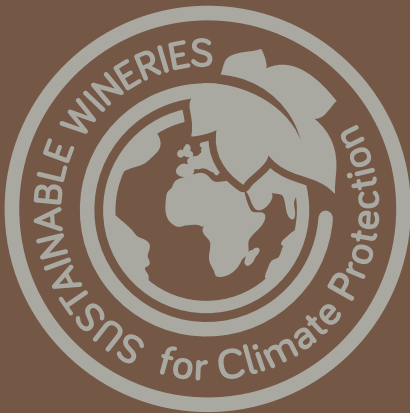
What they enjoy most about their work is the act of sharing —telling their story through food. When followers say a recipe reminds them of their childhood or of cooking with their parents, they know it’s all been worthwhile. And the downside? The long hours spent behind a screen. Even so, they see it as part of the process, another way of taking care over everything they do.

Enjoy!

Environment

Since 2021, all wineries within Artevino Family Wineries have held the Sustainable Wineries for Climate Protection certification, awarded by the Federación Española del Vino. This certification sets out a series of indicators designed to drive the continuous reduction of environmental impact and to provide a framework for ongoing improvement.

One of Bodegas Izadi's most significant achievements has been halving its water consumption —a particularly important step in the context of increasing water scarcity. This progress has been made possible through the introduction of intelligent irrigation systems, more efficient water reuse in cleaning processes and, above all, the optimisation of barrel sanitation. By accurately calculating the time required to reach 60 °C —the temperature at which Brettanomyces spores are eliminated— the winery ensures effective cleaning while using the minimum amount of water. This achievement is not only a clear example of efficiency and responsible management; it also has a direct impact on the local community, as the water saved can be made available to nearby residents and groups. Izadi's reduction in water use stands as a tangible demonstration of how innovation and close attention to detail can transform everyday processes into meaningful, far-reaching sustainable



SUSTAINABILITY

Sustainability is a cornerstone of Artevino Family Wineries. The group believes that caring for the environment is the most effective way to build a better future. With this in mind, its wineries develop environmental and social initiatives designed to create a positive impact on both the local community and the natural surroundings in which they operate.



Society

Artevino has strengthened its social commitment this year by supporting the NGO Afrikable in Lamu, Kenya. Since 2009, the organisation has been training and educating women in vulnerable situations while creating opportunities for decent employment, ensuring free schooling for their children, two meals a day and access to basic healthcare. In addition, these women generate sustainable income with the creation and sale of handicrafts, textile accessories and other products, some of them made using recycled plastics, helping to secure their economic independence and improve the wellbeing of their families.

In July, an Artevino employee took part in the NGO's Viaje Solidario programme, which offers the chance to live alongside beneficiaries and the local team in order to gain first-hand insight into their needs. As a result of this experience, Bodegas Izadi helped to equip a new classroom and supported the expansion and refurbishment of the kitchen, adapting it to meet the needs of a growing number of users. These initiatives reflect Artevino's belief that sustainability cannot be measured by figures alone. It lies in combining respect for the environment with social commitment, creating a positive and lasting impact on both society and the natural world.



“So many wines are a reflection of their owners —once you know the person, you have a pretty good idea of what their wines will be like”.

LUIS GARCÍA DE LA NAVARRA – SOMMELIER HERMANOS GARCÍA DE LA NAVARRA
By Iván Pérez

Handling dozens of open bottles day after day has done nothing to dull the enthusiasm with which he talks about his profession. A career he almost stumbled into, yet one that —perhaps without realising it at the time— was already in his blood. Luis García is a sommelier through and through: by knowledge, experience and genuine vocation. Together with his brother, he runs the restaurant that bears their name, one of Madrid’s true wine destinations, where he continues to champion a style of sommellerie that is practical and purposeful —one that connects emotion with commercial sense, achieved through honesty, hard work and deep understanding. Over the years, Luis has also shared this wealth of knowledge with a new generation of sommeliers at Madrid’s Chamber of Commerce, of which he remains a committed advocate. Since then, several generations have passed through its classrooms.

“I’m against alcohol-free wines. I may end up having to eat my words one day, but dealcoholised wine isn’t wine. No one is going to make alcohol-free wines from great single estates or top vineyards”

LUIS GARCÍA DE LA NAVARRA



How different is hospitality today from when you first started out?

I’ve been in the trade for many years now, and the landscape has changed a great deal. When I started out, there were barely five sommeliers in Madrid with any real standing: Custodio, Jesús Flores, Ángel Sánchez, Luis Miguel Martín and Jerónimo Ingelmo. Today, thanks to the courses run by Madrid’s Chamber of Commerce and others across Spain, a real talent pool has emerged. The result is a sommellerie scene that’s both extremely high-level and remarkably diverse. We’ve gone from those five figures to well over a thousand professionals working in Madrid —although many have moved from the front of house into distribution, consultancy and related fields.

What should a good sommelier bring to a restaurant?

Being a sommelier isn’t just about dressing the part. We’re not fortune-tellers with the ability to magically see what’s inside a bottle. One of a sommelier’s key responsibilities is to build a wine list that genuinely fits the restaurant they work in —what makes sense for a place with an average spend of €40 is very different from one charging over €100. That means choosing the right number of wines, adapting them to the business’s real possibilities, and ensuring there’s adequate storage at the right temperature. The list also needs to be kept up to date. From the customer’s perspective, the aim is to achieve healthy rotation, always with profitability in mind. Ultimately, a sommelier earns the trust of hospitality businesses by delivering tangible results.

With so many wines to taste, you must fall in love with quite a few of them. Is there such a thing as everlasting love in wine?

There’s definitely love at first sight, and that’s probably the most common kind —and it often lasts. You come to trust a style, you connect with the way certain winemakers or producers work. Then there’s love for the classics. Beyond that, new discoveries are constant: at trade fairs, when a distributor drops by... This is a world of endless possibilities. Wine is a living product in constant evolution, always capable of surprising you. People change too, and the more you taste, the more open you become to things that break away from the norm.

There are more and more appealing wines, yet consumption is falling. How do we defend wine in the face of current and future trends?

First and foremost, wine is culture and history. They’re beautiful words, and wine contains both. Culturally, many of us come from that world—we were born into it, grew up around it. In my case, my family worked in agriculture; as a child I helped with pruning and vineyard work. Wine is also a hugely important industry for the country from an economic point of view. Wine is health, too—because health can be understood in many ways, including mental wellbeing. Happiness lies in sharing, and wine is made to be shared, to be raised in a toast at moments of celebration. When people say alcohol is bad, they often forget that sugar might be worse. The real issue is balance —in wine, in food, in life itself. Anything in moderation isn’t a problem. I’m against alcohol-free wines. Perhaps, I’ll have to eat my words in the future, but as things stand today, dealcoholised wine isn’t wine. No one is going to make alcohol-free wines from great single estates or top vineyards...

Let’s dig a little deeper. Why is it worth being a sommelier?

Above all, because you get to meet an extraordinary number of wonderful people. And you’re lucky enough to understand how each person interprets those vines —which, in winter, are nothing more than pieces of wood. Then they come to life, and someone manages to turn them into wines that give us pleasure. Being able to pass that feeling on to the customer is incredibly rewarding. There’s something very special about showing a diner what you felt when you tasted a wine —and seeing them share that emotion, write it down or take a photo so they’ll remember it. It’s a deeply human gesture. And it also allows you to understand who’s behind the wine. Many wines are a reflection of their owners; once you know the person, you can usually tell what their wines are going to be like.



CELSUS 23

The nose is intense, concentrated and highly perfumed, unfolding across an ever-expanding aromatic spectrum that embraces herbal, floral and balsamic nuances, all expressed with striking elegance.

On the palate, the wine follows suit, showing rich yet silky energy, refined texture and gentle succulence. It flows into a poised, dense finish, where the influence of ageing brings subtle toasted notes reminiscent of café au lait. Its structure is defined by a vertical sense of drive, balanced by a horizontal breadth of richness.

The finish builds slowly and steadily, revealing bright acidity and ultra-refined tannins that are seamlessly integrated into the ensemble.

Outstanding!

LA ALCOHOLERA RIOJANA EMBRACES SUSTAINABLE ENERGY WITH GRAPE SEED ENOPELLETS

By Laura Carril and Lola Francisco



Founded in 1934 as La Alcohlera de La Rioja, Ebro y Duero, now operating as La Alcohlera Riojana, the company has spent the past 90 years producing alcohols, tartrates, grape seeds for oil extraction and biomass, all derived from by-products of the wine industry.

Based in Cenicero (La Rioja), the company pursues excellence with sustainability at the core of its strategy, with a growing focus on the self-generation of electrical and thermal energy using the same resources from which its finished products are obtained.

La Alcohlera works with three winemaking by-products as source materials for the production of tartaric products and other derivatives: grape pomace, lees and bulk wine.

GRAPE POMACE, LEES AND BULK WINE.

Grape pomace: This refers to the solid and semi-solid remains of the grape after pressing, including seeds, stems and skins. It contains potassium bitartrate and ethyl alcohol and is used in the production of ethyl alcohol, grape-seed oil and grape-seed pellets. The remaining material, known as exhausted pomace, is used to generate thermal and electrical energy.

Lees: They are a by-product of the filtration and concentration of musts. Depending on the winery's processes, they may be liquid or solid, and cream- or red-coloured depending on the grape variety. Lees are used in the production of calcium tartrate and ethyl alcohol.

La Alcohlera has further strengthened its commitment to the circular economy and sustainability through the commercialisation of Enopellet, an innovative pellet made from pressed grape seeds that

transforms a wine by-product into a high-performance renewable energy source.

Enopellet is produced by Randi Group in Italy, the parent company of the Rioja-based firm. Made exclusively from pressed grape seeds with no chemical additives, this pellet stands out for its high calorific value —around 20% higher than that of traditional wood pellets— and its excellent energy efficiency.

As Rosa Durban, director of La Alcohlera explains: "In the production process, Randi Group uses grape seeds sourced from La Rioja and neighbouring areas, which we supply from here both for oil

extraction and for the manufacture of these pellets. In this way, we close the loop in the use of the grape and actively contribute to the circular economy."

The main advantages of Enopellet include:

Superior energy efficiency. Enopellet generates significantly more heat than conventional wood pellets. Cost savings. Its high performance reduces fuel consumption and, consequently, energy costs.

Environmental commitment. By reusing by-products from the wine industry, Enopellet supports a model based on sustainable energy.

Green
IS THE NEW
black



A TRIP TO
Switzerland

Switzerland lies at the very heart of Europe, a country of extraordinary beauty that feels almost dreamlike. The majestic Alps dominate much of its territory, while countless lakes punctuate the landscape. Regularly ranked among the countries with the highest quality of life in the world, Switzerland captivates through its rare balance of nature, wellbeing and serenity.

Its cultural richness is equally striking: four official languages (German, French, Italian and Romansh) coexist as a reflection of an open, multicultural society. Swiss precision is evident in everyday life, too, where punctuality is second nature, shaped by a long watchmaking tradition. And, of course, its gastronomy delights locals and visitors alike, from authentic Alpine cheeses to its world-famous artisanal chocolate.

'Switzerland is more than a destination: it's an invitation to slow down, take a deep breath and discover beauty in every corner where nature, culture and harmony come together as one.'

1. Engelberg, Switzerland.

Abbey District of Saint Gallen – Switzerland’s Great Monastery

Located in north-eastern Switzerland, in a valley close to Lake Constance, the Abbey District forms the historic heart of the city of St. Gallen. The abbey is renowned as the “Library of Europe” and is considered one of the continent’s oldest and most artistically significant libraries. For centuries, it was one of Europe’s most important cultural, intellectual and monastic centres. Since 1983, the site has been protected as a UNESCO World Heritage Site. Visiting the Abbey District feels like stepping back in time, entering spaces where manuscripts were created and monks debated, copied and studied —rooms steeped in historical and artistic value. It also offers the perfect setting for a calm, unhurried stroll: St. Gallen’s old town retains a quiet charm, with cafés, peaceful corners and viewpoints where it’s easy to pause and linger.

Patek Philippe Museum

In the vibrant heart of Geneva’s Plainpalais district stands a true sanctuary of haute horlogerie: the Patek Philippe Museum. Housed in a former early-20th-century industrial building, it safeguards nearly 2,500 pieces that trace five centuries of timekeeping history.

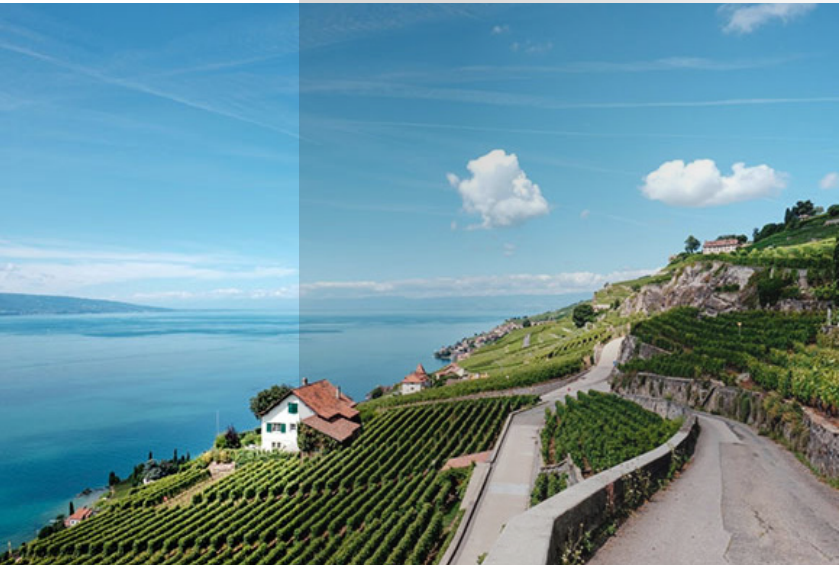
Visitors often say that you don’t simply enter a museum —you step into the very memory of time itself. Each display case reads like a chapter. The galleries reveal antique craftsmen’s tools, such as workbenches, blades, files and lathes—each telling its own story, alongside a restoration workshop where expert watchmakers patiently bring historic pieces back to life with the same devotion as their original creators. The museum also showcases the Patek Philippe Collection, including the brand’s first wristwatch. At the very top, a library houses thousands of works dedicated to watchmaking. It’s a place where knowledge meets beauty. In a world that moves ever faster, this museum reminds us that true luxury lies not in haste, but in patience, beauty and quiet precision.

Lavaux, Switzerland’s hanging vineyards, where wine is enjoyed with your eyes on the sky and the lake

Along the shores of Lake Geneva stretches one of Switzerland’s most striking landscapes: Lavaux, a sea of vineyards that seems to float between water and mountain. Here, wine and land have been in dialogue since the 11th century. Walking through Lavaux feels like stepping into a living painting. Paths wind between perfectly aligned terraces, and every so often a small wine bar invites you to stop. Local wineries open their doors to pour a glass of the region’s signature white, Chasselas —a delicate, almost translucent wine. In Lavaux, wine isn’t simply drunk; it’s contemplated. Each sip speaks of generations who tended the vines as one would guard a secret. Perhaps that’s why, as evening falls and the last rays of sun gild the terraces, you realise that Lavaux is more than a landscape: it’s a way of celebrating life, glass in hand, eyes lost in the view.



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Château de Chillon

Rising from a rocky outcrop on the shores of Lake Geneva, close to the city itself, Chillon Castle feels as though it has stepped straight out of a medieval film. The complex comprises around 25 buildings and three courtyards, all enclosed by double ring walls. Inside, ancient murals sit alongside vast vaulted halls, traditionally furnished rooms, as well as cellars and dungeons. The views across the lake towards the Savoy Alps are breathtaking. Below the castle, the terraced vineyards of Lavaux sweep down towards the water, adding another layer of beauty to the setting. To walk through Chillon is to feel history beneath your feet, with the calm presence of the lake always close at hand. It may not be the largest castle in the world, but its blend of strength and serene beauty leaves a lasting impression. If you’re visiting the region, set aside time to wander its courtyards and climb its towers —it’s well worth it.

Zermatt, at the foot of the Matterhorn: where the mountain turns into legend

Some landscapes stay with you forever, even if you see them only once. Zermatt is one of them: a car-free village where the air smells of wood, snow and freedom. Rising above it all, with its unmistakable silhouette, is the Matterhorn, Switzerland’s most iconic mountain. At 4,478 metres, it is far more than a peak —it’s a symbol. Zermatt began as a shepherds’ village and evolved into a place of pilgrimage for mountain lovers from around the world. From the village centre, a cog railway climbs to the Gornergrat, one of the country’s most spectacular journeys. The ascent, weaving between glaciers and fir trees, opens up panoramic views of 29 peaks rising above 4,000 metres. Standing there, with the Matterhorn mirrored in the snow, it’s easy to understand why the Swiss speak of their mountains with such respect —almost reverence.

1. SCHINZENHOF HORGEN

T: +41 44 725 27 05 · Alte Landstrasse 24, 8810 Horgen, Suiza.
Much more than a restaurant, Schinzenhof combines a traditional tavern (Dorfbeiz) with a modern congress and large-scale events centre. Its tavern is well-known for juicy homemade burgers and its exclusive “Zürcher Steinfels” beer, rarely found elsewhere.

2. VILLA SUNNESCHY STÄFA

T: +41 44 927 30 92 · Seestrasse 156, 8712 Stäfa, Suiza.
Overlooking Lake Zurich, Villa Sunneschy is a Jugendstil architectural gem built between 1906 and 1908. Beautifully restored, it now houses an elegant restaurant with several spaces: a main dining room, a more intimate lounge and a spacious terrace with lake views. The kitchen focuses on seasonal, regional produce, subtly combined with international influences.

3. STEAK HOUSE FRIEDEN ILLNAU

T: +41 52 346 11 58 · Usterstrasse 6, 8308 Illnau-Effretikon, Suiza.
A steakhouse specialising in high-quality meats. Its signature offering is the hot stone service (vom heissen Stein), where diners choose their cut —beef, veal, pork or chicken— and cook it themselves on a sizzling stone. Homemade sauces and classic sides such as potatoes, croquettes and salads complete the experience alongside a carefully curated wine list.

4. ROMANTIK HOTEL SCHWAN HORGEN

T: +41 44 725 52 52 · Zugerstrasse 9, 8810 Horgen, Suiza.
A boutique hotel in the historic centre of Horgen, home to the Taverne Schwan restaurant. The menu offers classic Swiss and international dishes prepared with local, seasonal ingredients. There’s also a wine bar next door, and in summer the terrace by the Swan Fountain is especially inviting. Inside, the atmosphere is warm and welcoming, with a distinctly homely feel.

5. FEDERAL - ZOFINGEN

T: +41 62 751 88 10 · Vordere Hauptgasse 57, 4800 Zofingen, Suiza.
A refined French restaurant run by chef Rudolf Zünd. The menu is rooted in classical French cuisine, subtly shaped by Swiss flavours and market-fresh produce. A more gourmet offering includes dishes such as foie gras, truffle linguine and sautéed squid. The wine list is thoughtfully selected to complement the kitchen.

6. LA PERLA - AARBURG

T: +41 62 791 31 51 · Landhausstrasse 17, 4663 Aarburg, Suiza.
A true culinary treasure in Aarburg, set within one of the oldest vaulted cellars in the canton of Aargau, dating back to 1743. Since opening in 2008, the restaurant has combined tradition and innovation, offering Mediterranean-inspired cuisine with a creative twist —classic dishes reinterpreted using high-quality ingredients.

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¿WHAT DO YOU ENJOY MOST ABOUT WORKING IN THE COMMERCIAL DEPARTMENT?

The human side of the relationship with our distributors. They’re like a second family to us. I really enjoy looking after their needs. We’ve built such a close bond that most of them end up retiring alongside us.

WHAT WOULD YOU HIGHLIGHT ABOUT WORKING AT ARTEVINO COMPARED WITH ELSEWHERE?

The Board of Directors is exceptional. It’s made up of families from outside the wine sector who place their trust in the Artevino team to run the business. Profits are reinvested, ensuring steady, long-term growth and a clear commitment to building lasting value.

TELL US ABOUT A MEMORABLE MOMENT AT THE WINERY

There have been many. I particularly remember the trips to Andalusia in the early 2000s with Gonzalo Antón, the winery’s founder, and Mariano Martín, our representative in the south, to plan the year with each distributor. They were intense days that I look back on with great affection.

AN ANECDOTE YOU’D LIKE TO SHARE?

I could share one for every day of the year! The relationship was so close that on one of those trips we ended up laughing so hard at a story that we had to pull over —we simply couldn’t keep driving.

IS THERE A PLACE AT THE WINERY THAT HOLDS SPECIAL VALUE FOR YOU?

Without a doubt, the operations courtyard at the office —one of the places I’ll miss the most. It’s a very lively space, with a central area and open offices where information flows naturally between colleagues. It captures the spirit and history of Artevi no perfectly.

FINALLY, WHAT IS YOUR FAVOURITE WINE?

Without hesitation, Izadi Selección Blanco. I’ve long been a great admirer of it, even more so since its recent qualitative leap.

...Rafa PEÑA?

COMERCIAL DIRECTOR ARTEVINO FAMILY WINERIES



After six years at the Spanish Tax Agency, Rafael Peña began his professional career in the trade with a major wine group. He joined Bodegas Izadi in March 1995 —the seed from which Artevino would later grow— and since 2000 has held the position of Commercial Director for Spain, reporting to Lalo Antón, CEO of the company.

Based in Logroño, a city he proudly describes as “one of the best places in the world to live”, he starts each day surrounded by ever-changing vineyard landscapes, mountains and rivers on his drive to Artevino’s offices in Villabuena —a journey he savours daily.

Rafa Peña sees himself, above all, as someone full of energy, beginning each day with the excitement of discovering something new and yet to be built. True to that spirit, he often takes different routes to reach his destination. Sport plays a central role in his life: every week he plays pala —a traditional Basque racket sport— at the frontón with a group of 30 close friends. In summer he turns to golf, while the colder months are reserved for skiing. When the weather allows, he also enjoys riding his motorbike along scenic roads, taking in the beauty of the surrounding landscape.

DO YOU KNOW THE CHEFS

ON OUR COVERS?



FROM MADRID TO THE BASQUE COUNTRY IN FIVE CULINARY STOPS



Caluana

C. DE LA BOLSA, 12, CENTRO, MADRID

In the very heart of Madrid, Caluana opens as a sanctuary for lovers of traditional Italian dishes, set within a former 16th-century Baroque chapel. The main dining room is crowned by a spectacular vault adorned with plasterwork and gold leaf. The experience extends to El Invernadero, an intimate sequence of spaces — vineyard, rose lounge and courtyard— and the underground cocktail bar Maldita Gioconda. In the kitchen, local produce and tradition meet a contemporary touch: authentic pasta and reimagined appetisers lead to a memorable sweet finale.

Numa

CALLE VELÁZQUEZ, 18, SALAMANCA, MADRID

In the heart of the Salamanca district, Numa Pompilio stands as one of Madrid's most iconic Italian restaurants, renowned for its refined atmosphere and echoes of Europe's grand bourgeois salons. The menu blends tradition with international flourishes — gnocchi with stracciatella, pear panzerotti or pappardelle with partridge— alongside an exclusive caviar menu. The terrace, romantic and meticulously styled, evokes Italy with hints of London and New York. Part of Grupo Paraguas, Numa remains an essential meeting point on the city's dining map.





Arteaga Landetxea

GARAGARTZA AUZ., 37, ARRASATE /
MONDRAGÓN, GIPUZKOA

Set in a 15th-century caserío, a traditional Basque farmhouse, surrounded by mountains, Arteaga Landetxea marries Basque cuisine with a carefully curated wine programme. Led by Igor Ezpeleta and Maider Larrañaga, the restaurant champions tradition and local produce, with a standout grill and a cellar boasting more than 1,000 national and international wines. Awarded a Bib Gourmand 2025 and a Soleté from Guía Repsol, its cosy dining room —complete with fireplace— turns every visit into a distinctive culinary and wine-tourism experience.

Piperren Txokoa

C. DE SERRANO, 2, SALAMANCA, MADRID

32 In the centre of Mutriku we find Piperren Txokoa, the seafaring temple of Santi Ríos, known as “Piper”, and his wife, where hake has achieved cult status. Whether at the lively bar, the terrace opening onto the square or the newly refurbished dining room, the house celebrates deeply rooted Basque cooking: spider crab casseroles, squid, bonito and the legendary cogote of hake al pil-pil. The offering is rounded out with fish such as bream, turbot or alfonsino, alongside sautéed sweetbreads and classic desserts —homemade flan, strawberries or Xarrondo yoghurt.



La abacería del príncipe

C. DEL PRÍNCIPE, 18, CENTRO, MADRID

In central Madrid, La Abacería del Príncipe is a tapas spot that revives the spirit of traditional ultramarinos (provisions store) with an easy-going, welcoming feel. Its counter of sliced-to- order ibéricos and cheeses —also available to take away— is one of the house’s standout features. In the kitchen, highlights include crisp puntillitas (baby squid), potato salad and gambas al ajillo (garlic prawns), alongside an extensive selection of premium tinned seafood. A well-chosen, approachable wine list —by the glass or bottle— rounds things off, making it an ideal stop just minutes from the Congress.

Gourmet CORNER



BOLETUS IN OLIVE OIL BY LA CATEDRAL

La Catedral de Navarra. Viuda de Cayo Sainz S.L. – Mendavia (Navarra)

They are a true tribute to nature and tradition. Always selected fresh, these mushrooms come from the most fertile surrounding lands and are chosen with particular care for their small size and winter harvest, ensuring a firm texture and a delicate aroma. Each mushroom captures the richness of Navarra’s soils, where plentiful water and extreme temperatures intensify a pure, deep and refined flavour. The Sainz family, with more than 70 years in the business, oversees every stage of the process, safeguarding the authenticity and freshness of the mushrooms.



NATURAL WHITE CLAMS FROM GALICIA’S ESTUARIES ROSA LAFUENTE

Conservera Gallega S.A. Rosa Lafuente – Vilanova de Arousa (Pontevedra) The Almeja Blanca (white clam), sourced mainly from Ría de Arousa and Ría de Noya, is a genuine jewel of the sea, rich in minerals and nutrients. Its delicate texture and refined flavour make it a delicacy cherished by the most discerning palates. This sea delicacy is prepared by Conservera Gallega, a century-old company, now in its fourth generation, which combines

tradition and excellence while honouring the legacy of great- grandfather Francisco. Each tin reflects care, flavour, sophistication and true craftsmanship, making Rosa Lafuente’s white clams a gourmet delicacy that is memorable and utterly irresistible.



STUFFED TURKEY WITH WALNUTS, PRUNES AND HAM LA CARLOTEÑA

Carloteña Asados S.L. – La Carlota (Córdoba) One of the most irresistible offerings from this Cordoba-based company turns any gathering into a truly memorable gastronomic occasion. The turkey is semi-boned by hand —leaving the legs intact to preserve its full character— ensuring exceptional flavour and succulence. Inside, a gourmet stuffing made from the finest turkey meat, slowly marinated in wine, salt and pepper, is combined with walnuts, prunes and Serrano ham, creating a perfectly balanced harmony of aromas and textures. The dish is finished with an exquisite Port wine sauce. A refined option that combines indulgence, tradition and a healthy lifestyle.



TRUFFLED GOOSE FOIE GRAS BLOC IMPERIA

Imperia foie gras – Riudellots de la Selva (Girona) Made from goose foie gras, water, salt and white pepper, this finely

emulsified bloc combines the natural texture of the liver with the delicate aroma of truffle. Each bite reveals a subtle balance between the richness of the foie gras and the truffle’s earthy notes, delivering elegance and pleasure for the more discerning palates. Certified to IFS Food standards, it guarantees food safety and rigorous quality. Ideal as an aperitif, served on toast or paired with a glass of wine, this foie gras stands out for its harmony of texture, aroma and a memorable flavour.



CAPPUCCINO COFFEE CHOCOLATE NOUGAT WITH MACADAMIA AND PISTACHIO BY RAFA GORROTXATEGI

Rafa Gorrotxategi – Tolosa (Guipúzcoa) A true delight for the senses, this cappuccino coffee chocolate nougat combines precisely selected ingredients to achieve harmony and sophistication. High-quality chocolate melts into crunchy macadamia nuts and Marcona almonds, while pistachio marzipan adds a note of smoothness and elegance. The cappuccino coffee note lifts the chocolate’s nuances. This creation reflects the passion of Rafa Gorrotxategi, a third-generation master confectioner trained in some of the world’s finest patisseries. Each bar is crafted as a small work of art, transforming a Christmas classic into a truly gourmet experience —memorable, refined and utterly irresistible.

By Esther Crespo.

ART & STYLE



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Panthella 160 Portable: light that travels with you. Some objects transcend their function to become subtle statements of style. The Panthella 160 Portable, the most free-spirited and contemporary take on Verner Panton's classic for Louis Poulsen, fits squarely into that category: pieces that illuminate and, at the same time, tell a story. Its silhouette is instantly recognisable: a semi-spherical shade, trumpet-shaped base and the organic feel so characteristic of 1970s Danish design. In its portable incarnation, the Panthella's essence remains intact casting a soft, enveloping glow now in a smaller, lighter and utterly versatile format. A classic perfectly attuned to modern life, without losing its identity.



The new UGGs: a smart, well-judged upgrade. The new Weather Hybrid from UGG delivers the brand's iconic comfort while adding smart, practical upgrades: waterproof suede, sealed seams and a sole with reliable grip. Ideal for winter, it reflects the brand's evolution from indoor staple to genuinely versatile footwear, capable of handling rain, snow and harsher conditions. Proof that the brand knows how to refresh its legacy without compromising the distinctive identity that made it famous.

Seix Barral

Guillermo Alonso El efecto deseado



Following the success of *La lengua entre los dientes*, Guillermo Alonso returns with an irresistible new story. Gaspar, a 19-year-old orphan raised in a crumbling hotel, wants only to survive without drawing attention to himself. His life takes a sharp turn when he moves from assisting a party-loving widow to working for a mysterious, disfigured couple who impose a single rule: ask no questions. In this modern picaresque novel, Gaspar is drawn into a frivolous, dark world of excess, where he learns to stop being prey and become the hunter. A vibrant, witty and unexpectedly tender journey that confirms the author's distinctive —and addictive— voice.



A new museum for Rioja Alavesa. Fundación Vital is behind an ambitious new project that will give Rioja Alavesa a major new wine interpretation centre. The museum will be housed in the abandoned Antión winery in Elciego, a striking building that was never officially opened. Fundación Vital plans to invest up to €12 million in an interactive museum designed to add a fresh cultural draw to the region and further boost wine tourism. The complex will also include a wine bar showcasing local producers, as well as a 15-room hotel to be run by an international hotel group. Bringing together technology and wine knowledge, the project is scheduled to open in autumn 2027.

No 25

Lux: Rosalía's radiant transformation. With *Lux*, Rosalía turns music into a ritual of style and emotion. Structured in four movements and spanning 18 tracks —many recorded with the London Symphony Orchestra— the album unfolds as a delicate interplay of light and shadow. Here, the Catalan artist explores spirituality and feminine transformation, balancing strength with subtlety in every note. *Lux* is more than an album: it's an aesthetic manifesto, a sensorial journey that redefines contemporary sophistication.



DECEMBER 2025



Stranger Things 5: the final battle in Hawkins. Netflix closes one of its most significant chapters with the final season of *Stranger Things*, split into two parts and set in the autumn of 1987. The story returns to a Hawkins scarred by open portals and the looming threat of Vecna. The season recaptures the show's early essence—nostalgia, reunions and a darker tone—across eight episodes that make it the series' most ambitious and emotional instalment yet. The original cast bids farewell, joined by Linda Hamilton as the enigmatic Dr Kay. With new dangers and evolving bonds, the series promises a finale rich in emotion, epic scale and a touch of melancholy.



Ray Neo X3 Pro. The Smart glasses arrive in 2025 poised to quietly transform everyday life. At first glance they look like ordinary eyewear, but inside these glasses house a discreet micro-display that delivers instant translations, navigation prompts and notifications —no phone required. A simple gesture lets you take photos or videos, reply to messages by voice and access a virtual assistant that's always on hand. Lightweight, with improved battery life and seamless hands-free features, they stand out as the year's most practical tech accessory a small glimpse of the future, already here.

Twingo E-Tech electric, the city car with renewed energy. Renault reinvents its iconic city car with a retro spirit and zero-emissions credentials. The Twingo E-Tech Electric retains the charm of the original —round headlights, soft curves and bold, characterful colours— while delivering modern efficiency. Practical too, it comes with five doors and individually sliding rear seats, making it easy to adapt the cabin to everyday needs. Its fully electric motor is sprightly around town, offers a range tailored for daily driving, and delivers a quiet ride with low running costs.



Finca
VILLACRECES
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

LA JOYA ESCONDIDA
DE RIBERA DEL DUERO

