

JULY
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No. 18

ARTEVINO

MAGAZINE

ORIOI CASTRO



EST.  1987



"Happiness consists in being able to unite the beginning with the end"

.....
— Pythagoras



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Art & Style

ARTEVINO

EST. — FAMILY WINERIES — 1987

Front cover: Oriol Castro
Picture: Estefanía Lorente

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THE NEW ARTEVINO

“DESIGN ISN'T JUST WHAT IT LOOKS LIKE AND FEELS
LIKE. DESIGN IS HOW IT WORKS”
(STEVE JOBS).

More than just a logo or a renewed image, you are holding in your hands a declaration of intentions, a manifesto. It is the realisation of a sentiment and a style of doing things. After a pause for reflection, Artevino Magazine returns and offers its readers new contents and a revamped design, revealing the essence of a company that shapes its history day by day.

A few months ago, Artevino Family Wineries made its debut at Prowein 2022. Today we introduce it to you with this magazine, which you have started to read (and we thank you for that). Its new design embodies the identity of the four wineries in the group: family-based, with gastronomic origins and respect for the roots, the land and the surrounding nature.

In this 18th issue (but the first of the new period) we have new sections such as 'Green Is The New Black', where you will find inspiring sustainability initiatives; 'The Sommelier', with leading Spanish and international sommeliers; 'A Foodie's Recipes', because gastronomy is also found online; or 'Meet...', to put a face to the people behind Artevino Family Wineries who wholeheartedly strive to make sure you enjoy our wines.

We won't reveal any more details. You'd better immerse yourself in the pages of this magazine, which, of course, is printed on environmentally friendly paper. We hope you enjoy reading it. Oh, and if you have any suggestions, we listen to you (or rather, we read) via: club@artevino.es

ORIOI

Castro

Disfrutar



"Disfrutar is all about innovation, creativity"

ORIOI CASTRO

Disfrutar is widely, if not overwhelmingly, regarded as the best-positioned candidate to reach the elite of restaurants exhibiting the three Michelin stars on their façades. This may be of lesser importance to Oriol Castro (and his two partners, Mateu Casañas and Eduard Xatruch), as they happen to be the fifth best restaurant in the world according to The World's 50 Best Restaurants. With his unstoppable commitment to gastronomy, Castro, who worked in the kitchens of El Bulli, asserts his presence among the world's leading chefs while he embarks on new projects like the opening of Compartir in Barcelona.

Oriol, what does it mean to be the fifth best restaurant in the world? We work for our customers; they give us or take away our prestige, based on their personal experience.

"EL BULLI IS PART OF WHO I AM".

Nevertheless, such positive news boosts the team's confidence and fuels our desire to keep on improving. But the most satisfying thing is when someone comes to you after a meal and tells you how much they have enjoyed it.

Hence the name of the restaurant: Disfrutar. Obviously, Disfrutar is an experience that customers enjoy. But not only in terms of what they eat, but also in terms of what they feel when they are in our restaurant. There are many contributing factors: the service, the ambience, the surprise and the friendliness. The experience starts from the very moment we answer a phone call -- the overall experience must be pleasant and enjoyable. The customer values all the elements that come into play, and we want them to enjoy each and every one of them, no matter how small.

In the midst of celebrating such a milestone for Disfrutar along came the SARS-COVID19 pandemic. How did it impact you? At the onset of the pandemic, we had to close our newly opened event catering company, and only managed to do one banquet before shutting the doors. Fortunately, we were able to react in time and readjust the business. It was a tough but necessary decision, even more so in view of what was looming. We were very upset, but I think we got it right.

Do you think that what we have experienced has changed the dynamics of gastronomy or the customer's attitude? These developments are difficult to gauge, but what we have noticed is the positive response of the public. We have been doing really well since we were able to open again. Gastronomy is in high demand and there is a desire to try good things. Not only have we noticed it here, but once people were able to travel again, we have welcomed many customers from Europe, but also from the US.

Things seem to be going so well that Compartir (your restaurant in Cadaqués) is opening a branch in Barcelona. How will you manage to get them to coexist in the same city? The two concepts are different. Disfrutar is focused on the menu, while Compartir has an à la carte service, with simpler, modern dishes. Both share the same culinary inspiration but are adapted to suit different customers and occasions. There is no lack of innovation, but Compartir is more accessible.

Is that the primary purpose of Disfrutar? Absolutely, Disfrutar sells innovation, creativity.

Being innovative at a time when everything seems to have been invented will not be a trivial matter ... Introducing new culinary concepts and techniques is increasingly difficult, but

the good thing is that nothing is set in stone, the sky is the limit. It may be more arduous, but gastronomy never stops evolving and that is the challenge.

In that respect, we are seeing the emergence of vegan cuisine and the so-called 'zero km' produce. Are these passing fads or is this an evolution?

I don't consider them to be fads. They are here to stay. Something similar happened in the 90s, when there was just one Japanese restaurant in the whole of Barcelona. Nowadays, there are dozens of them and they have been accepted, perfected and incorporated as yet another alternative in the city's culinary scene. For a long time now, many of us have been extolling the virtues of 'zero-km' products such as peas from the Maresme region. It's just that we don't focus on it because creativity is our main asset.

Almost two decades later, the imprint of your time at El Bulli is still palpable. How do you remember those days? I remember it for what it was: a temple to gastronomy, a great revolution that made it possible for us to be where we are today. I hold Adrià and all that we achieved there in high regard; his legacy and his achievements will live on in the memory of Spanish gastronomy. El Bulli is part of who I am.

If a client of Disfrutar is asked today what has impressed them the most, what do you think they would answer? I guess it'd be *La Mesa Viva*, an experience with only one table for four or six people, on the restaurant's lower level. It's a thrilling immersion in creative gastronomy. Right now, it's the most special thing we are creating.

Lastly, we have talked about the past and the present, but what does the future hold? I can't tell you where we will be, the world is becoming more unpredictable every day, but I can assure you that we will continue, both myself and my colleagues, to enjoy our job.



Izadi Larrosa, best rosé wine in Spain

Izadi Rosé has once again received a new award from *Guía Gourmets* (Gourmets Guide). Izadi Larrosa was voted best rosé of the year by both the tasting panel and the consumers, an accolade that was also awarded recently by Verema. From its very first vintage, Larrosa Rosé has been a pioneer in the production of new age rosés.



British Airways chooses Izadi Crianza

Izadi Crianza, made in the DOCa Rioja, was selected by the British airline for its business class food and beverage menu. Consequently, this crianza made in Villabuena de Álava is now present on all five continents where the London-based airline flies regularly. This selection coincides with a major upgrade and modernisation of its business class that has been extended to all of its aircraft.



Artevino News

Pruno Day in Spain and Mexico

From Ribera del Duero's Golden Mile to Mexico City. Last June, Finca Villacreces not only held its traditional Pruno Day in Quintanilla de Onésimo, but it also took its most celebrated event across the pond. The resounding success of its wine festival encouraged the Ribera del Duero producer to host its first Pruno Day in the Mexican capital. More than 200 professionals and wine lovers joined in the Prunomania celebrations thousands of kilometres away.



Vetus, best sustainable company in Castilla y León

It is no accident that our bodega in Toro is one of the most sustainable companies in Castilla y León. It was the first winery in DO Toro to be certified in the Wineries for Climate Protection programme, developed by the FEV (Spanish Wine Federation), for its commitment to organic farming and environmental protection.

The business magazine *Castilla y León Económica* also praised the company's environmental awareness and respect for nature and awarded it the prize for the most sustainable business in Castilla y León in 2021.



Artevino, a leader in climate protection

As of this year, 2022, all Artevino Family Wineries are certified in the programme Wineries for Climate Protection, endorsed by the Spanish Wine Federation, which audits and distinguishes producers with a firm commitment to sustainability and environmental protection. To this end, Artevino has adapted its wineries with a view to reducing waste, improving energy efficiency and using renewable energy sources in its production operations.

Awards



Día Pruno, wins IWC Prize

Pruno Day, the first wine tourism festival in Ribera del Duero, won the prize for the best promotional action at the fourth edition of the prestigious International Wine Challenge Awards. This initiative, which was first held in 2017, is now firmly established as one of Spain's top wine-related festivals, where wine, gastronomy and music go hand in hand. Unsurprisingly, Pruno Day was chosen as the best wine tourism event by Rutas del Vino and Verema on previous editions of the festival.

Mint & Rose visits Villacreces

Finca Villacreces in Ribera del Duero provided the perfect setting for the retreat that the well-known textile brand Mint&Rose organised for its community. This meeting attracted many prominent influencers such as Clara Díez, Ester Bellón, Celia Somoza, Lourdes Bustillo and Benedetta Parazzo, among others. On this occasion, they became "winemakers for a day" (a very popular activity at the winery), toured the vineyards on an electric bike and learnt all about the winemaking process. Undoubtedly, a very fruitful partnership between the two brands.



Artevino on show at Prowein 2022

After the inconveniences of the pandemic, the international wine Fair Prowein 2022 provided the backdrop for Artevino Family Wineries to present itself to the trade with a 40-square-metre corporate stand. At this fair held in Düsseldorf, Artevino welcomed clients from more than 30 different countries who learned first-hand about the company's new products, as well as its new corporate identity and brand strategy built on the principles of authenticity, commitment to the future and family roots.





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HEALTHY EATING ISN'T BORING

By Mercedes Moreno

HER NAME IS MARTA SANAHUJA, BUT EVERYONE KNOWS HER AS DELICIOUS MARTA, ONE OF THE MOST RENOWNED FOOD INFLUENCERS IN SPAIN.

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"GETTING MESSAGES FROM ALL OVER THE WORLD TELLING ME THAT THEY HAVE LEARNED TO COOK THANKS TO ME, THAT EATING HEALTHY IS POSSIBLE AND NOT BORING, IS THE MOST REWARDING PART OF THIS JOB".

INGREDIENTS

80 g (2.8 oz) Digestive biscuits
(can be sugar-free)

45 g (1.6 oz) melted butter or
ghee or coconut oil

300 g (10.5 oz) cream cheese

4 medium eggs

100 ml (3.3 fl oz) Erythritol
(or any other sweetener)

200 ml (6.8 fl oz) Cream
with 35% fat

1 tablespoon vanilla

2 tablespoons cocoa

METHOD

We need a 15 cm (6 in) mould, preferably a springform cake tin. Mix the butter with the crushed biscuits and make a dough to coat the bottom of the mould. Once it has been left to rest for a few minutes, mix the rest of the ingredients and pour them into the cake tin. Bake in the oven at 200 °C (390 °F) for 30 minutes. Exquisite!

As an ambassador for multiple food brands and a regular contributor to a variety of media outlets, she has turned her hobby into a profession. Her professional beginnings had nothing to do with food. When she discovered it, she realised that it was her real vocation and so she created Delicious Martha.

A judge in several editions of 'The Best Foodie' competition, sponsored by Bodegas Izadi, Marta is always learning. With no formal education in cooking, she surprises her social media followers every week with at least four different recipes. Her Instagram account has more than half a million followers.

Although she finds it almost impossible to decide to choose her favourite dish, we've managed to get her to tell us one she "couldn't live without": baked eggs (always with a glass of rosé wine).

The one ingredient she cannot do without in her kitchen, she admits, is olive oil. Barcelona-born Marta describes it as "liquid gold", and she uses it for everything - from a traditional sponge cake to a hearty casserole, it is an essential ingredient in any dish.

When asked about her job, Marta's face lights up: "Cooking is an art; my work consists of communicating that art to a large number of people and I find that fascinating." Getting messages from all over the world telling me that they have learnt to cook thanks to me, that eating healthy meals is possible and not at all boring, is the most gratifying part of this job," she adds. What she likes the least and finds overwhelming, she says, is all the paperwork and bureaucracy.

Her favourite recipe is cheesecake, in all its variations, no matter if it's with cocoa or fruit. Such is her passion for this dessert that she even has an e-book with all the cheesecake recipes she has made. "We eat with our eyes," says Marta. "You have to enjoy the food on your plate and live an experience for it to be really good."

“Sommeliers are not there to lecture, but to make diners happy”

JUAN LUIS GARCÍA SOMMELIER AT CASA MARCIAL (2 Michelin stars)

By María de Lara



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He discovered hospitality on weekends, when he worked as a waiter at wedding receptions, christenings and holy communions, says Juan Luis García, sommelier at Casa Marcial (2 Michelin stars). From then on, he knew that one way or another he would end up working in this business. "I loved interacting with people and knowing that clients were happy with what I was doing."

“My work focuses on the defence of locally sourced, authentic zero km produce so that when clients visit Casa Marcial, they eat Asturias.”

JUAN LUIS GARCÍA

It's been a few years -a decade in December 2022- since he joined the Manzano Group as sommelier and beverage director of the company's various restaurants, but his passion for wine is undiminished.

When your hobby becomes your job, is it easy to leave behind your personal tastes to make a professional recommendation?

I don't know. I'm one of those people who find it hard to separate that part, because I live it with such passion that when I have some spare time, I keep at it. I get home, I try to disconnect, but I open a bottle of wine because I might not have tasted it yet. Ultimately, this profession, like everything else in the world, moves very fast, and there are always new wines to try. You have to be constantly training and learning.

Your job as a sommelier, has it changed much since you started out?

It has changed a great deal. The role of sommeliers has evolved, but so has the restaurant business. We have moved from a formal and stuffy atmosphere to a more laid-back and informal setting, but without losing our composure. The customer comes to your restaurant to have a good time and you have to be relaxed and make it easy for them. Sommeliers are not there to lecture, but to ensure that those who come to the restaurant are happy.

How would you describe your creative process when it comes to designing a wine list?

Championing locally sourced, authentic km zero food so that when you sit at a table in Casa Marcial restaurant, you eat Asturias. It's superb when you experience that. With this in mind, I always try to preserve the local grape varieties of each area and work with producers with whom I feel identified, because of their way of thinking and working. Ultimately, two elements may work well together (chef and sommelier), but it comes full circle when they share the same vision with the wine producer. That's when you see that the customer's response to what you have brought to the table is satisfactory.

It was a wine from Rioja that made you want to learn more about this business. What place does this wine-producing area hold in your heart?

Many friends and colleagues know me for the legendary saying: "old rockers never die". This means that Rioja, its tradition, is always there. Whenever I can, I try to drink old vintages, I try to drink history, to better understand this producing area which, together with Jerez, is a Spanish icon.

Lastly, could you recommend us a wine book?

Vinos tradicionales andaluces by Jesús Barquín and Peter Liem.

A culinary destination.

La Rioja, without a doubt, and Galicia.

And a dish that is always present in your everyday life.

I miss my mum's rice with rabbit. .



IZADI LARROSA NEGRA

Garnacha in all its splendour, varietal and expressive. Juicy, with the variety's characteristic flavours -ripe fruit with moderate acidity and refined, polished tannins resulting in a savoury, delicious wine with sublime honesty.

It is aged in seasoned French oak barrels for approximately seven months. A wine to be served at around 14° C (57° F) and best enjoyed now or in the next 4-5 years.

Planted in an old vineyard in the village of Tudelilla on stony soils, this variety boasts a distinctly Mediterranean personality, more akin to the wines of Southern Rhône than to a cooler Garnacha from central regions of the Iberian Peninsula.

Meant to provide unlimited drinking pleasure, Larrosa Negra may be enjoyed in a casual way or with refined dishes such as corn and saffron juice, fabes (beans) or Nacho Manzano's potato and chorizo perfume served at his 2-Michelin starred restaurant Casa Marcial. Even with dishes from Nacho's traditional cuisine, such as pitu de caleya (stewed free-range chicken) or fabada (pork and bean stew).

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LATXA, THE BLACK SHEEP OF SPANISH FASHION

By Vanessa Arranz and María de Lara

Designer María Clè Leal combines design and sustainability in her new textile project as she brings a second life to the surplus indigenous wool from her homeland.



Double handle camel bag.
Limited edition.

MARÍA CLÈ LEAL is the name of the Vitoria-born fashion designer behind Latxa. This clothing brand breaks with all the industry's existing manufacturing standards to prove that "another kind of fashion is possible." She uses the wool of Latxa sheep - a breed native to the Basque Country- to create timeless and versatile designs in her limited and unique collections.

Every year in spring shepherds shear their sheep, obtaining 600 to 700 tonnes of Latxa fleece. This is a bit of a headache for them as they have no idea what to do with it.

With the introduction of new technologies and fabrics, sheep's wool, once a great source of wealth and the backbone of a whole textile industry, has been sidelined. Being hard to recycle, sheep's wool is now considered a waste product that farmers are forced to stockpile.

María Clè Leal has stepped forward and offers a solution to this problematic accumulation of wool that occurs every year, making the most of a seemingly useless material. The result is a new collection of light, waterproof and good thermal insulation fabrics, which the designer presented in 2022 at the Mercedes-Benz Fashion Week in Madrid.

However, this is not the first time that the designer's garments have dazzled in Spain's flagship fashion event. In 2015, she received the Mercedes-Benz Fashion Talent award for her collection *Fragile*.

LATXA PROJECT

The ten garments in Clè's first collection have materialised after almost four years of research in partnership with Latxa Esnea Koop Livestock Cooperative, Neiker BRTA Technology Centre and Urkome Rural Development Association. The final design is a fabric made

Green IS THE NEW black

of 55% Latxa wool harvested in the Basque Country, mixed with recycled natural and synthetic fibres.

Carrying the seal 'Made in Basque Country', the Basque designer's initiative seeks to support rural communities and promote a green and circular economy. Furthermore, Latxa showcases the craftsmanship of traditional tailoring through partnerships with small, like-minded workshops.

Far from coarse, -the translation of Latxa into English- the garments in this first collection, which are

available online at the brand's website for approximately 350 euros, combine design and elegance and are basic wardrobe items intended to last a lifetime. "A coat that is extremely hard-wearing and is meant to be inherited," the designer points out.

Clè's efforts are now focused on the search of new biodegradable fabrics, seeking to further demonstrate "that things can be done better."

A TRIP TO

Menorca

*Long walks and days on the beach crowned with a sunset.
Mahón, Ciudadela, as well as its coastal villages provide the perfect seaside
atmosphere coupled with a wide range of cultural and culinary treats to please
the most discerning travellers. - By Roberto Puyas*

The uniqueness of Menorca rests on the ground rules laid down by its inhabitants many years ago to strike a balance between tourism and respect for the island's natural heritage. A balance that involves reconciling the environment with the island's economy, its fishing tradition and the enjoyment of its beaches. Essential elements to ensure a sustainable tourist destination.

The journey begins in the capital Mahón, the starting point for any traveller reaching the island by air. Driving north is the Albufera des Grau Natural Park, a protected natural area where visitors can discover its natural wilderness, black sand coves and unique (and very Instagram-friendly) spots, like the Favàritx lighthouse, where access is restricted to motor vehicles as a way of preserving the area.

“STRIKING A BALANCE BETWEEN TOURISM AND RESPECT FOR THE ISLAND'S NATURAL HERITAGE ARE KEY FACTORS IN THE CREATION OF A SUSTAINABLE TOURIST DESTINATION”



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- 2. Camí de Cavals.
- 3. Cala Macarella.
- 4. Menorca's Ciutadella.

THE TALAIOTIC CULTURE. It is the period between the Bronze Age and the Iron Age with a special architectural heritage in the Balearic Islands. Several examples of sculptures and megalithic formations are connected by the inland road that goes from Mahón to Ciutadella. It is easy to discover sites that blend history and mysticism, such as Torre d'en Galmés, Naveta des Tudons or the Trepucó settlement. A fascinating and breathtaking gateway to the past.

While the capital Mahón protects the south, Ciutadella is the guardian of the northern slope. The island's old capital until the beginning of the 18th century, Ciutadella has more inhabitants than Mahon and is the seat of Menorca's diocese. Proof of this is its monumental historic quarter and the 13th century Cathedral of Santa Maria. Like any harbour town, it boasts countless restaurants next to the port moorings - here, the sea is the best larder.

A SEA OF BEACHES. One of Ciutadella's tourist attractions are its many beaches. There is one to suit everyone's preferences. You can find many residential areas around small coves such as Cala Blanca or Santandria. Further on, past D'Artrutx lighthouse, the unspoilt coves of Cala'n Turqueta and Son Saura are stunning, although perhaps the most popular are Macarelleta and Macarella. They epitomise the picture-postcard image of a Mediterranean beach, framed by cliffs and vegetation, with an abundance of (Mediterranean, what else?) pine trees. Its crystal-clear waters hide a secret: a vast underwater cave which will delight snorkellers.

The coastline boasts more coves such as Cala Galdana, Cala Mitjana... all of which are well worth a visit. Most of them can be reached thanks to what is known today as the Camí de Cavalls, a historic trail winding around the 185 km of the island. Originally used for defensive purposes, it is now an internationally renowned hiking and mountain biking route.

Menorca encompasses landscape and history, culture and gastronomy. A place that helps you connect with what is really important. A destination that must be looked after and protected, preserving its special balance that works so well in the island.

“COVA EN XOROI, IN CALA EN PORTER, PROBABLY HAS THE BEST SUNSET ON THE ISLAND.”

1. ES MOLI DE FOC

T. 971 153 222 - Carrer de Sant Llorenç, 65. Sant Climent

Vicent Vila, originally from Valencia, moved to the small Menorcan village of Sant Climent in 1996. True to his rural past, he converted an old 19th century mill into a restaurant with modernist decoration. On the spacious garden and terrace you can enjoy excellent rice dishes. Based on traditional recipes freshly reinterpreted with new flavours, the chef always chooses the finest ingredients and pays special attention to the local produce.

2. BAMBÚ

T. 971 358 969 - Passeig Marítim, 38. Benibequer

Attractive venue offering a fully-fledged gastronomic experience with multiple dining spaces to enjoy the breathtaking sea views and the island's stunning sunsets in a vibrant yet relaxed setting. Bambú specialises in wholesome and delicious fresh Mediterranean-style food with international and Asian elements, using local produce and quality ingredients.

3. CA NA PILAR

T. 971 370 212 - Avda de la Mar, 1. Es Migjorn Gran

You will find this small family-run restaurant right at the entrance to the village of Es Migjorn Gran. It is set in a typical Menorcan house built over 200 years ago, where Víctor in the kitchen together with Ona Morante in the dining room, serve carefully prepared dishes combining tradition and creativity. Local seafood, fish and meat form the basis of a carefully selected menu with a personal touch. Their desserts are homemade and delicious.

4. EL RAIS

T. 971 362 345 Moll de Levant, 314. Mahon

El Rais is the most Mediterranean restaurant of Group Ses Forquilles. This is so both for its privileged location in the port of Mahón, and for its cuisine, with rice dishes and a seasonal menu that captures the very best flavours of the land and the sea. Although rice is revered at El Rais, this is not your average rice restaurant. It is served in many different ways but every single variation carries the house's trademark creativity.

5. S'AMARADOR

T. 971 383 524 Pere Capllonch, 42. Ciutadela de Menorca

Located in the heart of the port of Ciutadela, next to the bridge, this restaurant has a charming terrace with the best views of the port. True to the spirit of the original fishermen's inn, they serve the best fresh fish in Menorca. The menu includes seafood and lobster stews, the island's fish cooked on the grill or in the oven and a large selection of tapas.

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⇒ WHAT DO YOU LOVE MOST ABOUT YOUR JOB?

Creating a good working atmosphere with my colleagues is fundamental to carry out my daily duties with enthusiasm. In addition, I find it very gratifying to sense the satisfaction of the visitors at the end of a tasting session.

⇒ WHAT DO YOU LIKE MOST ABOUT DEALING WITH PEOPLE?

I enjoy the fact that I can learn from every single person. I am also proud when I see people from my village enjoying our wines when they come to visit us

⇒ TELL US ABOUT A MEMORABLE MOMENT AT THE BODEGA

Undoubtedly, the opening day at Finca Villacreces. We threw a big party in the evening at the estate. The lighted lake, the tables on the lawn, the live music and, to top it all off, the fireworks. It was like living in a movie.

⇒ AN ANECDOTE YOU'D LIKE TO SHARE

The son of an importer asked his girlfriend to marry him in the pergola of the estate. The groom asked me and a colleague to witness this special moment. It was very moving.

⇒ WHICH PART OF THE WINERY HAS A SPECIAL MEANING FOR YOU?

The house, and particularly the kitchen. It's the place where I spend much of my time preparing snacks for visitors.

⇒ LAST BUT NOT LEAST, TELL US WHICH IS YOUR FAVOURITE WINE

Nebro. I can recognise it even as it goes through the bottling line. I love its aroma; it is truly unique and unrivalled.

...Rogelia SIERRA.

FINCA VILLACRECES KITCHEN



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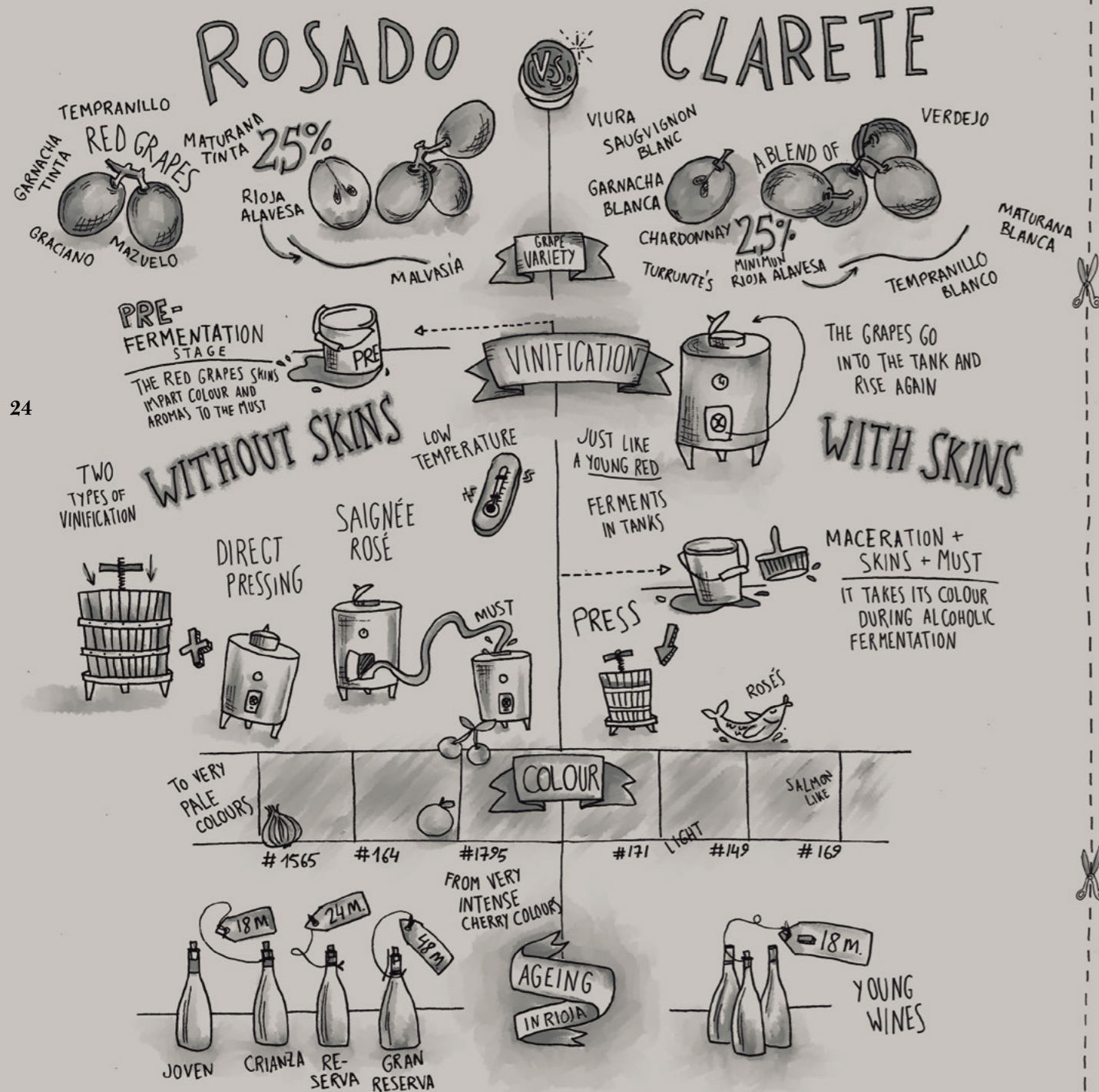
She is pure hospitality. For more than fifteen years, Rogelia Sierra has made sure that everything at Finca Villacreces is ready to welcome visitors. She takes care of every single detail and always has a smile for anyone who meets her.

Rogelia lives in the village of Quintanilla de Onésimo, where the winery is located. She describes herself as a hard-working person, with a bit of a temper, who needs to have everything under control to be able to provide the best possible service. She greatly enjoys her daily routine and admits that she is very much at home in the bodega, as though she were not working, because she is committed and feels as much responsibility as if she were in her own home. Indeed, she can't picture herself working anywhere else.

She loves to spend her free time outdoors in nature and enjoys playing different sports to keep fit and relax, although she concedes that her greatest weakness are her grandchildren, with whom she tries to spend as much time as she can.

DID YOU KNOW...

THOUGH THEY MAY SEEM SIMILAR, CLARETE AND ROSADO ARE NOT THE SAME TYPE OF ROSÉ WINE?



LA ANCHA IN BARCELONA, DANI GARCÍA'S FRENCH REVISIONISM AND A VERY COSMOPOLITAN JAPANESE



BABETTE. BULEVAR PRÍNCIPE ALFONSO VON HOHENLOHE S/N. MARBELLA.

The perennially enterprising Dani García has recently boosted his business with Babette. Located in the old BiBo restaurant in Marbella, Babette offers a revised take on classic French-inspired cuisine. As a tribute to the culinary history that all chefs should be familiar with, the Malaga-born chef infuses elegance into creams, game (particularly quail), puff pastries or his must-try beef Wellington.

Babette's FEAST

Displaying great finesse and refinement in the kitchen, the service and even in the décor, Dani García launches a new brand in the Spanish scene that will greatly appeal to fans of revisionist cuisine, inspired, incidentally, by the film *Babette's Feast*.

Molino DE PEZ

MOLINO DE PEZ. CÓRCEGA 346. BARCELONA.

Homely food with no distractions. That's how one might describe the new restaurant Molino de Pez, relocated to Barcelona by the family-run hospitality group La Ancha. The goal is to recapture the essence of La Ancha, with seasonal, slow-cooked food taking centre stage. That's right, a family from Madrid with Asturian roots lands in Barcelona with their home-style recipes, although it's true that they already have the gratifying experience of restaurant Fismuler. The bistro vibe of La Ancha is in the air, but even more so on the plates, and in their larder, full of fresh produce from the market to create a varied menu so diners can decide what to try. The new Molino de Pez is in Hotel Seventy, in the heart of Barcelona's Eixample district.



ZUMA. PASEO DE LA CASTELLANA, 2. MADRID.

Zuma could not be absent in the Spanish capital. Japanese fusion comes to Madrid backed by the international success of this franchise which is present in the world's most cosmopolitan cities. The idea started in London 20 years ago when Rainer Becker and Arjun Waney founded Zuma. Since then, it has expanded all over the world based on the traditional *izakaya* style of informal dining, serving sushi, Japanese grill and other dishes with a contemporary twist.

Zuma does justice to the saying that we eat with our eyes, judging by its impeccable presentation, both when it comes to the dishes and the restaurant's décor. Add to this its excellent location, and Zuma could well be Madrid's new culinary hotspot.

Zuma



TASTING ROOM

Izadi Selección blanco 2021

After more than 30 years making whites in Rioja (the first vintage dates from 1990), Bodegas Izadi has reinterpreted the traditional varieties to reassert the importance of white wines in this appellation. As a result, it has selected six varieties in search of a complex and age-worthy blend, requiring considerable efforts to identify and recover rare and low-yielding grapes. At present, Izadi Selección Blanco 2021 is the only white wine from Rioja made from the six local grape varieties -some of them, like Turruntés, are produced in limited quantities.



This blend of different types of grapes has resulted in a complex, unctuous and fresh white wine.

In fact, for this Izadi Selección Blanco 2021, different winemaking and ageing methods have been employed to create a solid, multi-varietal wine that revives the great white wines from Rioja.

Finca Villacreces 2018



The 2018 vintage marks a turning point in the history of Finca Villacreces, as it is the first time that the flagship wine is 100% certified organic. Over five years ago, the Ribera del Duero winery started to farm its 150 hectares organically. Other wines such as Pruno and Specimen are also produced from this estate. Among the 15 plots in the property, situated on a meander of the Duero River in Quintanilla de Onésimo, the best plots of Tempranillo

(86%), Cabernet Sauvignon (10%) and Merlot (4%) were selected to make Finca Villacreces 2018. After a manual harvest and double table sorting, Villacreces was fermented in wooden vats and cement tanks. The wine was subsequently aged for 14 months in new French oak barrels. The result is a deep ruby-coloured red, with garnet hues. Heady ripe fruit and liquorice aromas with mineral, menthol and balsamic nuances from the Cabernet. Rich and full-bodied on the palate, with a long and persistent finish, also savoury, with ripe tannins and hints of black fruit and coffee.

Celsus 2019

It is the crown jewel of Bodegas Vetus and one of the flagship wines in the DO Toro. Celsus comes from a centenarian pre-phylloxera vineyard planted in 1920. It is called 'La Lola', after a grandfather's love for his granddaughter with whom he used to go to this small 0.80 hectare plot. Naturally, yields from these vines are low, but of a high quality, and have the potential to create a great wine that has brought so much renown to the appellation.



Only about 2,000 bottles are produced each vintage. Farmed sustainably and under traditional practices, this vineyard with very poor sandy loam soils produces a complex wine, with black fruit aromas and well-integrated toasted wood notes. The palate is powerful, fleshy and mineral, with supple tannins and a persistent finish.



ALBESI WITH TRUFFLE
Appennino Food Group
Valsamoggia (Italia)

Excellence is the hallmark of this well-established Italian company whose pasta can stand alongside traditional handmade fresh pasta. Respect for the ingredients and seasonality are two of the pillars on which the company's core values are based. The black summer truffle and its coarse texture, which absorbs all kinds of seasoning and sauces, create a top-quality dish. To fully enjoy this gourmet experience, make sure to follow the recommended cooking times and to interrupt the boiling process with cold water prior to removing the water from the pasta.

chopped seaweed from Galicia's Rías or estuaries (Himanthalia elongata, undaria pinnatifida and Ulva spp.). This small internationally minded cannery harvests by hand following controlled and sustainable practices with underwater dives in authorised areas. Innovation and cultural fusion thanks to the flavour and exquisite richness of Galicia's marine resources. Extremely versatile in appetizers and canapés, spread on toast with endless combinations of textures and flavours such as anchovies, raspberries, anchovies, trout caviar. Perfect with smoked food, pasta, salads,



GREEN BEAT PISTACHIO BIO CREAM
Pistachos Green Beat
Valladolid

Upwards of three quarters of Green Beat's pistachio Bio Cream comes from top quality organic pistachios grown in a unique, protected natural setting. This circular economy initiative selects the finest produce from Finca Doña Amor in the Toro area. Once harvested, pistachios are transformed following traditional, simple and artisanal techniques. to obtain this exquisite innovation. Dense in texture, the end result retains

the characteristic nuances of the nut itself. This Bio Cream offers a wide range of culinary uses - it is delicious with goat's cheese, foie gras, salmon and jam. Artisan food suitable also for vegans.



WHITE CHOCOLATE ICE-CREAM WITH VIOLET NOTES
Sandro Desii
Esparraguera (Barcelona)

The return of Italian Gelato with revolutionary new ideas and concepts based on creative R&D. With over fifty years of experience in gastronomy, Sandro Desii has used his trademark entrepreneurial and discerning attitude to go one step further in the creation of an artisan ice cream. A gastronomic challenge which, on the one hand, is respectful of the product's tradition, but at the same time, is also innovative. A frozen cream made from two delightful ingredients blended in a sweet but balanced recipe with a creamy and inviting texture: the combination of white chocolate and violet caramels.

By Esther Crespo.

IZADI
Club de la Barrica



— DISCOVER —
OUR CLUB

Step into the wonderful world of wine with a limited edition barrel and bespoke label, in addition to enjoying exclusive advantages.



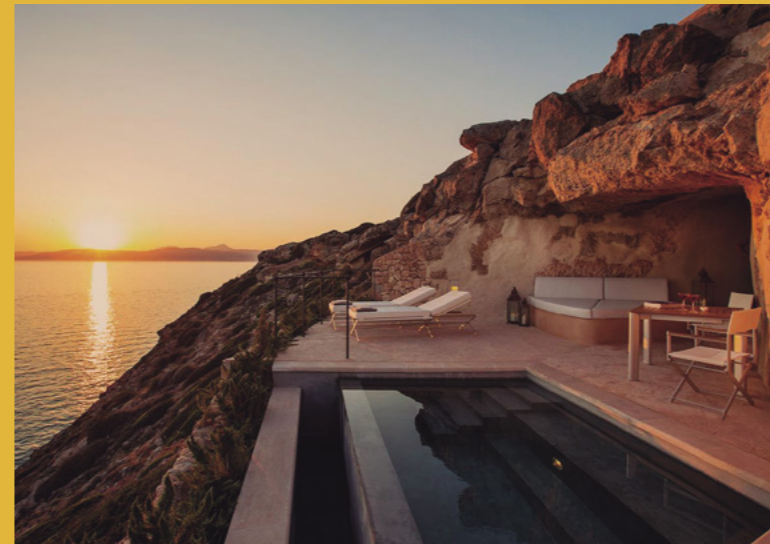
ART & STYLE



Eau de Toilette Paula's Ibiza Perfume, the brand's most summery fragrance. For both men and women, it is floral, aquatic and ambery. Perfect for summer nights.



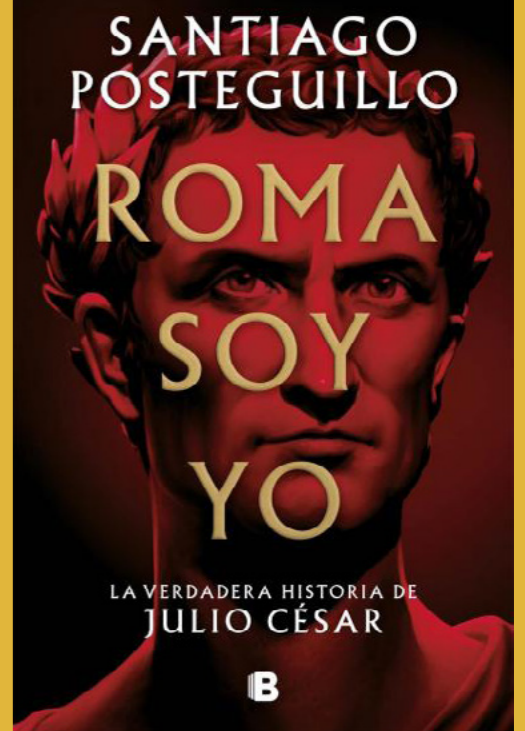
Velazquez Tech Museum, a museum to reinterpret the Meninas using mapping technology. The artist and designer Antonio Azzato has created a family-friendly immersive space around the painter's great masterpiece.



Cap Rocat, the most secluded and private hotel in the Mediterranean. Set in a 30-hectare (74-acre) nature reserve with 2 km (1.25 miles) of protected coastline, this hotel is the most secluded and private in the Mediterranean. Located in a fortress built to guard the Bay of Palma, it offers the privacy and charm that distinguishes the exclusive style of Cap Rocat.



Gymnocalycium mihanovichii Cactus. It is a small cactus, hence it is highly appreciated, both for its spectacular colours and for its ability to form dwarf cactus groups in terrariums.



I am Rome, the new historical novel by Santiago Posteguillo. If ever there was a historical novel specialist on the Roman Empire, that is Santiago Posteguillo. His new book *Roma soy yo* starts a saga where he plans to retrace no less than the life of Rome's greatest emperor: Julius Caesar.



Placebo presents *Never Let Me Go*. One of the most eagerly awaited albums by their fans and decidedly one of the most internationally anticipated in 2022. An album with the unmistakable style of the London band, complete with electronic as well as orchestral sounds.



Energica presents the first long-distance electric motorbike. The Italian brand has designed a trail bike suitable for long journeys with a range of more than 200 km (124 miles) and a more comfortable ergonomic design.

Top Gun, the return of Maverick. Tom Cruise returns to the screens with one of the best sequels of recent years, despite several premiere delays. He does so with the second part of one of his most iconic feature films: *Top Gun*. Under the name Maverick, the ever-young Cruise delivers a solid film, full of nostalgia and action.



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