

# ARTE VINO

MAGAZINE

MARIO SANDOVAL





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Art & Style

# ARTEVINO

EST. — FAMILY WINERIES — 1987

Front Cover: Mario Sandoval  
Picture: Natalia Ibarra

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ARTEVINO FAMILY WINERIES  
Herrería Travesía II, 5 - 01307 - Villabuena de Álava  
T. +34 945 609 086 - [www.artevino.es](http://www.artevino.es)

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Artevino Family Wineries  
[marketing@artevino.es](mailto:marketing@artevino.es)

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Artevino Family Wineries  
[diseño@artevino.es](mailto:diseño@artevino.es)

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## 20 ISSUES OF GASTRONOMY AND LIFE

“WHAT YOU SEE IS NEWS. WHAT YOU KNOW IS BACKGROUND.  
WHAT YOU FEEL IS OPINION” (LESTER MARKEL).

It seems like only yesterday when we at **Artevino Family Wineries** set out to create the publication you are holding in your hands. Back then, blogs and the rise of social media heralded the demise of print magazines. It may have been out of nostalgia, or perhaps audacity (or recklessness), but **we decided that we wanted to be held in your hands**, to let you feel the texture of our paper, the smell of the ink or the gentle flutter of the pages as you turn them.

Since then, we've published a grand total of **20 issues**. That's more than ten years (it's printed twice a year) of bringing to your home (or wherever you decide to stop and read our stories for a few minutes) information that we think might be of interest to you: Anything from interviews with international chefs to **book reviews, travel, fashion...** Content you can savour at your leisure, enjoying each letter or image without the anxiety of scrolling, the indiscretion of cookies or the annoyance of banners popping up unannounced.

Over the past decade, **we have also tried that you get to know us better**, to discover our wines or to open the doors to the events we organise in our four wineries. Since the redesign two years ago, you can even **put a name to the people who work in the group**, not only those who welcome you on your visits, but also those who monitor and look after our vineyards and represent us around the world.

Gratitude, pride and respect. Perhaps these are the main sentiments that emerge as we prepare to send the 20th issue of Artevino Magazine to the printers. Gratitude for everyone who has supported and helped us in this exciting editorial endeavour. We are also **proud to have interviewed the leading chefs of Spanish and international cuisine**. And, of course, respect. Respect for you and for the information you have received.

We would like to mark this anniversary by inviting you to enjoy a glass of wine when you visit us, and to **send us your suggestions and comments** by e-mail: [club@artevino.es](mailto:club@artevino.es) Let's aim for 20 more!!

Coque

Sandoval

MARIO

With the legacy of the past, the vitality of the present and the ambition for the future, the Sandoval brothers made the leap from the town of Humanes to the fast pace of Madrid, where their restaurant was hailed as one of the new culinary landmarks of the capital. Since then, the brothers have been among the firm favourites to win the third star in the Michelin Guide, something that does not trouble these Madrileños, who are diversifying the business and broadening their horizons while continuing to inject energy and creativity into their beloved Coque. Mario is the spokesman for a family with a solid pedigree in the

hospitality business. raíces sin complejos, paciente y confiado en que el camino está bien recorrido, sin dejar de mirar a un futuro que les pertenece. Unwavering in his commitment to authenticity and to his roots, he is patient and certain that the road is well travelled, with his eyes set on a future that belongs to

**You're only 45 but you've spent a lifetime in the kitchen. Tell us about those years.** Working in the hospitality business takes a lot of dedication. I've been working 16 hours a day for 30 years, so that's 60 years of paying national insurance... I could be retired by now (he chuckles). If you're passionate about what you do, the hours don't count, the body gets older and can't take as much, but the enthusiasm is still there. I'm going through one of my best moments because I feel really confident. I'm at the point where almost all the food I touch works well together; it all works and flows smoothly. This maturity means that you know how to handle produce before it is in season, and you know what to expect from it. That didn't happen to me before.

**"FUSION CUISINE IS A LOSS OF IDENTITY".**

**Speaking of experiences and careers, I have heard you say that Noma is the restaurant where you have had the best meals. What do you think about its closure in 2024?** Each restaurant, each brand has its own peculiarities. We have always made sure that our businesses are balanced and financially sound. Thanks to this we have a great brand, backed by our entire holding company. Each restaurant is a world in itself: El Bulli, Celler de Can Roca, Mugaritz or Berasategui... each one handles its own numbers. I think Noma has chosen a path that is more cultural, based on the food on offer. We all choose different paths, but all of them are very demanding routes that require a great team, a lot of enthusiasm and perseverance, and sometimes, in the course of your career, one of these things is lost.

**Did something like this happen to Adrià when he was number one?** I have not experienced that moment; we have never been number one in the world. An example of this could be a prime minister whose public image and physical appearance gradually wear down over time... We haven't been there yet, but maybe we're heading in that direction. When you have been number one, the most sought-after restaurant on the planet, it is natural that these things happen. But you have to consider the options: either be cutting edge, with all the demands and erosion that entails, or enjoy yourself, make the brand you have created profitable and be one of the world's great chefs. You have to know where and how you want to do it.

**You often mention the brand Coque, but what is its purpose?**

Coque is an institution, it is the soul of our family and the restaurant that my brothers and I dreamed of. I would like to stress that it is this brotherly bond that makes everything possible; without it, separately, Coque would not be possible. Since I was very young, I have dreamed of achieving excellence in my parents' restaurant; if I succeed, my dream will be fulfilled. We will see from then on, but we have taken some steps towards the future, such as Jaral de la Mira, sustainability and environmental awareness... We are still on the road to excellence. It is a journey that we are currently pursuing, always with enthusiasm and a sense of responsibility. Of course, we cannot rest on our laurels - if we do, others will quickly overtake us. We live in the country with the best cuisine, the best food and the best produce. I am proud of this country with so much competition - we have thirty restaurants that could be the best in the world. Ahead of us lies a great decade: a combination of factors has come together and we have the perfect cocktail to go very far indeed.



As you have mentioned, produce is part of this cocktail. In the previous issue we spoke to Ángel León, the chef of the sea, as the great innovator and champion of seafood. Knowing your passion for bulls, is Mario Sandoval the chef of the pastures? Well, maybe the chef of inland Spain. I am very inquisitive and I like to know about the ingredients we work with. I am a great advocate of Spanish products. Coque's cuisine is a journey into cool Spain, into this Spain that stands out for its produce. It is one thing to have the right ingredients, but I am obsessed with knowing where the best ashes, the best bulls, the best prawns are... I want visitors from abroad to fall in love with Spanish cuisine. We cook for the world, so it's global in that sense, but it's rooted here, using Spanish techniques and produce. You won't find sushi, sashimi or kimchi here, but you can try pickles, pepitoria, stews... Those sort of things are very hackneyed, there are too many fusion cuisine brands; it's best to avoid all of that. Fusion is not innovation.

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So, is fusion cuisine enriching or is it a loss of identity? It was enriching at one point, but it is now a loss of identity for a country. If you take a walk around the neighbourhood, I'll bet you a glass of beer (laughs) you'll find cebiches in half a dozen restaurants, but no escabeche; or risottos and carpaccio, but no sherry escabeche. I think this is a loss of identity, especially in terms of originality. If you travel around the world, you find fusion cuisine; take Hakkasan in London, for example, which has been pioneering fusion cuisine for 40 years. Yes, at one time it was very important, like the nouvelle cuisine of France, or the new Basque cuisine, but now it is not. Now is the time for identity, the cuisine of origin, the cuisine of roots... Cuisine is like a pendulum. For a while it was a well-travelled journey, but that's no longer the case, and it's not sustainable. In my opinion, the future of Spanish cuisine lies in

this pendulum, swinging back to our roots, celebrating our diversity when it comes to cooking. We have a rich variety of foods and many different ways of understanding our culinary culture.

**Do you apply the same approach to other projects such as Coquette?**

Coquette is a different concept. Coque is pure avant-garde, because of its techniques, but without placing the emphasis on this. Our dishes are not about the avant-garde, but about flavour. Four or five different techniques may have been used in a dish, but they are not the focus; that's not what we're about.

**A few months ago, Coque was in the news, not for its cuisine, but for a theft in its wine cellar. This also shows the importance of wine in the restaurant. A meal at Coque is incomplete without the wine**

pairing. The magic happens when you match the wine with the food. You can see for yourself by ordering the menu with just one wine and enjoying it the next day with the wine pairing suggested by my brothers. The future of these restaurants lies in creating all-round experiences with food and wine. We currently have two pairings, basic and premium - surprisingly, the more expensive one is the most popular. Most of our guests come once a year and want a complete experience. We achieve that with a good wine pairing.

**A bit of gossip to finish: Coque's clients include many actors, sports personalities and international celebrities who come to Coque when they visit Madrid. Which one has surprised or delighted you the most? Do you have any anecdotes to share?** Yes. We have fed lots of well-known people, from a French president to famous football players and singers, such as Alejandro Sanz, whom we love and whose music I have always liked. And, of course, the Spanish footballer Koke from Atletico Madrid.

**This might lead many people to think that fine dining is only for a few pockets. Is fine dining expensive?** I don't think so. It is high-priced, but not expensive. Not everyone can afford it, of course, but Spanish gastronomy needs to assert itself. A meal of frozen prawns and beefsteak for 30 euros can also be expensive. In restaurants like ours, the menu must be priced accordingly, because we are also opening the way for the rest of the restaurant industry to add value to their work. Let's be clear, I take 10% of the menu. The actual cost is 148 euros. Add to that the staff's salaries and supplies, and I'm left with barely 40 euros per menu. It is profitable in the sense that it is part of the Coque group, with other restaurants, catering, etc. Finding a balance in restaurants like this is complicated.

Reaching that level is very difficult, but staying there is no mean feat. That's why there are barely a dozen restaurants with three Michelin stars, and that's why, as we discussed earlier, situations like Noma happen.

By Iván Pérez.

## Pruno Day, The Golden Mile's top wine festival

The festivity of San Juan was coloured red with Pruno. The most prestigious festival in Ribera del Duero was held on 24 June. Now in its sixth year, Pruno Day is a wine festival that has won national and international awards, but above all the affection and loyalty of Pruno lovers. The festival, which attracts wine tourists from all over the country to Ribera del Duero's Golden Mile, once again created an attractive combination of gastronomy, winemaking and music. The sixth edition of Pruno Day featured new activities such as "Tasting and Photography", where visitors could test their picture-taking skills in a mobile phone photography workshop. Another new feature was the "Villacreces Wine Making Workshop", an educational activity designed to test the participants' knowledge of wine. In terms of the food, the highlights were, naturally, the suckling lamb skewers, the cheese from Valladolid and the ham from Ibéricos Alhandiga. The finishing touch came from Bloody Mary, a band who performed national and international rock and pop classics from the 80s and 90s.



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## News



### Brunch among vines

Villacreces welcomed spring with its first brunch in the vineyards in May. An exclusive group of 60 people had the opportunity to enjoy this sort of late breakfast-early lunch among the vines of Finca Villacreces. A new activity in the estate's wine tourism programme, brunch was served from 12 noon to 3 pm to the sounds of the band Walnut, who played acoustic versions to complete the experience of enjoying a leisurely meal among the vines. In addition, two artists from the Valladolid Canvas School painted scenes of the Villacreces estate against a backdrop of clouds and sunshine.

## Izadi, Vivir el Vino award to the best business trajectory

Bodegas Izadi received a new accolade at the recent Magnificent Awards ceremony organised by specialist magazine Vivir el Vino. The winery, founded by Gonzalo Antón in 1987, was awarded the prize to the best business trajectory. After almost forty years in the wine business, the project that laid the foundations for Artevino Family Wineries has received this prize, which rewards the journey and efforts of the best Spanish wineries towards wine culture. The ceremony took place at the Alcázar Theatre in Madrid. Raúl Serrano, director of the 365 Wines Guide, presented the award to Izadi in recognition of "their understanding of the areas, varieties and winemaking practices, but above all for the fact that year after year they maintain the quality of all their wine styles, always seeking to improve."



## Artevino FW always a regular presence at Prowein

Once again, the Artevino Family Wineries team travelled to Düsseldorf in Germany for Prowein 2023, the international wine fair. Winemakers from the five continents meet at this event, which is the world's leading trade event for importers and wineries. At its 40 m2 stand, Artevino presented its new releases and the latest vintages of its wines. Meetings were also held with importers from the more than 60 countries where Artevino is present.



## Villacreces supports Fundación Priónicas

Villacreces sponsored the Fundación Priónicas event at which Vicente del Bosque was made an honorary member of the organisation. Fundación Priónicas is a non-profit charity that fights against prions, a group of fatal neurodegenerative diseases for which there is currently no cure. The foundation's activities include raising funds to finance research and help families affected by the disease. Artevino FW actively supports the foundation and its initiatives, such as the event held in Invernadero de Arganzuela in May with former Spain football team manager Del Bosque.



## A prophet in its own land

Bodegas Izadi won the recognition of Villabuena de Álava at the annual awards organised by Hotel Viura. More than 70 samples in different categories were submitted to the competition, which was held in Villabuena, the village with the highest number of wineries per inhabitant in the world. Bodegas Izadi won the prize for the best rosé with Larrosa Rosé 2022, best young white with Larrosa Blanca 2022 and second place in the aged wine category with Izadi Crianza 2019. Roberto Vicente, Izadi's winemaker, attended the awards ceremony and the dinner that followed with the other wineries.

## Bodegas Izadi sponsors the first Mediolanum bank women's tournament of La Rioja

The first women's padel tournament in La Rioja was held at the Alos Padel Indoor facilities in Logroño, with a record number of participants. The event was organised by Banco Mediolanum, with Bodegas Izadi as the main sponsor, and brought together 38 couples to fight for one of the prizes in the different categories. Some of the best players in the region took part in this sporting event.





## ANOTHER WAY OF COOKING IS POSSIBLE

By Mercedes Moreno

"VEGGIE COOKING CAN BE DELICIOUS, FUN AND EASY"  
"YOU CAN TAKE CARE OF YOURSELF WITH THE DISHES I COOK"



### MUSHROOM CROQUETTES

#### INGREDIENTS

1 onion  
2 garlic cloves  
400 g (14 oz) Portobello mushrooms  
70 g (2.47 oz) wheat flour  
600 ml (20.2 fl oz) soya milk  
Salt, pepper and nutmeg  
Olive oil

#### FOR THE BATTER

4 tablespoons chickpea flour  
200 ml (6.76 fl oz) water  
Salt  
Breadcrumbs  
Wheat flour (or any other)

#### METHOD

1. Finely chop the onion and garlic and sauté them in a saucepan with a little olive oil and a pinch of salt. Once sautéed, add the finely chopped mushrooms and cook for a few minutes. Season with salt and pepper.
2. Add the flour and continue to cook, stirring, for 3 minutes. Gradually stir in the soya drink and cook, stirring constantly, until the sauce thickens (about 10 minutes). Add salt and nutmeg and cook until the mixture is no longer sticking to the walls.
3. Place the croquette dough in a large bowl and cover with baking paper. Chill for a few hours in the fridge.
4. Shape the croquettes and place them on a lightly floured tray. To make the egg substitute mixture, mix the chickpea flour, salt and water in a bowl. Whisk well.
5. Dip each croquette in the mixture and then coat in the breadcrumbs. Fry the croquettes in hot olive oil and place on kitchen paper. Alternatively, you can bake them in the oven or use an air fryer.

Enjoy!

For almost 10 years, Gloria Carrión has been proving that vegetables can be delicious, fun and easy to prepare. As a vegan reference on social media, she shares her recipes and cooking tips every day with over half a million followers. She has written three books, including *La Biblia de la Cocina Vegana*. Published a few months ago, it contains her top 200 vegan recipes.

A pioneer of batch cooking (cooking different basic recipes for several days in one go and combining them with others in a short period of time), Gloria teaches workshops and cooking classes both in person and online.

The Córdoba-born woman proves that cooking with vegetables can be delicious, fun and effortless. Winner of the 2nd edition of The Best Foodie competition, sponsored by Bodegas Izadi, she won over the jury and food lovers with her eye-catching and colourful photos.

Mushroom croquettes are one of her favourite dishes. "They are super creamy on the inside and crunchy on the outside," she confesses, adding that the one ingredient she cannot do without at home is spices, because they brighten up and add flavour to her dishes.

Her aim is to unleash her imagination to transform traditional recipes into 100% vegetable dishes. "I really enjoy cooking and teaching others to cook," she says. Gloria loves creating video recipes and photographing her dishes.

What she is less keen on is the fact that it all depends on the highly volatile social media, which keeps us hooked on creating endless amounts of content to gain visibility. "It is very difficult to switch off," she admits.

The perfect pairing? "Vegan cheeks with a glass of Izadi Crianza, a superb match."

# “A World Championship opens your mind and shows you the very high level of other countries. You have to keep on studying, travelling and enjoying it.”

DIEGO GONZÁLEZ, SOMMELIER

By María de Lara

Born in Burgos 34 years ago, Diego González has travelled hundreds of miles around the world, filling his backpack with knowledge and experience as a sommelier in different cultures.

14 He currently combines his personal project, Tiempos Líquidos, with his work at Ambivium. He won a place in the World Championship of the Association de la Sommellerie Internationale (ASI), a competition that was held in Paris in February 2023, where he represented Spain. Inevitably, our conversation starts there.

*“We need to get the message across that this profession lets you work wherever you want. It opens doors to the world. If you have the skills in hospitality, you can work anywhere in the world.”*



**What was it like to represent Spain at the World Sommelier Championship?** Professionally, it was probably the best experience I've ever had in my life. It's something you dream about when you start out and it seems very far away. And yet I was lucky enough to do it. Above all, it's a very mind-opening experience. You realise that the level is very high and other professionals are very well prepared, so you have to keep studying, travelling and enjoying wine.

**For your career as a sommelier, what do these competitions mean?** First of all, it's a privilege because you are representing your country, but above all there's a responsibility to do your best, knowing and bearing in mind that, right now, there's a gap between us and some countries. From there, I will try to make progress so that maybe in the future I can have another go and improve my results.

**Do we still have a long way to go in developing the profession of sommelier in Spain?** Yes. I think we have not yet considered the possibility of supporting a candidate in international competitions in a more professional way. We need a more hands-on preparation. Other countries are perhaps ahead of us in this respect, either because they have experienced it more closely or because they had world champions and therefore know how it all works. We are still learning. It's not that we don't want to, it's just that we haven't had the opportunity to play an important role or to have a world champion who can open doors for us. The challenge now is to surround ourselves with people who have experience of World Championships, European competitions, ..., who know how these contests work from the inside, so that we can really prepare ourselves for them.

**Is the profession of sommelier respected in Spain?** While in other countries working in the hospitality business might be viewed differently, in Spain we tend to consider this sector as “less important”, because we believe that a sommelier is “just a waiter”. Of course, I'm still a waiter, but with the added bonus of learning, studying and travelling...

**Hospitality professionals in Spain are very well trained, but we are increasingly hearing about the lack of professional skills in the sector. What's the view from the inside?** Covid changed our outlook on life and there was a major shift after that. Obviously, the hospitality industry has always been regarded as one of the toughest to work in. Fortunately, this is changing in some areas, but it is still the same in many others.

Unfortunately, it will be difficult to reverse the trend, but it has to be done in catering schools, with talks and speaking directly to people who show an interest in this career. We need to spread the message that this is a really wonderful profession, that with hard work you can do great things, that you can earn a decent living and, most importantly, that you can work wherever you want. The great thing about this profession is that it opens the doors of the world to you. Having experience in the hospitality industry means that you can work anywhere in the world.

**What are the key qualities of a good sommelier?** Above all, patience. For a sommelier, time is everything. Nowadays, the internet makes things easier, but it takes a long time to get a global vision of this business, and you always have to try and enjoy the journey. It's not always easy, sometimes things don't go the way you want them to, but it's a question of everything falling into place. So the key qualities are: patience, time and enjoying the ride.

**You have travelled a lot and enjoyed it. Looking abroad, which countries should we not lose sight of, given the work they are doing?** We should look more closely to the UK because climate change could work in their favour. We are already hearing about people from Champagne making sparkling wines in Britain. I think it could be an important area in a few years' time.

**You are now busy with your own project. Tell us about Tiempos Líquidos.** Tiempos Líquidos seeks to provide a comprehensive approach to wine. From the educational side, partnering with schools, to assisting teams of sommeliers and provide service to restaurants, or even creating a focal place for wine lovers in Burgos. We want to create opportunities to introduce wine to a wider audience.

**Finally, what would the world be like without wine?** It would certainly be sadder. Wine is about sharing, joy and pleasure. Without wine, we would all be missing a little piece of ourselves.



## FLOR DE VETUS VERDEJO 2022

I have a soft spot for Verdejo vineyards in Segovia, at high elevation and with predominantly sandy soils.

**Why?** Because it embodies the distinctive style of the influence of sand. The area's acidity and freshness are very interesting in white wines, and Flor de Vetus is an example. Furthermore, they retain their aromas, given that the climate in Segovia is continental.

I like the honesty of the wine, it reminds me of our Castilian temperament. We are shy at first, but once you get to know us, we open up and leave a lasting memory.

Perfect to enjoy at the start of summer gatherings with friends and family.



## MILK WHEY AS A SOURCE OF ENERGY

By Elsa Sánchez



The use of renewable energy is essential if we are to become progressively more sustainable and, in the case of Spain, maintain our position as one of the most advanced nations in this sector. The growth of this type of energy is a reality and is expected to continue in the coming years.

One of the main by-products of the cheese industry is whey. Several studies have shown that it can be used to produce energy, so Castilla y León has presented a plan to reuse all types of by-products, contributing to the creation of a circular economy. It all began in 2020, when the Agriculture and Technology Institute of Castilla y León (Itacyl) launched Lactocyl. The project seeks to apply different strategies to re-use whey, which has enormous potential in terms of energy production.

Whey is obtained by precipitating and separating the casein from the milk, which is 95% water and contains as much as 50% of the nutrients in milk. By law it cannot be discharged into public watercourses and must be treated as waste, so this project is looking at ways to reuse it.

Its first use is as a substrate for bioenergy production, as whey produces energy in the form of methane. It is a stable liquid with high agronomic value and, depending on its final composition, can be used as a fertiliser.

The use of whey to produce a range of organic compounds with high market value has also been considered. The extraction of bioactive compounds from whey is of great interest due to the high cost of volatile fatty acids (VFAs), which are very important for cattle nutrition.

In addition, microparticulation technology can be employed to make dairy products from whey proteins. Reusing whey from a cheese-making plant and adding it to dairy products, such as yoghurts and fermented milk, results in protein-rich products.

At the same time, it improves the sensory properties of low-fat products because whey adds extra creaminess.

There are currently 160 milk collection and processing centres in Castilla y León that process this by-product. As a result of this research, they have three other options for finding an outlet for the main by-product of the cheese industry, exploiting its nutritional and functional properties and increasing the profitability of the process.

*Green*  
IS  
THE **NEW**  
*black*



A TRIP TO

# Formentera

Declared a World Heritage Site by Unesco in 1999, this island is a small paradise that has nothing to envy to the Caribbean islands. Located south of Ibiza, Formentera is the smallest inhabited island in the Balearic archipelago and the best preserved. With more than 2,800 hours of sunshine a year, it is blessed with wonderful natural landscapes and beaches.

*Mediterranean Paradise*

1. Aerial view of the island of Formentera. Photo by Mauro Merino on Unsplash.

Together with Ibiza and other islets, it forms part of the Pitiusas archipelago. Formentera has a distinctive jagged shape, creating a long stretch of coastline dotted with countless beaches and coves. It is accessible by car and is less than 20 km long from east to west, making it very easy to get around.

Adventurous visitors can also cycle around most of the island, following the green routes and enjoying the rich and varied biodiversity of Formentera. It is easy to rent a bike or moped at the harbour where the ferry arrives. The ferry is the only way to get to the island (especially from Ibiza).

In addition to its beaches and rich flora and fauna, Formentera's villages and gastronomy are the very essence of the Mediterranean. And although the main attraction of the island is its coastline, it is well worth taking a tour of its most prominent and paradisiacal beaches and coves.

Ses Illetes beach is probably the most famous and the most photographed and is located in the Ses Salines Natural Park of Eivissa and Formentera. It is more than 450 metres long and is considered one of the most beautiful beaches in the world. It is, without a doubt, the quintessential coastal landscape of Formentera.

The beaches of Ses Platgetes form a charming corner with three sandy areas on the north coast, perfect for enjoying the beach, sun and seafood. There is also a small forest of junipers and dunes, crowned by the cliffs of La Mola, creating a very varied landscape.

Playas Es Pujols is one of the most important tourist spots in Formentera, with the beach of the same name along the promenade. It is an urban beach with crystal-clear waters and white sand, a stone's throw away from all the necessary services for a perfect day at the beach. It is easily accessible and suitable for swimmers with reduced mobility.

It is difficult to choose from the list of beaches in Formentera, but we cannot forget to mention other Mediterranean paradises such as Ses Canyes, Cala Saona, Migjorn beach, Caló des Mort, Llevant beach and Espalmador.



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4.

2. Ses Illetes.
3. Es Caló de Sant Agustí.
4. Faro de La Mola.

There is more to life than sand and sea, which is why we recommend that you take a stroll through the urban areas of Formentera. There are three villages that you should not miss. Situated in the centre of the island, Sant Ferran is a free and creative village that was a hippy and bohemian spot in the 1970s. This is still reflected in its arts and crafts markets.

Es Caló de Sant Agustí is a village with a great fishing tradition, with a natural harbour and traditional restaurants around it. It offers the best panoramic views of the island, the Racó de Sa Pujada and the Pou des Verro. The capital of Formentera is Sant Frances, the island's main town, with the town hall, the parish church and the windmills of Sa Mirada, of great interest for tourists. In this town you can discover a historical site that is characteristic of the island. It also offers the opportunity to alternate and combine both the beaches and the cultural attractions of the island.

*By Jaime Miranda*

3.



**1. CHEZZ GERDI**

T. +34 648 02 01 06 - Camí s'Abeuradeta, 40-45, Es Pujols.  
Restaurant in Es Pujols. It is a versatile place, not only because it offers dishes made with the best ingredients from Italy, Spain and Formentera, but also because it can cater for weddings and events.

**2. CAN CARLITOS**

T. +34 971 32 25 70 - Carrer de s'Almadrava, s/n, La Savina.  
This restaurant serves dishes that combine traditional and innovative cuisine. The focus is on local produce, including fresh vegetables brought straight from the field to your plate. Located in La Savina.

**3. CARMEN BY BLANCO**

T. +34 971 32 84 51- Blanco Hotel Formentera, Carrer des Fonoll Marí, 50, Es Pujols.

Situated inside the Hotel Blanco Formentera in Es Pujols. Chef Sara Valls creates Mediterranean dishes with exotic touches using local produce, and her rice dishes are a must! You can also enjoy a wide range of cocktails in the spectacular Lounge Pool Bar.

**4. EL MIRADOR**

T. +34 971 32 70 37 - PM-820, Km 14, 300, Formentera.  
Located on the highest point of the island, with unique panoramic views of the Ibiza coast. It is one of the most recent examples of the authentic traditional cuisine of Formentera. Founded in the 1960s and subsequently renovated, it is now a landmark on the island.

**5. EL SOL**

T. +34 680 66 57 31- Cala Saona, S/N, Sant Francesc Xavier  
Situated right on the beach of Cala Saona, visitors can enjoy a magnificent sunset. The restaurant's motto is to offer the best quality produce, drawing on the resources of the land and sea to find the perfect balance between tradition and modernity.

1.



2.



3.



4.



5.



☞ **¿WHAT DO YOU LOVE MOST ABOUT YOUR JOB?**

Every day is different and I like that, but if I had to choose one, it would have to be the grape harvest. Although it is the most demanding time of the year, it is also a critical moment for the future wines. You have to be constantly aware of what is needed.

☞ **WHAT DO YOU LIKE MOST ABOUT THE PEOPLE YOU WORK WITH?**

I particularly appreciate the good atmosphere at work. It is a very small winery with only three of us who are like family. We often welcome visits from colleagues from other Artevino wineries and the learning and exchange of ideas between us is very rewarding.

☞ **TELL US ABOUT AN UNFORGETTABLE MOMENT AT THE WINERY**

I remember the opening party, with the presence of restaurant owners and distributors, and the preparations that went into making sure everything went smoothly.

☞ **TELL US AN ANECDOTE YOU WOULD LIKE SHARE**

When I started working at the winery, the floors and doors were still missing. Since then, I have seen it grow and develop into what it is today.

☞ **WHICH PART OF THE WINERY IS PARTICULARLY IMPORTANT TO YOU?**

The barrel cellar. Funnily enough, I don't spend much time there, but it's also the place where the wines are looked after with the greatest care and attention.

☞ **FINALLY TELL US ABOUT YOUR FAVOURITE WINE**

They all have something special about them, but if I had to choose one, it would be Celsus, the winery's top wine and the one I like the most.

# ...David MARBÁN?

CELLAR MASTER AT BODEGAS VETUS



23


David was the first person to work at Bodegas Vetus in 2007, when he was just 22 years old. Since then, he has witnessed the development of the winery, located in the heart of the DO Toro. As cellar master, he is involved in virtually every stage of the winemaking process at Bodegas Vetus, from the arrival of the first grapes to the labelling of the last bottle, through each of the production stages.

He lives very close to the winery, just 8 kilometres away, in the town of Toro, Zamora province. He describes himself as an ordinary, responsible and dedicated person. These are the values that he always carries with him, both in his professional and private life.

In his spare time, he indulges his two great passions: his family and nature. Animals play an important role in this, especially horses, which he truly adores. Riding horses and creating that special bond with them are fundamental moments in his life.

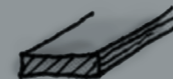
# DO YOU KNOW

THE DIFFERENCES BETWEEN  
FRENCH AND AMERICAN OAK BARRELS ?

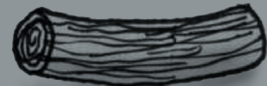
FRENCH   AMERICAN



CLEAVED CUT



MACHINE-SAWN CUT



SOFTER WOOD



MORE RESISTANT WOOD  
WATERPROOF



MORE COMPLEX  
MORE EXPENSIVE



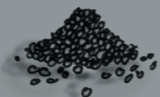
LESS EXPENSIVE



## AROMAS



BALSAM



SPICES



VANILLA



COFFEE



TOBACCO



COCOA



NUTS



HONEY



CINNAMON



COCONUT



## FLAMBOYANT SOHO, A WHARF IN VIGO AND THE GERMAN PATISSERIE



WEISSENBURGSTRASSE, 19.  
DÜSSELDORF

In Düsseldorf, Germany, we discovered Rocaille, a unique patisserie-restaurant that combines sweet treats with French and Mediterranean cuisine and a real passion for wine. At the entrance to the café there is a counter with all sorts of sweet treats, behind which Erna Tosberg, Germany's best barista and the world's number ten, masters a La Marzocco coffee machine from Florence.

## Rocaille

After the preamble, the bistrot serves honest, quality food, without fanfare, in very generous portions. Its role as a wine bar should not be forgotten either, with one of the most comprehensive wine lists in the city.



## Bob Bob Ricard Soho

1 UPPER JAMES ST.  
LONDRES.

For some years now, Bob Bob Ricard in London's trendy Soho district has been one of the most flamboyant venues for diners seeking both originality and luxury. Its ornate interior is a perfect match for the Anglo-Russian cuisine on offer, and it boasts that it pours more champagne than any other restaurant in England (there's a button on every table that says "Press for Champagne"). Standing out in a city like London is no easy feat, which is why Bob Bob Ricard serves unusual dishes (from venison tartare to three-bird burgers) in a quirky but atmospheric setting.

## Mauro Restaurant

SAN ADRIÁN DE COBRES PIER,  
35. VILABOA, PONTEVEDRA

Traditional dishes and a passion for quality produce. This is how we could define this picturesque restaurant on a pier in the Vigo estuary. Traditional stews and, of course, seafood are the main specialities. Both the elegant and comfortable dining room and the terrace are the ideal setting for this culinary experience, where the flavours of the local cuisine come to the fore. Also worthy of mention are the rice dishes: black squid from the estuary, with lobster or scarlet prawns, and turbot. With more than three decades of experience, Mauro Durán has mastered his craft down to the last detail.



## TASTING ROOM

### Izadi El Regalo 2020

El Regalo 2020 stands out as the best vintage ever of Bodegas Izadi's iconic wine. The year 2020 will be remembered for Covid, or in other words, as a challenging vintage in every sense of the word. In addition to the difficulties of getting to the vineyards due to the restrictions imposed, the spring was warm and humid, with a risk of mildew, followed by a rather uncertain summer. However, as a result of our meticulous work in the vineyard and cellar, we



were able to fill 8,500 bottles of the finest quality wine, which fully capture the exceptional qualities of a unique vineyard with character and elegance.

The bush vines that make up El Regalo vineyard, just under four hectares in the heart of Villabuena de Álava, were planted in 1936 and registered after the Civil War in 1940.



### Finca Villacreces 2019

86% Tempranillo, 10% Cabernet Sauvignon and 4% Merlot make up this Finca Villacreces 2019 blend. This is the winery's flagship wine and the ultimate expression of the Artevino Family Wineries estate in Ribera del Duero. Farmed 100% organically, the best grapes from the oldest vines are carefully selected from the 15 plots that make up this enclave, which was

described by renowned critic Robert Parker as "the hidden jewel of Ribera del Duero." After 14 months in new French oak barrels, we produced 67,209 standard bottles (75 cl) and 525 magnums.

The 2019 vintage began with a mild winter and little rainfall, followed by a prolonged drought in the spring and summer, resulting in very good quality wines.

### Chocolate Nº3

Bodegas Orben was founded in 2005 with the aim of reinterpreting Rioja, while maintaining the typicity of Rioja Alavesa. This new concept finds its ultimate expression in wines such as Chocolate Nº3. After a two-year wait, the third release of this white 'cvc' (multi-vintage blend or conjunto de varias cosechas, in Spanish) blends the 2020, 2021 and 2022 vintages and



four varieties planted in old vineyards, mostly around Laguardia: Viura and Malvasía (70%), Garnacha Blanca (20%) and Maturana Blanca (10%).

With this age-worthy white wine, Orben adds a new number to its Chocolate collection and continues with the firm intention of ensuring that the continuous improvements to its wines and plots are part of the future.



**CAFÉ COLOMBIA EL TAMBO**  
Café Dromedario – Heras (Cantabria)

This 100% Arabica coffee is sourced from a small coffee estate in Nariño, Colombia, renowned for being grown at the highest elevation in the world, over 2200 metres. Naturally roasted, this exquisite coffee combines a delicate balance of body and acidity, with a sweet finish of toasted hazelnuts and chocolate.



**VICTOFER EXTRA CLEAR ARTICHOKE HEARTS**  
Artisan Preserves  
Victorfer – Vitoria-Gasteiz (Álava)

For over a century, Victorfer has been producing artisan gourmet preserves for the most discerning palates. Starting with a selection of local produce, this family-owned business prepares all its canned vegetables using a traditional, manual process. As a result, the final product retains all the nutrients and organoleptic properties such as aromas and texture. Furthermore, only water, salt and extra virgin olive oil are added, with no artificial colourings or preservatives. These delicious natural artichokes -the

extra quality and the clear variety- are sold whole, closed and compact.



**TUDESAN ARTISAN CHEESE**  
Tudesan Cheese - Tudela de Duero (Valladolid)

A family-run business specialising in artisan cheeses made from fresh sheep's milk, mainly from the indigenous Churra and Castilian breeds. For most of the year, the sheep graze on the moors and plains of Castilla y León, a traditional practice that contributes to the production of high-quality milk. Once each cheese has been made by hand, it is slowly and thoroughly matured for eight months in the airing room, drying room and cellar. In addition, the cheese is turned, cleaned and brushed with olive oil, obtaining the characteristic colour, aroma and flavour of Castilian ewe's milk cheese.



**"EL ELEGIDO"**  
**100% IBÉRICO BELLOTA HAM**  
Ibéricos Montellano – Mozárbez (Salamanca)

With the inherited experience of four generations, it is one of the most prestigious companies in the trade. A painstaking

selection of the best acorn-fed Ibérico pigs is essential to guarantee the highest quality hams. Its name, "El Elegido" (The Chosen One), is a testament to its exclusivity



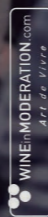
**BIKKUN VATTEDMALT WHISKY**  
Vitoria-Gasteiz (Álava)

The story of Bikkun began during the Spanish Civil War, when an Italian soldier who had come to Álava to fight taught the grandfather of the present-day Basque Moonshiners how to make vodka. This is the origin of a distillery that has created products such as Bikkun, named the best Spanish malt whisky of the year by the prestigious Whisky Magazine. Bikkun is the result of a partnership with Distell International, which owns several top-quality Scottish distilleries. Made with smoked malt from the Scottish islands, sherry-laced malt from the Highlands and single malt from the Basque distillery, Bikkun is aged in Rioja Alavesa barrels. Medium-bodied and rich, it has notes of honey, liquorice and spices, combined with sweet cereal hints and a slightly bitter finish.

*By Esther Crespo.*



Finca Villacreces · Carretera N-122, Km 322, 47350 Quinamilla de Onésimo, Valladolid · Telf. + 980 056 012



*Finca*  
**VILLACRECES**  
RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

# ART AND STYLE



**30** Persol sunglasses. 1917. Turin. Giuseppe Ratti creates Persol. Originally designed to protect the eyes of tram drivers from dust and glare, they have since become a huge success. This summer, the Italian brand presents a new model with its distinctive symbol, the arrow. They are handmade and designed with the company's own system of flexible temples (Meflecto system), which ensures maximum comfort and adapts to the shape of any face.



**Clint Eastwood's last film?** With over six decades of movies under his belt, Clint Eastwood may say goodbye with his latest film. The 93-year-old actor and four-time Oscar winner directs the Warner Bros. thriller *Juror #2*. The story centres on a juror in a murder trial who realises he may be the killer.



**Mexico by Pérez Reverte.** It all begins with a gunshot. With the revolution led by Emiliano Zapata and Francisco (Pancho) Villa as a backdrop, Pérez-Reverte creates a novel that explores key themes such as loyalty and death. The story revolves around the innocent promise of a treasure as the ultimate goal, with a series of episodes peppered with the violence that took place in Mexico during the first third of the 20th century. It is not a historical novel, as the author himself declares, but, as is customary for him, the context he creates is based on extensive and rigorous research.



**The Passenger Hostel - Sleep among trains.** A different way to discover a unique city. How about sleeping in a UNESCO World Heritage Site? You can do just that in Porto when you stay at The Passenger Hostel. Located in the iconic S. Bento train station, the hostel retains the original wooden structure of the towers, now converted into communal areas, and offers views over the train platforms.



**Coperni's spray dress.** The Paris-based company stole the limelight at Paris Fashion Week when the inventor of the spray fabric, Manel Torres, personally applied the product to model Bella Hadid during the show. Once dried and shaped, the spray transformed into an aerosol dress in seconds, creating an incredible performance and something never before seen in the world of fashion.



**Sukhishvili Georgian National Ballet.** More than 100 dancers from this Caucasian country form Sukhishvili, a world-famous company that has been faithfully preserving the traditions of authentic Georgian dance for over 75 years, creating a unique style that captivates audiences across the globe.

**31**



**Nebule lamp.** The sound of falling rain is one of nature's most relaxing treats. Add the smell of wet earth coming through the window and the pleasure is even greater. This cloud-shaped lamp reproduces the sound of rain with falling water drops, so you can relax to this sound whenever you want, whether it's raining outside or not.

**Summer in a convertible.** It's time to take our roadster out of the garage and enjoy the good weather on the roads. Amongst the wide range of cars that the brands continue to offer, we have chosen the iconic BMW Z4, updated for 2023 with interesting design and equipment improvements that enhance the sporty look and feel of this convertible. Moreover, this facelift includes the return of one of the car's distinctive features: the soft-top roof.





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