

JANUARY
2023

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Nº19

ARTEVINO

MAGAZINE

ÁNGEL LEÓN



EST.  1987

Finca
VILLACRECES
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

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The hidden jewel of Ribera del Duero.

www.villacreces.com

ARTEVINO

EST. — FAMILY WINERIES — 1987

Front Cover: Ángel León Picture: Álvaro Fernández Prieto

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OUR FRIENDS

“IF YOU WANT TO GO FAST, GO ALONE; IF YOU WANT TO GO FAR, GO TOGETHER” (CHINESE PROVERB).

Sharing economy, co-marketing, co-creation... these are terms that are increasingly heard in business, political and even artistic circles. Behind them lies a guiding principle that has defined the human species since its inception, from the moment humans realised that living in society and working together would help them to hunt, farm or protect themselves more efficiently in such a hostile environment.

When it comes to gastronomy, there are plenty of occasions when various pairs of hands get together to think, to cook together. As a result, great projects emerge that complement and feed off each other. This may be the reason why at Artevino Family Wineries we like to travel in the company of great friends who share similar values: inquisitiveness, sustainability, innovation..., to create new initiatives to surprise our customers.

During 2022, we were lucky to have the support of some fraternal brands such as Alhándiga, a charcuterie producer from Salamanca, who was present at the premiere of Villacreces Sunset, an event at our Finca Villacreces estate where wine, music and gastronomy filled the vineyards on a September sunset. Something similar happened with Dromedario, whose baristas offered a selection of coffees from this coffee company at the fifth edition of Pruno Day. And since we mention Pruno Day, we cannot forget US Meat, who sponsored the first edition of this event in Mexico.

The cooperation with partner brands has yielded yet another great success: Izadittone, which has become a classic at this time of the year. This gourmet delight was born from the excellent rapport between the Italian patisserie Loison and Bodegas Izadi, bringing, for the sixth year running, this sweet treat to the most discerning palates at Christmas time. Last but not least, we would like to mention the close collaboration between Mint and Rose and Finca Villacreces, where the Spanish fashion brand held its 'Woman on Business Retreat'. Thank you very much, friends, for sharing a journey that we want to carry on travelling together.

Aponiente

León

ÁNGEL

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If Jacques Cousteau was to come back from the dead feeling hungry, he would book a table at Aponiente. Ángel León would be waiting for him there, with his boat, to sail the waters of Cádiz. Together, they would explore their underwater souls, delving into what led them to distance themselves from the mainland and commit to a marine life of research, understanding and respect for the oceans. One will be remembered as the great marine biologist, the other as the chef of the sea.

How did you come to be so interested in venturing out of dry land and into deeper waters? My love for the sea was instilled in me by my father. We used to go sailing together when I was a child. I was never a good student and the sea became my refuge. Whenever we went out fishing and returned home with the fish, I was in

"WE MUST LOOK TO THE SEA WITH GREATER APPETITE".

charge of cleaning them. I liked dissecting them, slitting their bellies to see what they ate and to see how the food chain worked, who fed on whom; I loved stroking their skin, feeling the smoothness of their flesh... All that curiosity progressively evolved. Undoubtedly, if I had been a good student, I would have loved to be a marine biologist.

When did Ángel León first become the famous Chef del Mar? I think it was an article in *The New York Times* that triggered it all off. It said that Aponiente was one of the restaurants that merited catching a plane and visiting it. This coincided with our first Michelin star, which I always say was a godsend because at the time it seemed inevitable that we would have to shut down: the numbers, the costs, swimming against the tide, a misunderstood culinary concept... That star really saved the restaurant.

We only know a fraction of what the oceans hide. Can this be applied to marine-based cuisine? The turning point undoubtedly came when we decided to radicalise our culinary approach and focus solely on cooking the sea. It was my obsession and I realised that I could do without the earthiest things. Some people told me that we would run out of resources, but that has not happened. We only know 40% of our marine resources; three quarters of the Earth is water, 97.5% of which is salt water. We still have plenty to discover.

Was it hard to break through with this culinary concept? It was hard, I felt misunderstood, we swam against the tide for many years to cook seemingly unworthy ingredients in a fine restaurant, but bit by bit the world, the critics, began to understand our vision.

Why is still such a niche cuisine and why do you think it has not caught on even though it has proven its success? Because when we eat, we not only need to open our mouths but also our minds. We have to look at the sea with greater appetite, as a source of new resources to be explored. We are very selective and we are not driven by fads. People rarely go to the market these days; children think of fish as a boneless piece of frozen fillet without scales; we take away all its natural characteristics and standardise it.

In your 16 years of experience, what is the dish that you remember with special affection, the one that has marked a turning point in A Poniente? It's hard to pick a single one, but I guess if I had to choose just one, I'd say our plankton mellow rice. It has become our sort of flagship dish. Bringing plankton to the dining table is one of the R&D milestones of which I am most proud. It is one of my most rewarding projects. I'm thrilled to see

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it being used in so many other kitchens around the world.

If you were given the magic cooking wand, what dish would you like to cook, and which ingredients would you use? One of my dreams is to create a 100% marine menu where the most obvious ingredient of the sea, fish, is not necessarily present.

Now that everything moves so fast, and everything seems to be invented, what lies ahead for fine dining? A real awareness of our surroundings, optimising resources and the appreciation of local products, where flavours are not sacrificed for the sake of being innovative. Also, a move towards rationalising the quality of life of our staff.

A lot has been said about the profitability of three-star restaurants. Is it a blessing or a liability? I think it is a bit of both. When I was starting out, having stars was something I had not even thought of in my wildest dreams, but, undoubtedly with them, the province of Cádiz has earned itself a place on the world map. We are in the south of everything, opposite Africa, and getting here is not easy; having three stars makes it a little less complicated to break away from our seasonality. The first star, as I said, saved the restaurant from closure, it was a step forward in the acceptance of our cuisine. The second was an endorsement of our culinary vision, of our cuisine in a restaurant with many shortcomings, the third, undoubtedly, was the best for an amazing crew that made extraordinary efforts during our move to our new location in the Molino de Mareas El Caño, in the heart of the Bay of Cádiz Natural Park. I decided to invest in my territory, to showcase our surroundings and make the region known to the world, but believe me, it would be easier to be fully booked if we were based

in a big city. However, our project would not make sense, nor would it possess the importance that it does when it is lived, felt and sensed on the spot.

In addition, you have made other business investments. How is saltwater agriculture progressing? Farming sea grain is an ongoing project and we are committed to investing in it. It is an experimental crop, as zosteria or marine eelgrass has never been cultivated in a controlled environment before. We copied the physical-chemical conditions of the plant in its natural habitat in estuaries, seas and oceans, and reproduced them in a marine-terrestrial environment. Eelgrass is grown experimentally in three pilot plantations that replicate the ideal growing conditions of depth, water current and substrate. All of them are in the Cádiz province, and we reuse abandoned sites where we can obtain seawater through sluices, thanks to the rise and fall of the tides. However, we undoubtedly face complex challenges. In the words of scientists such as Carlos Duarte, this is the first time in history that eelgrass is domesticated for food, so sudden increases in water temperature or salinity, the presence of epiphytes or predatory organisms that feed on seeds before they mature, are some of the difficulties we are coming across.

Despite all this activity, Ángel León seems to be passionate not only about what he does, but also about life itself. Am I wrong? I am happy at sea, I love going out sailing and fishing, on my own, with my father, with my friends, with my family. I also spend time reading fascinating facts about the sea, looking for inspirational ideas to keep us sailing in Aponiente. These things make me feel alive.

So, what can we expect from the future? Well, if we apply some hard work, determination and perseverance, we should be able to have a healthier ocean than today. I am hopeful, but we must make a concerted effort to achieve this.

By Iván Pérez.

Pruno 2021 Special Edition preview

The 2021 vintage is the fifth with the certified organic viticulture seal on a magnum bottle of Pruno. Our Ribera del Duero estate goes one step further in its environmentally friendly strategy with this special edition bottle, which incorporates a redesigned packaging. The eco-friendly, high-quality cardboard replaces other materials with a higher carbon footprint. The wine tasting experience and all the sensations that a glass of Pruno evokes are the focal elements of a unique design that, for the first time, presents the customer with three options: sight, smell and taste.



News



Villacreces Sunset

The first edition of Villacreces Sunset, held on 23 September at Finca Villacreces, celebrated the arrival of autumn and the grape harvest with a unique sunset amidst the vineyards of the estate in Ribera del Duero's Golden Mile. An event that showcased its natural and wine-growing heritage, while guests enjoyed a glass of wine served with Alhándiga charcuterie and a live music performance by the band Wine Notes. Undoubtedly, an evening to remember.

Izadittone, the Spanish Ferrari of panettones

The eagerly awaited new edition of Izadittone comes to Bodegas Izadi as is now customary at this time of year for the last six years. Thanks to our gourmet alliance with the prestigious Italian patisserie Loison, considered the Ferrari of panettones (its 80-year-old sourdough holds the secret), we are proud to present this exclusive one-kilo (2.2 lb) cake made with grape marc from our own fruit and filled with chocolate chips. A limited-edition delicious treat, Izadittone is sold in gourmet shops only while stocks last.



Artevino, among the Best of Guía Peñín

The excellent scores awarded to Specimen N°2 and Nebro (both 95 points) by Guía Peñín 2023 earned Artevino Family Wineries a place on the podium at the Salón de los Mejores Vinos de España (Spain's Finest Wines Show) held on 28 and 29 November 2022 in Madrid. For the past 20 years, this annual event hosts only the best Spanish wines rated by the Guide's tasters. Trade professionals got to taste the second Finca Villacreces CVC, which has fast become a collector's wine.



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Vetus installs solar panels

Bodegas Vetus sets a benchmark for sustainable wineries. After receiving the Wineries For Climate Protection distinction in 2022, it managed to reduce electricity consumption by 21% since solar panels were installed in May of the same year. This is yet another step forward towards making wines that prioritise the care and protection of its natural heritage. Vetus was awarded the Castilla y León sustainable company award in 2019.



Rioja Alavesa Wine Travel Bike

Bodegas Izadi was one of the sponsors of the first edition of this race organised by Orbea, a bicycle manufacturer based in Mallavia (Basque Country). There were over 600 participants, among them one of the greatest cyclists of all times, Miguel Indurain, who travelled to Rioja not only to support the race but also to take part in it. With two route alternatives, it was a unique opportunity for the cyclists to ride through the vineyards at the most spectacular time of the year.



N°19

JANUARY 2023

New wine bar and terrace at Finca Villacreces

In addition to the winery's guided tours, vineyard picnics and cycling tours among the vines, there is now a new way to enjoy the wines of Finca Villacreces: its brand new terrace, shop and wine bar. Recently renovated

spaces to greet visitors, who are welcome to taste the wines made in the heart of Ribera del Duero's Golden Mile, as well as those of the rest of the Artevino family, paired with gourmet products. Opening hours: Monday to Sunday from 10.00 to 15.30.



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Mexican influencer *Soulfood* visits Izadi

Luz Colsa visited the winery and recorded one of her famous videos cooking in our facilities. The Mexican influencer filmed her walk around the vineyards to the main room of the winery, where she prepared a traditional Spanish recipe: fideos a la cazuela (noodle casserole). Filmed in Izadi's kitchen and dining room, Colsa reached out to her more than 250,000 followers who, despite the time difference, were keen to watch some of her stories during the live broadcast of her cooking.





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BRINGING HEALTHY EATING TIPS ONTO SOCIAL MEDIA

By Mercedes Moreno

"IT IS GREAT TO KNOW THAT I'M HELPING PEOPLE TO TAKE CARE OF THEMSELVES WITH THE RECIPES I COOK."

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QUINOA PIZZA

INGREDIENTS

100 g Quinoa

35- 40 g (1,23 -1,41 oz) Water (soaking water goes apart)

METHOD

1. Clean the quinoa
2. Let it soak (1h in hot water or 3h with regular water). Clean again, drain and mash together with the 35-40 g of water.
3. Using a spoon, spread the pizza batter out onto the greased baking sheet. Bake for about 10' at 200° (390° F) until crispy
4. Finally, add the cheese, then the tomato and your favourite toppings and return it to the oven until ready.

Enjoy!



Roberto Bosquet, better known as Chef Bosquet on social media, takes centre stage in this section. Chef at Naked & Sated Restaurant, he taught himself about healthy cooking and completed his technical training at Le Cordon Bleu. He is now a familiar face in the homes of thousands of Spanish and international followers.

A professional firefighter, he is an advocate of healthy recipes on social media, with 900,000 followers on Instagram, YouTube, Facebook and Tiktok. He has also written three healthy eating books and is a brand ambassador for a number of food-related companies.

Although several years have gone by, we shouldn't forget that he won the first edition of The Best Foodie, a competition in search of the Best Foodie of the Year in Spain, sponsored by Bodegas Izadi.

Once we start talking about what he does, he explains that there is always fresh produce in his kitchen: fruit, vegetables, free-range or organic eggs, meat and fish. He makes a point of combining them with quality processed food such as cheese and other dairy products, pickles, pure chocolate and pulse spreads, nuts...

It would be impossible for him to choose just one ingredient, he confides. "Avocado, banana, chocolate and oranges from my region are a must in my kitchen," says Bosquet, who is a true devotee of the latter fruit, particularly when it is in season.

At this point, we find out what his favourite dish is. Paella, without a doubt. He likes to pair it with a wine like Izadi Selección. "Nothing can go wrong with this combination," he adds.

About his work, he explains: "It's a satisfaction to know that I'm helping people to enjoy cooking and take care of themselves with the recipes I cook." Being one of the most popular influencers in the field, we were also surprised to hear that one of the things he likes the least about his daily routine is the constant need to be creating and publishing content on social media.

Quinoa pizza is one of his most popular recipes. A world away from traditional pizzas, the chef manages to seduce his loyal followers with this light and wholesome dish.

“Wine’s greatest challenge is communication and the creation of cross-cutting projects. Our competitors are not within our borders, but outside them.”

FERRAN CENTELLES, SOMMELIER AND WRITER

By María de Lara



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With highly respected colleagues such as Ferran Adrià and Jancis Robinson, and imbued with the work ethic of dedication, passion and innovation at the world-famous restaurant elBulli, it is not surprising that Ferran Centelles is one of the most important and influential figures in wine. His work as communicator came about by chance, but it is crucial to understand contemporary wine culture.

“Sommeliers are essential. Their job is to boost recognition of the work of the wineries in front of the clients. They magnify the value of a bottle. When they serve a wine, it has to be better than any other wine they are not serving.”

FERRAN CENTELLES

Based on your experience as a sommelier and your current contributions to Jancis Robinson’s site, how do you see the evolution of the Spanish wine sector?

I would say that wineries are increasingly focusing on the vineyard. They have understood that winemaking begins in the vineyard and that they have to make the most of what it has to offer. At present, it is not so much about finding the most expensive barrels or having the latest technology, but about correctly interpreting the terroir.

What challenges lie ahead for Spanish wineries to build greater recognition of their work?

The greatest challenge is communication as well as carrying out joint initiatives. First and foremost, communicating regions. I don't believe in promoting a single winery; instead, we should place more emphasis on cross-cutting projects. Our competitors are not within our borders, but outside them.

What can a sommelier add at this point?

Sommeliers are essential. Their job is to boost the value of a bottle. When they serve a wine, it has to be better than any other wine they are not serving. Using the ritual of service and communicating clearly and effectively, customers tend to pay more attention when they drink, because the expert has successfully magnified the value of the wine.

In this process, do you think that simplifying the language is necessary to reach more people?

We must simplify but not trivialise; otherwise wine loses its cultural significance. When this happens, wine becomes just another beverage that is drunk purely for its alcohol content. I do believe in synthesising, but without losing sight of the cultural dimension. Understanding what's behind a bottle should not be complicated.

How does Sapiens del Vino help to spread wine culture?’

Sapiens del Vino is the work of many people. We have a multidisciplinary team of professionals in the fields of science, humanism, art... Our aim is to compile up-to-date and interconnected information in order to understand the world of wine, with a special focus on gastronomy and wine tasting.

Finally, three quick questions to 'Ferran sommelier':

What kind of wine should never be absent in a meal?

Sherry. It is a difficult drink because it is alcoholic and very dry, but when you understand it, you understand its charm. It's really magical.

Three regions to represent Spain as a wine-producing country.

The Mediterranean with Monastrell, the Ebro with Garnacha and the aromatic whites of Galicia.

A sure-fire pairing.

A very intense blue cheese from Cantabria, Picón Bejes-Tresviso, for example, with a Mediterranean Fondillón; a stunning combination!



NEBRO 2014

100% Tinto Fino from a hundred-year-old vineyard with very low yields, 1,000 vines/ha density, planted on a hillside at 810 m (2,657 ft) above sea level facing both north and south. Silty soil texture. Integrated viticulture management. Destemmed, uncrushed grapes were fermented in stainless-steel tanks, malolactic fermentation in new French oak barrels. Aged for 14 months in new Darnajou fine-grain barrels. Neither filtered nor fined. Production of 2,989 bottles. The top of the Villacreces range.

Tasted blind.

Clean nose. Herbal, pleasant and spicy, with noticeable complexity. Ripe, round and creamy. Vibrant, invigorating fruit. Modern, silky, elegant. Marked dairy aftertaste. A bit of everything. Very youthful, you'd never say this is a 2014 vintage! Impressive.

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BUILDING A HOME FROM RECLAIMED WOOD

By *María de Lara*

Maurici Badia, co-founder of Hannun, seized the opportunity to create a brand that champions design, eco-friendly furniture and ethical principles.



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hannun.com

Six years have gone by since they sold their first piece of furniture. They now have over 40 workshops and employ in excess of 200 craftsmen. As a result, the company's 650,000 Instagram followers (@hannunbcn) have access to a catalogue with around 2,000 items. Record figures that add up to a growth in its annual net turnover, which has risen from 100,000 euros in 2017 to more than four million euros in 2021. The brand we are talking about is Hannun, a Spanish handmade furniture designer.

It all started when Maurici Badia returned to Barcelona after living abroad. In his quest to have the house of his dreams, he realised that all the wooden furniture he saw on social media, made from eco-friendly materials and handmade by artisans, was created by private individuals. As he couldn't find a single company to buy it from, he got down to business and started to make his own design.

Without a clear idea of how it would all pan out, he started out in his garage and eventually launched Hannun, an inspiring online store selling handmade furniture made by local artisans strongly committed to sustainability. Also unaware of everything that was to come was Joan Álvarez, co-founder of the brand and the man in charge of finance, contracts and technology.

SUSTAINABILITY AND NEW TECHNOLOGIES

Addressing the environmental problems brought about by the furniture industry is the cornerstone of the brand. "I firmly believe that sustainability is not the future, but

rather the present. There is practically no room for companies that fail to take into account the planet and the legacy they are leaving behind," pointed out Badia in an interview with the Marketing 4 Ecommerce site. Words that are echoed in furniture made from sustainably certified timber at source (PEFC and SFC) and recycled wood, in European workshops (mostly in Spain) and North Africa and virtually no plastic components.

Digital communication is the second key element to understand the success of Hannun. After testing the market on Wallapop where its first pieces were sold, Instagram became the site's main platform to connect with its Hannun y su tienda best instrument to boost its reach.

The most popular influencers began to share images of spaces in their homes with products created by the Catalan firm, unleashing a period of commercial expansion that is still going strong.

In 2020, the eco-friendly furniture company won the 'Best Ecommerce Rookie' award at the Ecommerce Awards, a recognition that cemented Hannun and its online store as a benchmark business model. So, what's next for the brand? Further growth to expand its impact and become carbon neutral by 2025.

Green
IS
THE **NEW**
black



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A TRIP TO

Londres

18

*"When a man is tired of London,
he is tired of life" – Samuel Johnson.*

Bursting with history, architecture and cultural diversity, London's cosmopolitan character makes it arguably the world's most international city, without losing its British flair. Its many cultural, leisure and dining attractions mean that London is a place to return to time and time again. As British writer Samuel Johnson said: "When a man is tired of London, he is tired of life."

On the banks of the river Thames, this city that bears little resemblance to Londinium as it was originally known in Roman times. Its cobbled lanes are now paved streets bustling with activity. Taxis, red buses and underground stations spill into crowds of people carrying takeaway coffees. A vibrant, young city that welcomes with open arms anyone who wants to explore it.

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Public transport makes London a very well-connected capital, both above and below ground. Known as The Tube, its underground system is the oldest in the world and will be your best ally to make the most of your time in the city. But whenever possible, choose to wander its streets, squares and public parks on foot. This is the only way to really immerse yourself in its atmosphere.

Just as any first-time visitor to London, we head to one of the city's iconic landmarks: Big Ben. This is actually the name of the large bell in the clock tower of the Palace of Westminster. This grand neo-Gothic building, which houses the British Parliament, stands in contrast with The Eye of London, on the other bank of the Thames. Since 2000, this giant Ferris wheel offers one of the most spectacular panoramic views of the capital.

Our tour then continues to Westminster Abbey, the solemn setting for coronations and royal engagements, before continuing on to Buckingham Palace where we can watch the traditional changing of the guard ceremony. As we walk through this part of the city, we should not miss some fascinating sites such as Berry Bros. & Rudd, the oldest wine merchant in London. Founded in 1698, its Chester armchairs once provided seating for clients such as Napoleon and Lord Byron.

A short distance from here, walking along Piccadilly Street and its luminous Piccadilly Circus, we reach Trafalgar Square where the statue of Commander Nelson reminds us Spaniards that the Armada was not so "invincible". The National Gallery, which houses important paintings such as The Virgin of the Rocks by Da Vinci and Sunflowers by Van Gogh, is also on this square. National museums are free in London, with open admission to the Natural History Museum and, of course, the vast British Museum, an outstanding landmark containing relics of every civilisation on the planet.

Heading east down the river you will see the dome of St Paul's Cathedral. Further ahead, you will come across the imposing Tower Bridge, with its famous drawbridge that allows the passage of big vessels into the city. Next to it stands the majestic Tower of London. Formerly a royal palace and fortress of His Majesty, it was also a prison and execution site from the 12th century onwards. Queen Anne Boleyn and Queen Catherine Howard, as well as the intellectual Thomas More, met their deadly fates here. Nowadays this fortress guards the Crown Jewels of the United Kingdom, considered the world's most valuable collection.



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4.

2. Tower Bridge.
3. Harrods.
4. Camden Town Stables.

LONDON MARKETS. The iconic Covent Garden in the heart of the city, the picturesque Portobello Road in Notting Hill as well as Camden Town and its bustling atmosphere with its wide choice of second-hand goods, quirky clothes shops and charming vintage stalls, are a few examples of what London has to offer to shoppers. The market of markets, Harrods, where major luxury brands share premises with one of the city's finest gourmet spaces, deserves a special mention.

INTERNATIONAL GASTRONOMY CAPITAL.

Perhaps the absence of a renowned local cuisine has turned London into the epicentre of international gastronomy. Areas such as Brick Lane, Chinatown and Soho are a melting pot of Indian, Lebanese, Asian and, increasingly, Spanish fine dining restaurants. Proof of this is Cakes & Bubbles, owned by Albert Adriá, pastry chef at elBulli. Located in Regent Street, his shop serves one of the best cheesecakes in the city.

Got time to spare? Take a tour of Whitechapel and discover the legend of Jack The Ripper. Watch the sunset from Greenwich Park. Enjoy a concert at the Royal Albert Hall or a play at Shakespeare's Globe Theatre. And yes, take "that photo" standing next to a London red phone box. It's the little things that make a great trip.

By Roberto Puras.

1. BIBO SHOREDITCH

T. +44 (0) 203988 4455 - 45 Cortina Rd. Shoreditch, London EC2A 3PT

An urban and popular spot, perfect for casual lunches and relaxed dinners. Chef Dani Garcia brings his unique, vibrant cuisine to London for the first time, for locals and visitors to enjoy. A laid-back venue in the 5-star Mondrian London Hotel, this restaurant is set to become a focal attraction in Shoreditch's dining scene.

2. THE WOLSELEY

T. +44 (0)20 7499 6996 - 160 Piccadilly St. London W1J 9EB

Situated in Mayfair, it blends British heritage with European grandeur. Known as Piccadilly's Shining Pearl during its days as a bank, the building is regarded as London's first Grand Café. Renowned today for its spectacular interiors, classic food and impeccable service, The Wolseley has earned its reputation as one of London's most respected cafe-restaurants.

3. DEHESA

T. +44 (0) 207494 4170 - 25 Ganton St. London W1F 9BP

Dehesa is a lively spot close to colourful Canarby Street where you'll find a range of gourmet charcuterie and tapas inspired by the cuisine and wines of Italy and Spain. Chef William Breese creates a carefully selected tapas menu that varies according to the season, to the delight of regular diners. The perfect place to start a night out in London with a Spanish flavour.

4. EL NORTE

T. +44 (0) 203154 8182 - 19-20 Dover St. London W1S 4LU

Opened by twins Arian and Alberto Zandi, El Norte celebrates Spain's gastronomic heritage in an upscale and distinguished venue. Dishes such as truffle omelette, creamy croquettes, Ibérico ham, cherry and pistachio gazpacho or stone-grilled Galician beef steak are only a few highlights of its extensive menu. The wine list features a wide selection of carefully chosen wines including a familiar Ribera del Duero name: Finca Villacreces Nebro

5. PAHLI HILL BANDRA BHAI

T. +44 (0) 208130 0101- 79-81 Mortimer St. London W1W 7SJ

Straight from the home kitchens of Mumbai to the centre of London. Located in the heart of Fitzrovia, Pahlil Hill Bandra Bhai is modelled on the cultural melting pot of regional cuisines of India. A celebration of diversity and indigenous recipes, techniques and produce, the restaurant researches and curates the finest regional Indian plates, sourced from home recipes and made to share in an informal yet smart setting.

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⇒ WHAT DO YOU LOVE MOST ABOUT YOUR JOB?

The interaction with people, no doubt about it. It's a real privilege to represent our brands, and with time you forge a strong bond of trust.

⇒ WHAT DO YOU MOST LIKE ABOUT INTERACTING WITH PEOPLE?

The ties that are established with industry professionals. You share many professional and personal situations. You live through generational changes among the owners in many businesses.

⇒ TELL US ABOUT AN UNFORGETTABLE MOMENT AT THE WINERY

I would mention the National Cuisine Congresses in Vitoria, under the leadership of Gonzalo Antón. First-class chefs and their entire teams travelled to the Basque city for these events; they represented a turning point in haute cuisine.

⇒ AN ANECDOTE YOU WOULD LIKE TO SHARE

After Robert Parker's publication rated Pruno as the world's best wine under \$20, the market was revolutionised and demand from customers and other retailers soared.

⇒ TELL US A SPECIAL PLACE FOR YOU IN THE BODEGA

The dining room at Bodegas Izadi's headquarters where the sales team get together for lunch and to share our experiences during our corporate sales meetings. It is our home during those days.

⇒ FINALLY, WHAT IS YOUR FAVOURITE WINE?

It's a tricky question; each one has its own moment. But to be honest, I've had a soft spot for Izadi whites since the very beginning.

...Mariano MARTÍN

SUR SALES DIRECTOR SOUTHERN SPAIN



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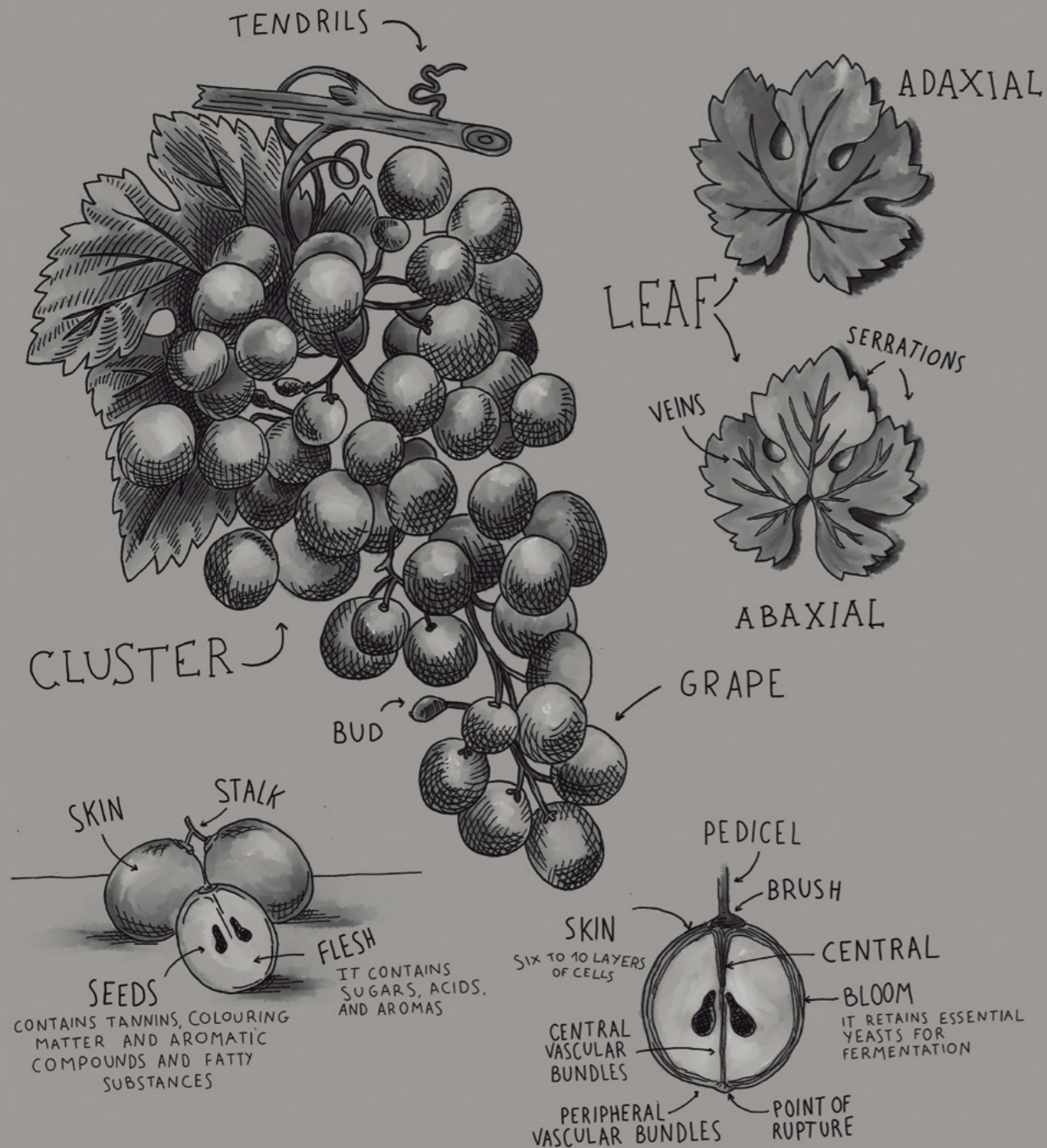
Since 2000, Mariano has been with the Artevino team for over 22 years and he remains as enthusiastic as he was on his first day. He is brand ambassador for the four wineries in southern Spain and the Canary Islands, where he liaises with distributors and regularly travels with them to visit their clients, the on-trade.

He lives in Torremolinos, in Malaga province, where he feels happy. Always humble and respectful of all professionals in the industry, he sees himself as a team player, with good communication skills and affable in his interactions with others. Like any good professional, he has a demanding attitude towards himself, is committed and keen to take on challenges. For those who know him, his charisma and honesty are his trademarks.

He spends most of his time on the road, so he devotes his spare days to enjoy some quality time with his family. He loves taking long walks on the beach as they help him to think, relax and feel at ease and he also enjoys watching films and going to the theatre in his free time.

DO YOU KNOW

THE PARTS OF THE GRAPES?



ITALY IN MADRID, JAPANESE FINDS AND PLENTY FROM THE NORTH



Islares

ISLARES. MAZARREDO ZUMARKALEA, 65 BIS. BILBAO.

After working in the kitchens of famous chefs such as Nandu Jubany, Martín Berasategui and the Roca brothers, Julen Bergantiños, from A Coruña, opens his first solo restaurant: Islares. A tribute to his passion for the north, for the Cantábrico Coast and for a journey that took him from his native Galicia to his summers in Cantabria and Bilbao, his current home. He settled

there to open a restaurant that champions the culinary and cultural heritage of the north of Spain. Here he offers two tasting menus with seasonal produce, set against a stunning view of the Guggenheim Museum. Julen also favours diverse wines with soul that tell their stories, both big and small.



Bokoto

BOKOTO. PORTALES, 61. LOGROÑO

A new Japanese restaurant has opened in the capital of La Rioja. Called Bokoto Japanese Sushi Club, this new eatery builds on its success in other locations such as Lleida or Baqueira Beret ski resort and offers quality Japanese cuisine in a modern yet warm and welcoming setting. In fact, Bokoto occupies the premises of the old Herventia restaurant, in the heart of Logroño's historic quarter. In its two floors, residents of La Rioja will enjoy dishes that transcend Japanese cuisine. In this charming space, diners will find a carefully designed experience focused on a wide-ranging menu.

TOTÓ

TOTÓ. PASEO DE LA CASTELLANA, 38. MADRID

One of the most exciting new openings in Madrid this year was Totó, a new Italian restaurant in one of the city's main avenues, with Rafa Nadal, Pau Gasol and Cristiano Ronaldo among its shareholders. Naturally, the setting fits what one might expect from this very cinematic venue, drawing inspiration from Italian scenes in the 1950s and 1960s. The décor and ambiance, however, do not distract diners' attention from a carefully selected menu featuring genuine traditional Italian specialities. The selection of ingredients and the meticulous presentation of the dishes ensure a refined experience, oozing Italian flair.



TASTING ROOM

Specimen N°2

Finca Villacreces launched the second edition of Specimen, a wine that was born out of a project that the Ribera del Duero winery started to develop in 2020. In this new blend, the finest Tinta Fina and Cabernet Sauvignon grapes from the 2015, 2016 and 2017 vintages were selected to create this "exclusive rarity", as it is known in the bodega. A range of ageing vessels were used, including stainless steel and 1,200-litre French oak vats. This wine comes from vines that are over 40



years old. Each vintage was allowed the time it needed to create the perfect blend. A collector's wine, only 3,696 standard bottles and 100 magnums were produced. With the particularity that it is only released every two years, Specimen is a unique wine that is sold on allocation.

Malpuesto 2020

Since the release of its first vintage in 2005, Malpuesto was immediately regarded as a special vineyard. Its powerful character stems from vinifying small Tempranillo grapes, whose vines were planted in 1931. While most vineyards are south-facing, Malpuesto has a northwest aspect, leaving it exposed to sudden changes in temperature and colder winds.



This means that the grapes ripen more slowly.

The challenging 2020 vintage, notorious for the pandemic, was shorter than usual. Despite the exceptional circumstances and the very early bud break, the grapes ripened perfectly and reached the winery in perfect health. The wine stands out for its bright ruby colour and ripe, black and forest fruit aromas.

Nebro 2019

Only seven barrels (1,628 bottles) of Nebro were made in the 2019 vintage. This single-vineyard wine, sourced from one of the few hundred-year-old vineyards in Ribera del Duero dating back to 1917, was planted on clay and sandy soils in Olmedillo, at over 800 m (2,624 ft) elevation. Nebro is only bottled in vintages that are considered to be excellent; in fact, the last vintage



in the market was 2016. There was a change in the winemaking process in 2019, the first to be fermented exclusively in concrete tanks. Similarly, ageing times were changed and the wine went on to spend twelve months in French oak barrels and a further year in an oak vat. The result is the finest Tinta Fina expression, combining ripe fruit aromas with mature tannins on the palate, which are typically associated with dry years.



MARINATED SALMON CUBES
Carpier Ahumados – Santa Perpètua de Mogoda (Barcelona)

Product quality, service and care have been the cornerstones of the project from the very beginning. Weighing over twelve kilos, the farmed salmon is hand-cut into cubes and then marinated with green cardamom and pine nuts. Decidedly a different way of eating salmon that Carpier recommends highly.



ACORN-FED IBÉRICO SALCHICHÓN CULAR
Ibéricos Alhándiga – Fresno Alhándiga (Salamanca)

Handmade salami-type sausage made according to tradition from minced meat seasoned with salt and ground pepper. The meat comes from a selection of prime meat from fifty percent Iberian breed pigs, raised and fed freely on estates in Salamanca, Toro and Ciudad Real.

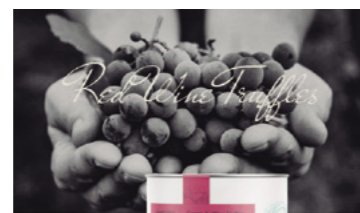
The pigs are fed on an excellent combination of fodder, cereals, fruits and herbs, and in the final stage, exclusively on acorns. This

delicious salchichón is cured for at least 90 days.



WOOD-FIRED ROASTED PIQUILLO PEPPER JAM
Mermeladas La Encineta – Arnedillo (La Rioja)

September and October are the months when Piquillo peppers, the main ingredient of this delicacy, are roasted over a wood fire. The subsequent preparation of the jam is so traditional that only two extra ingredients are used: sugar and lemon juice. This is why this small family business is registered as "Artesanía de La Rioja" (Craftsmanship of La Rioja). With multiple culinary uses, it is undoubtedly suitable to enjoy as a side dish with red meat or game, in a cod brandade, or with all types of cheese, as well as in pinchos.



CHOCOLATE AND RED WINE TRUFFLES
Kankel Cacao – Albelda de Iregua (La Rioja)

Juan Ángel Rodríguez, a renowned confectioner in Spain, focused this new project

oncocoa, starting with fair-trade ingredients selected directly from the producers themselves. Furthermore, they carefully select and respect the product from the plantations to its production. This creamy wine ganache, made from DOCa Rioja Tempranillo grapes, is encased with its aromas in a grape skin chocolate coating with a wine sugar cover. One bite of this delicate blend will transport you directly to its origin, La Rioja.



DUCK FOIE GRAS BLOC
Selectos de Castilla Villamartín de Campos (Palencia)

This company was founded by three French brothers who decided to settle in their father's Spanish village because it is one of the wintering grounds preferred by these birds. The long rearing period, 84 days, exceeds the highest Label Rouge quality standards, the most prestigious designation of origin in France. Since its creation, this company has been using nature-integrated breeding and stockbreeding practices and pursues sustainability in all its processes. This bloc is made with the best foie gras from Villamartín duck and bears the certified quality seal "Tierra de Sabor" (Land of flavour). It is completely natural and contains no additives or preservatives. It is best served in canapés and on toast.

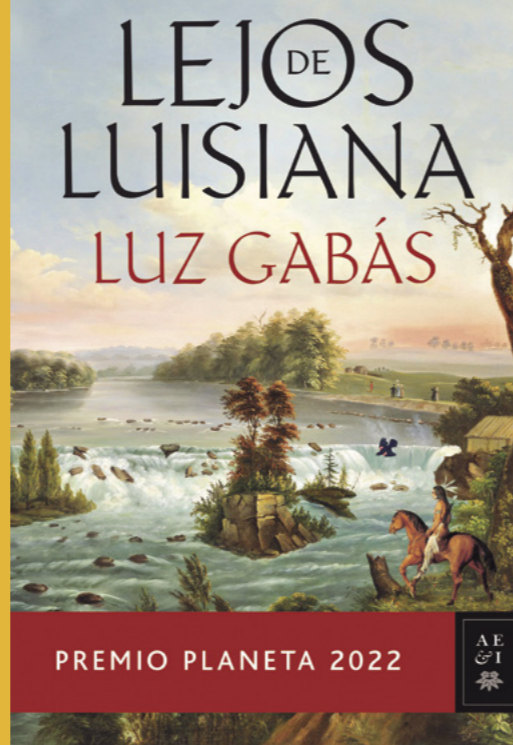
By Esther Crespo.



IZADI
BODEGAS EN VILLABUENA

IZADITONE
by *Loison*
PANETTONE
WITH CHOCOLATE & ORUJO

ARTE AND STYLE



The vast territory that Spain once possessed. Ten years after the publication of her first book, *Palmeras en la nieve* (Palm trees in the snow, 2012), Luz Gabás has once again won over the critics. She was awarded the Planeta Prize 2022 thanks to her new book *Lejos de Luisiana* (Far from Louisiana). A novel set in the 18th century that chronicles the Spanish presence in the heart of North America.



Picasso/Chanel. After four years of work, the Thyssen-Bornemisza National Museum explores the relationship between Pablo Picasso and Gabrielle Chanel in an exhibition that brings art and fashion together. In addition, the exhibition celebrates the feminine and feminist side of the designer who, through clothing, gave women the freedom to move in a professional world.

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Reloj Tissot. The Swiss brand has created an understated, pure and stylish model, Tissot *Everytime Gent*. It comes in a variety of strap and dial designs so that each user can express themselves in the way that best suits their personality. One of its distinctive features is its sapphire crystal, which makes it extremely resistant to impact. A versatile, top-quality, modern timepiece.



Quinta Real Zacatecas. In the heart of Zacatecas, the Mexican city listed as a World Heritage Site in 1993, stands this exclusive 5-star hotel, sheltered by what was once the San Pedro Bullring until the 19th century. Its rooms are arranged around the ring, preserving the colonial-style architecture, and are decorated with antiques and original works of art Quinta Real Zacatecas.



El amor de la clase que sea, new album by Viva Suecia. The Murcia-based brand returns with renewed energy, growing in both style and sound. They gain maturity in their messages and sounds, delivering intense and sincere lyrics with subtle electric notes that breathe life into this fifth album.

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'Avatar II'. Welcome again to Pandora! It has taken 12 whole years to see the sequel of Avatar: The Way of Water. James Cameron returns to direct this second part, where he teams up again with Kate Winslet

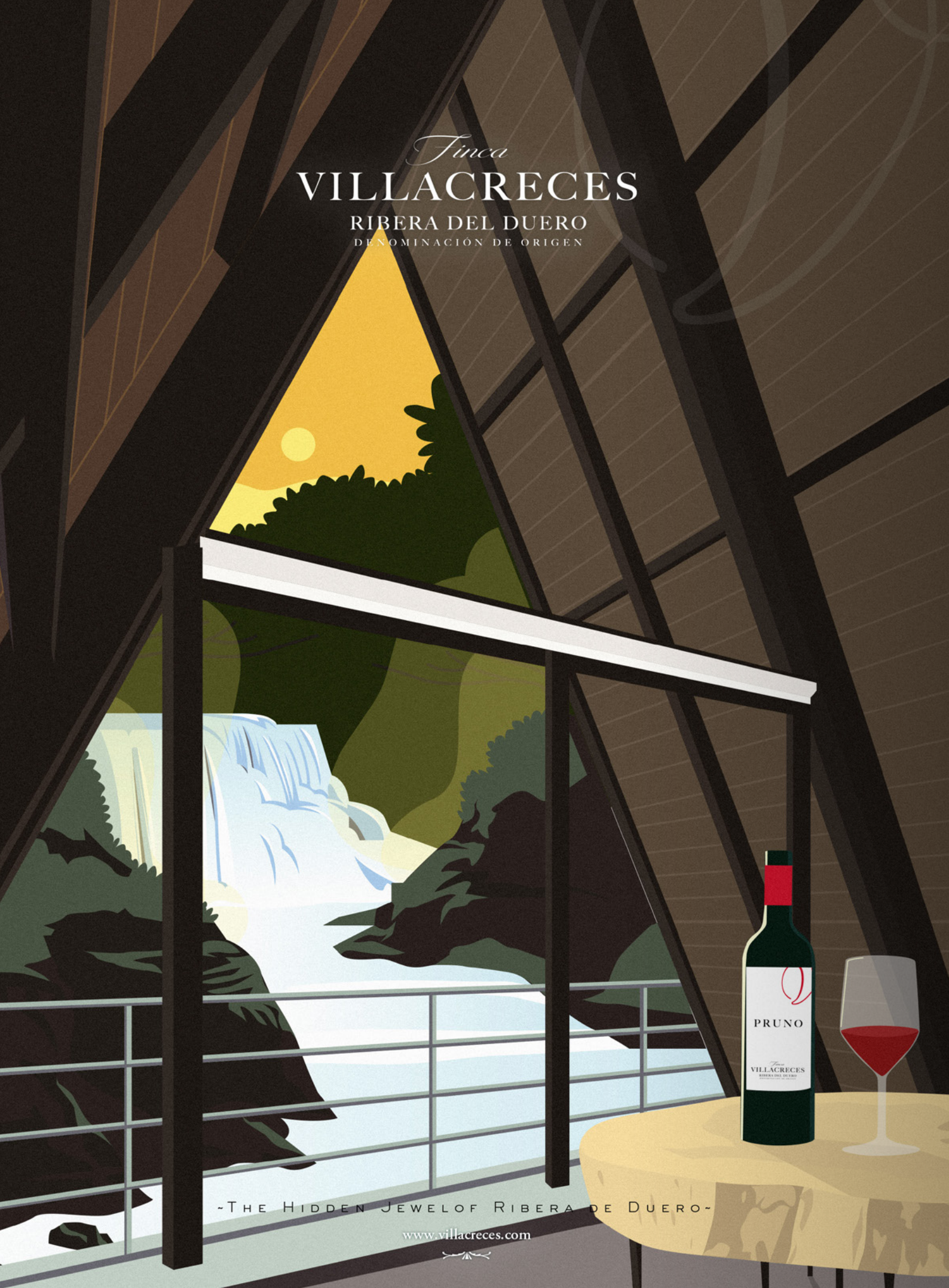


Web of longings, dreams and illusions. Originally created to protect children, dreamcatchers help us to trap nightmares, dreamcatchers help us to trap nightmares, dreamcatchers help us to trap nightmares, dreamcatchers help us to trap nightmares, filtering out our good dreams. For this reason, this amulet should hang in our bedrooms near the bed.



Ford Bronco reaches in España! 4x4 lovers are in luck. The American legend is due to arrive in Europe in 2023 and hopefully some of them will be spotted in Spain. Although the original Ford Bronco was launched in 1966, it never left its borders and it took 57 years for the brand's most famous SUV to cross "the pond".

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