

artevino Magazine

"Artevino Group" News Magazine"
NO. 10-DECEMBER 2014

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What is the Club de la Barrica?

More than 20 years ago, Bodegas Izadi was one of the first wineries to start the Club de la Barrica wine club. This was made possible due to the socialising facilities that the winery located in Villabuena de Álava has always been able to offer, with various rooms and lounges in order to welcome visitors. In fact, one of Izadi's successes was its dedication to being an open winery, when at that time (we speak of the early nineties), all producers jealously hid their facilities.

For twenty years, Izadi made the opportunity to be associated with their club available to their customers, the opportunity to be a part of the winery. To us, the club member is a part of the winery, more so than a client, a friend with a series of advantages and preferred status when buying our wines and using our winery's services, as, like we said, he or she is also a participant in it.

To those who are not, we invite you to enter the world of the Club de la Barrica, for which we produce two very special wines at competitive prices: Club de la Barrica Crianza and Club de la Barrica Vendimia Seleccionada. Both are exclusively for club members and cannot be found nor acquired by other commercial means. Furthermore, these wines can be personalised with your name or that of your company, ideal for gifting or stocking your own cellar.

The Club de la Barrica member enjoys a series of associated advantages at any of our wineries just for being one, such as: Free visits at any DO, access to Group events, discounts up to 20% on the purchase of wine at a winery or at our virtual shop (www.tiendaartevino.com), as well as the use of our dining rooms for dinners, events or meetings.

If you are interested in becoming part of our winery and gaining access to our exclusive Club de la Barrica wines and all of the associated advantages, do not hesitate to contact us. We will open wide its doors to you. It's your winery too.

More information: club@grupoartevino.com
www.izadi.com ó 945 609 086

Club Artevino



artemage. "Vineyard cycling". Villacreces offers visits to the vineyard on electric bicycle.
© Sergio Aja.

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Joan Roca and Finca Villacreces celebrate Zaldiaran's 30th anniversary

A restaurant does not turn 30 years old every day. Zaldiaran, the unique Álava establishment in Vitoria with one Michelin Star, wanted to celebrate it in high style with the presence of the second-best chef in the world, Joan Roca.

It is undeniable that the Gonzalo Antón restaurant has been one of the models of gastronomy in Spain during the last three decades. His conference, a pioneer in great culinary events, was a milestone in Spanish gastronomy, as the great fathers of our cuisine were defended head to head with the most emblematic French chefs.

With this background, it is no surprise that these three years at the vanguard of the kitchen are honoured with the presence of the second best chef in the world, according to Restaurants magazine, and a great friend of the establishment. Both Zaldiaran and Joan Roca wanted to invite Finca Villacreces to unfold a menu that gave rise to great expectations for this occasion. The reservation requests even tripled existing capacity.

Many Vitorians wanted to toast with Zaldiaran to its 30 years and return the warmth and affection that the

Gonzalo Antón restaurant has been cultivating for so many years. Zaldiaran was also very gratified by these displays of kindness and by Vitoria's commitment to high gastronomy. Gonzalo Antón, Basque Gastronomy Prize.

This year, 2014, Gonzalo Antón also received the Basque Gastronomy Prize in his career in hospitality. Until that time, the Basque Gastronomy Prize for the Best Restaurateur has always gone to a cook. However, this time, breaking tradition, Gonzalo Antón San Juan was given this distinctive recognition for "his work in the field of gastronomy".

The Basque Academy of Gastronomy additionally singled out Gonzalo Antón for being the precursor to the "Congreso de Cocina de Autor", the first held in Spain, well before "Madrid Fusion" or "San Sebastián Gastronomika". David de Jorge, popularly known as Robin Food, was awarded the best communicator prize at the same event for his work in the diffusion of gastronomic culture.



Gonzalo Antón and Joan Roca



Gonzalo Antón receives the prize from the Basque Academy of Gastronomy

Izadi El Regalo, at the coronation of Felipe VI

A royal wine. Izadi El Regalo 2007 may be thus designated after being chosen for the coronation of the new Spanish king. The Bodegas Izadi reserva was the wine served at the cocktail offered by Felipe VI in order to present himself to society as the new monarch. The Royal Palace was the place where Felipe VI received more than 2,000 guests with Izadi El Regalo, among whom were representatives of politics, culture and high-society.

Three hundred bottles were sent to the Royal Household from the 48,821 that were made of this reserva, originating from microplots of older vineyards located in the triangle found between Villabuena, Samaniego and Álalos. Izadi El Regalo represents the very essence of Rioja Alavesa. It is composed of 90 % tempranillo and 10 % other varieties such as graciano, grenache and mazuelo. For 20 months it was aged in fine-grained

French and American oak Bordeaux barrels. To complete the banquet, the Royal Household also chose two other Arvevino wines. Finca Villacreces 2009 from Ribera del Duero and Flor de Vetus Verdejo 2012, as the white wine, accompanied the El Regalo at the cocktail of such a special moment. This act additionally represented a historic milestone for the wineries of the group whose wines were the first ones for the new king, Felipe VI.



Coronation of Felipe VI and Queen Leticia

News in brief



Artevino is displayed from Barcelona to Hong Kong

For the last few months, the Artevino Group has been travelling in order to display its wines at the main international and national exhibitions. At the Alimentaria event, Artevino had its own stand in the Intervin pavilion in which it displayed its new products to the professional sector. From there, the Group

wines travelled to the Far East where they participated in the Hong King Vinexpo exhibition, in an investment in the new Asian markets.



Orben and Malpuesto are spotlighted at the Best Wines Fair

Bodegas Orben was again one of the guests invited to the Best Wine Fair that took place in the Las Ventas Bullring on that occasion. A large number of both professionals and wine enthusiasts saw at this event, already a classic in Madrid, the brands most accredited by the guide edited by José Peñín.

In order to participate, the wines must be awarded a minimum of 93 points. Bodegas Orben was one of the few participants that was able to present all its wines at the event, owing to the 93 points scored by Orben and the 94 points scored by Malpuesto.



Izadi Crianza 2011 is presented in Ferrol

The official presentation of Izadi Crianza 2011 took place this fall in the city of Ferrol. There, Lalo Antón had the opportunity to officially roll out a new vintage year to market in the ideal frame offered by the Illas Gabeiras facilities. Antón pointed out that Ferrol was selected for its strong connection with wine, as well as its high gastronomic culture, in addition to

his personal fondness for Ferrol hospitality. More than 100 attendees were welcomed at the event, among whom were counted chief restaurateurs, journalists, and opinion leaders of the area. A tasting session of Expresión 2011, one of Izadi's iconic wines, was also held at the presentation, which was accompanied by a jazz fusion concert.



Flor de Vetus, the best-selling Vinissimus

The success of Flor de Vetus 2012, whose scores affirms its quality and price, has arrived to the Internet. At the closing of this edition, Flor de Vetus remained the sales leader on the biggest wine vendor web site on-line, Vinissimus. Denominations other than Rioja or Ribera are rarely seen at the top of the most-sold list. Nevertheless, on this occasion, Flor de Ve-

tus broke the hegemony of the most established regions to make a Toro wine the best-seller of this virtual shop. In the same way, the private sales club Bodeboca confirmed that Flor de Vetus was one of the quickest entries of a wine on the best-seller list.

News in brief



Net Informática takes the First Miranda de Ebro Window Display Competition.

Window display competition with 500 euros for the winner and two second prizes of 150 euros each, one of them for the most-voted-for on Facebook.

The Net Informática establishment was the winner of the first prize, thanks to a miniature recreation of the tradition of San Juan del

Monte, and was also the window display to receive the most votes on Facebook. The other second prize went to Peluquería Canina Ken.



Nebro among the best of Lavinia

Nebro, the Finca Villacreces iconic wine of which only 1500 bottles are bottled yearly, was included in the launch of Lavinia. The emblematic Madrid shop organises advance sales of the "Great Wines of Spain" in which it included the most exclusive Finca Villacreces wine. Lavinia gathered the principal wineries from the Spanish wine panorama in order to

present their highest-range wines with the aim, as they themselves define it, of "bringing wine lovers closer to these oenological jewels, twelve months in advance"; at the same time they have the opportunity to interact with these prestigious wine-makers and oenologists.



Izadi 3 Estrellas

During the month of October, Bodegas Izadi began the Izadi 3 Estrellas competition in which it gave its customers the opportunity to win eight dinners for two people in the principal restaurants of the country, all eight with 3 stars. The draw, which was performed before a notary, named as winners:

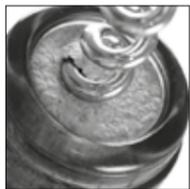
GJO353535 - Montse López Dorado.
JH1066188 - M^a Gema Gallo Echeverría.
UQA216850 - Clemente Hernando Gómez.
JDQ198623 - Adela Arbones Lecoq.
HYE307610 - María Sánchez Cuevas.
PTS093404 - Cristina Eiroa Pazos.
WEP264543 - Aida Soto Sánchez.
GHK323869 - Carlos del Río.



Flor de Vetus Verdejo enlivens the new Acosta shop

For the opening of the new Acosta shop in Valencia, this prestigious fashion firm included Flor de Vetus Verdejo to enliven their inauguration, which the principal opinion leaders and lovers of the latest fashions attended. Acosta has paired fashion with wine for some time, thanks to collaboration with Bodegas Vetus, who, in this case, could not miss the opening

of its new establishment, which was preceded by the success of their own shop in Claudio Coello street in Madrid. Acosta is characterised by the manufacture of leather accessories and garments with a sophisticated design that has much in common with the elegant packaging of the bottle of verdejo wine that Bodegas Vetus makes.



Finca Villacreces 2010

The 2010 Finca Villacreces harvest was a historic milestone due to the success of Pruno, "best wine in history for less than 20 dollars" according to Robert Parker. From this same vintage that has brought so many congratulations to the winery, located on the Golden Mile in Ribero del Duero, the Finca Villacreces now goes to market, the emblem wine of the house and elder brother to Pruno. Villacreces 2010 reflects the excellent quality of said vintage, showing off a dark picota cherry colour with an expressive aroma of fine cacao, creamy oak and ripe fruit. It is complex, full of flavour and very balanced, with smoky notes and a long finish. Only 44,956 bottles and 520 magnum bottles have been made from the successful 2010 vintage.



Izadi Crianza 2011

After the quick 2010 vintage, with a shorter harvest than usual, arrives Izadi 2011, which maintains the ascending line noted in previous years, and which is encompassed within a global viticulture project and an elaboration focused on obtaining the best quality. Izadi boasts the use of old (around 45 years) vineyards in the area for its crianza wine, with the highest concentration of vines planted in tubes in all of Rioja, and which is bordered by the towns of Samaniego, Villabuena and Álbalos. Its low yield and very special maturing characteristics allow the creation of a balanced and very pleasant crianza with a very unique area authenticity. This Izadi is barrel-aged for 14 months in French and American oak barrels.



Orben 2010

The modernity within Rioja is expressed in this Orben 2010. New vintage of a wine that originated from microplots of old vineyards found between Villabuena and Laguardia, planted between 1945 and 1954, with very low yields. Paradoxically, an eminently fresh and fruity wine is produced from this very old vineyard, which breathes modernity in its essence. It just so happens that, moreover, the 2010 vintage was classified as excellent, with wines very in line with the 2009 harvest, but with fresher and lighter notes. Specifically, Orben is a full-bodied wine with a picota cherry-pomegranate colour. Pleasant aromas of wild berries; balsamic, milky and fine toasty notes, and toffee caramel stand out in the nose. Fleshy and very fruity on the palate, structured and full-bodied. Bursting with steamed wild, black, and red fruits and coffee. It has a persistent finish with a complex and aromatic bouquet.



Flor de Vetus, best verdejo of the year

The Bodegas Vetus white wine was pronounced the best verdejo of the year in Spain, considered so by the guide published by Mi Vino - Vinum. And not only this, but moreover, Flor de Vetus was the second best white wine of the year, owing to its earned 92 points. In only three vintages, the Vetus verdejo has managed to become one of the most recommended wines of the Rueda DO. Its fresh and elegant design, together with a selection of old vines from the Segovia zone, were the necessary

ingredients to raise it to this important distinction. The Mi Vino - Vinum guide, which tasted the best wines for less than 10 euros, stressed the wonderful quality of the Flor de Vetus Verdejo 2012, whose previous vintage had already been included among the best wines in the country. On this occasion, Flor de Vetus was positioned as the guide's highest-rated verdejo wine with the 2012 vintage.



New Special Edition of Pruno 2013, magnum.

During these December days, the final touches are being completed for the release of Pruno 2013 to market, which will officially be on sale on 1 January. The 2012 sold out at the winery, the new Pruno vintage maintains its own style which makes it stand out in a very special way. Its eminently fruity character embraces the elegance bestowed upon it by the plantation from which the grape originates, and which also is imprinted upon its personality.

Before its official release and as is becoming tradition, Finca Villacreces will provide the opportunity for all those "prunomaniacs" to enjoy the new 2013 vintage during the Christmas season thanks to the special production of 2,014 magnum bottles in decorated tin. Available from 10th December, it can only be acquired in on-line shops or at www.tiendaartevino.com This limited special edition of magnum includes a free tour for visiting Finca Villacreces.



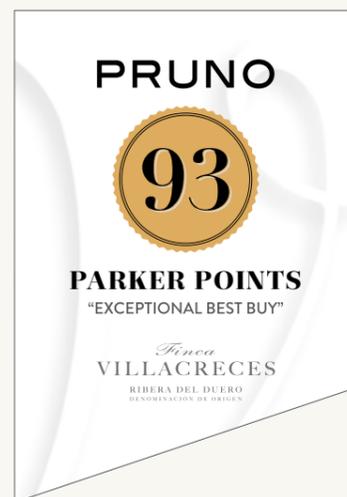


Pruno 2012, makes the "Best Buys" list again

Pruno 2012 was again placed on the Robert Parker list as one of the best wines in the world in terms of price-quality relationship. The North American journalist published an article in the middle of the summer with his best buys for 2014 -Exceptional best buys- wherein he included his bargains for around 20 dollars. With 93 points, Pruno 2012 was one of the highest-rated wines among the 151 wines tasted from around the world. This rating establishes the path that Parker grants Pruno, which he already considered to be the best wine by price-quality relationship in history in its 2010 vintage.

In his description, Robert Parker described Pruno 2012 as "a little Vega Sicilia". Thanks to this recognition, and despite the fact that demand is greater than the number of bottles produced - 275,000 in this vintage -, Pruno is sold via a distribution system that guarantees wide geographic diffusion.

Finca
VILLACRECES
RIBERA DEL DUERO



Artevino success in the 2015 Peñín Guide.

The new guide from the most prestigious Spanish wine taster, José Peñín, was presented barely a month ago with excellent ratings for the Group wines. Practically all of their tasted wines are rated at above 90 points, which establishes Artevino as one of the highest-rated groups in the 2015 guide. Below are the rated wines:

Izadi White FB 2013: 91/100 points.
Izadi Crianza 2011: 90/100 points.
Izadi El Regalo 2009: 91/100 points.
Izadi Selección 2011: 93/100 points.

Orben 2011: 93/100 points.
Malpuesto 2012: 94/100 points.

Pruno 2012: 91/100 puntos.
Finca Villacreces 2011: 92/100 points.
Nebro 2011: 96/100 points.

Flor de Vetus 2012: 91/100 points.
Vetus 2011: 92/100 points.
Celsus 2012: 93/100 points.



Francis Paniego: "The kitchen has become a social phenomenon, like it was to go to the opera in the 19th century"

Conscious of the age in which he lives. Francis Paniego, the emblematic La Rioja chef, shows himself to be a man of great humanity and sensitivity with both feet on the ground, not only in the kitchen, but also in the world that surrounds him.

He is closely united with his family, from which he received, in great part, his calling to gastronomy. Without forgetting tradition, he is aware that he lives in a global village where the kitchen is a present phenomenon, in whose future he too is involved. In fact, El Portal de Echaurren, where he demonstrates his culinary work, has renewed its second Michelin Star for the second time, affirming that Paniego plays in the league with the greatest.

A year has passed since the second Michelin Star. How has it been at El Portal de Echaurren? What has changed?

The first thing that must be noted is the remarkable increase in clients that this second star has meant. It's incredible to have a dining room full of people from all over the world on any average day, unbelievable. There are also four more new employees with us who came to reinforce the group. But the best thing is the whole group's attitude. The star gave them a commitment and responsibility bonus. They feel like two stars and give everything they've got every day at work.

Once the second star is established, what is the next objective?

We only have stars for one more year and renewing them for the next year will depend on how we do. I think that in these cases, the worst thing you can do is to think that you have something for sure. The best comparison that occurs to me is that we are playing in the Champions' league again, but beyond that, the daily league has to be played very well. The goal: do it really well.

To get here, what has been the secret of Francis Paniego?

I don't know, sometimes I don't even believe it. It's much more than I had ever dreamed when I decided to be a chef. I love my job and what's more, they appreciate us. I couldn't ask for more or feel more fortunate. There are no secrets; what it has been is a lot of work and a lot of daily consistency.





arte people

artevino Magazine

And so you're a chef like ones who...

I am a chef who tries to manage my time and live in balance with myself. Sometimes a thousand questions assault me about my work and others, I feel really secure. I take this balance little by little.

You have always alluded to your family as the precursor of your calling to gastronomy, but when did you realise that you wanted to be a chef?

My family is everything, they are my main support. My mother gave me the love for the job. My parents showed me that there is no greater happiness than to do things well and to do them honestly. It has been a privilege that I have had and still have, thank God, world-class parents, incredibly lovely, who gave me values and the foundations with which to live in this world.

What has made the greatest impression upon you on this learning path?

The death of my brother Luis. It was a shock that changed my life.

At your age, you are one of those named to take the torch from the old vanguard (Arzak, Subijana, Berasategui...)... Where do you think the kitchen of the future will go?

Blimey, what a challenge! They are irreplaceable, their revolution, the new Basque kitchen of the 70s, is now imitated by the Scandinavians, Peruvians and people from all over the world. We need better memory to understand what that revolution meant. The future? Spain is now a true reflection of a marvellous diversity that is unique in the world. The Spanish kitchen is difficult to label right now because in each territory we find kitchens with lots of personality: Ángel León, Dani García, Ricard Camarena, Quique Dacosta, Andoni Eneko, Joan Roca, and many more, all of them execute very different kitchens among them. They alone could be among the ten best in the world.

So, is Spain living its Golden Age of Gastronomy?

We are living a great moment, but I believe that, in the kitchen, the regional seal of the country or region is surpassed. Influences come from all corners of the globe and more important is the act, the work, independently of its origins. To me, the work of Jorge Vallejo from the Quintonil restaurant in Mexico City provokes the same admiration in me as the work of Ángel León in El Puerto de Santa María. Well, no, Ángel moreso, I love him like a brother, and that is difficult to distance from.



How much time to you see it lasting?

Only a war will stop this. The cookery has become into a social phenomenon, like it was to go to the opera in the 19th century. Undoubtedly it will diminish later, but there will still be great enthusiasts and excellent professionals. I hope that it lasts, I hope that the economy will recover a little more soon and that everything will flow better.

Maybe so much innovation and experimentation are distancing people from gastronomy.

don't think so, it's the crisis that is doing the damage. Good work is still consumed. Perhaps the discourse needs to be adjusted to people's language, to the public; you need to pay attention so that your business grows and your audience grows. Because of this, it is extremely important to be alert and not lose sight of the people and what your clients tell you. I see it that way, anyway, but I could be wrong.

In your case, will tradition continue to carry a certain weight?

It's always a source of inspiration, and it's in my DNA.

One question to put you on the spot: Product: technique or aesthetic?

If anything can be had, perfect; if you ask me to choose one, I choose flavour.

Your last project was Tondeluna. Is there any glimpse of a new initiative on the horizon?

Your last project was Tondeluna. Is there any glimpse of a new initiative on the horizon?

Tondeluna is a personal project with Luisa, my wife. It responded to a need to do something together as a couple at a moment when my children were growing up and they and Luisa needed other answers. We decided then that the project had to be something different, something that didn't fit with the Ezcaray projects. Very in line with what began to occur, we selected the Neo-tavern, gastro-bar or informal restaurant format at moderate prices. We are very pleased and it is working very well. Logroño is a great city, modern, and it welcomes new businesses.

Gastronomy is very in-fashion on the television right now. What do you think about new talent shows such as Top Chef?

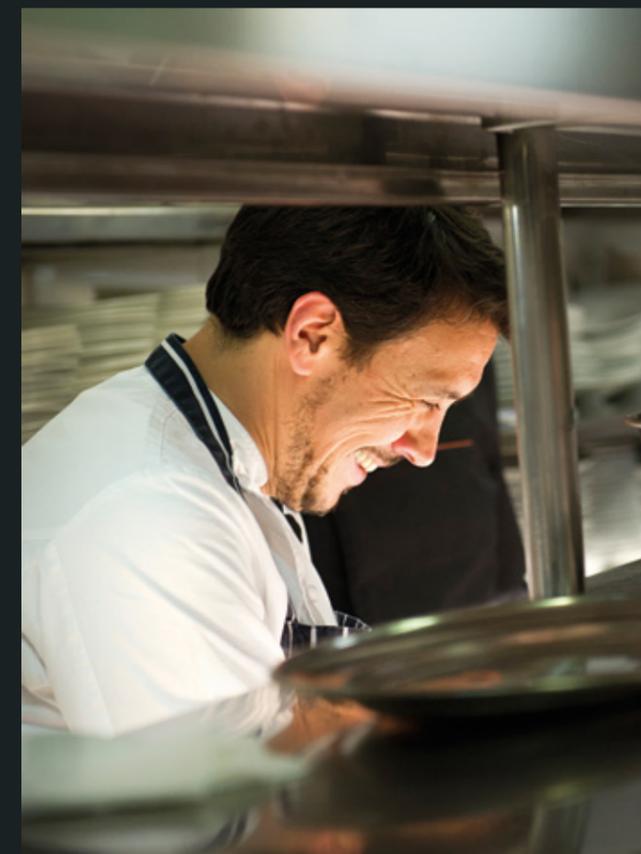
They seem to be excellent programmes to me, and they're doing a lot of good. That a son would wait for his father to make dinner together is something that would not have occurred years ago. They are family programmes. The problem will be when they start to be gossip or sensationalist shows.

You are an ambassador of La Rioja and of Rioja. In your opinion, what does wine mean for gastronomy, and vice versa?

I feel that I am an ambassador for my region and its products, but nobody has given me that title, eh? Wine is fundamental, and it is obvious that it rounds off a meal. At our restaurant, the sommeliers do an excellent job. Both the dining room and the kitchen should both be at that level.

Lastly, a wish for 2015...

I simply ask for the health of my loved ones right now.





Salamanca, golden city

“Salamanca, which enchants the will of all those who have loved her gentle dwelling to return to her.” This quote from “Licenciada Vidriera” (Miguel Cervantes), inscribed on a plaque in the Plaza de Anaya, predicts what tends to happen to whoever visits the Salamancan capital and, as could be no other way, they get caught up in its cultural life, in its historic legacy and in its appealing holiday ambiance. The visitor will return, sooner or later. And they will return because Salamanca rekindles the enchantment that has brought great names in history to it.

Some of the most important artistic and cultural personalities of Spain have passed through the city of Salamanca. Its university, one of the first to be instituted in Europe, attracted Fray Luis de León, Saint Teresa of Avila, Francisco de Vitoria, Gabriel y Galán or Miguel de Unamuno, its most illustrious professor. Walking around Salamanca, we find traces of these men and women of letters, poets or thinkers; Unamuno’s house here, Fray Luis’ monument there... Salamanca is, without a doubt, an open-air museum. Moreover, this gallery is built with very special stone that led the city to be called the “golden city”. The stone of Villamayor, with its high iron content (which rusts on contact with air) illuminates the city with a golden reflection, most of all in the afternoons, when the sun hides behind the peaks that guard the Tormes river. Multiple magazines would be necessary to describe Salamanca’s most important buildings, but we will try to outline a small tour in order not to miss the images that we have seen so many times in postcards, although ever less frequently used.

Plaza Mayor is the epicentre of the city, the backbone of the old city. It is a highly-detailed, exquisitely constructed premise which was constructed for daily civilian use. From there, we can go down to the Palacio de Dueñas, right next to the house where Unamuno lived, between Las Úrsulas Convent and Casa de las Muertes. Taking Compañía street in a southerly direction, the majestic Clerería and the Pontifical University are found directly across from the Casa de las Conchas, which now serves as the public library. Again, culture among historic architecture, the keynote of this city.

From there, we take a direction toward the University of Salamanca, whose façade is famous not only for its artistic value, but also for a funny frog who guarantees success for the student who comes to Salamanca and discovers its hidden location on top of a skull. This plateresque façade faces the statue of Fray Luis de León in the centre of the plaza.

The old University of Salamanca holds one of the greatest treasures of the country, with more than 160,000 volumes of inestimable value.

If we wander on, we will come to Anaya. The famous and nostalgic Plaza de Anaya, where hundreds of youths and gullible students have declared eternal love, in the shadow of the tower of the New Cathedral of Salamanca and guarded by the Anaya Palace, on whose steps the most loquacious students sit to chat about poetry and philosophy or just about the most banal worldly ideas while they beat out rhythms on drums.



Catedral



Plaza de Anaya



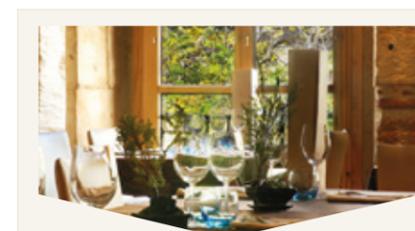
Plaza Mayor de Salamanca.

Near there is found one of the most famous gardens of world literature, the garden where Fernando de Rojas was inspired to describe Calisto and Melibea’s trysts. Ancient Roman ruins can be seen in the same spot which accredit that Salamanca houses many centuries to tell of. Extending the promenade, one can go down to the Tormes river on the same road where the modernist Casa de Lis is located, and from which an excellent view of the Roman Bridge and the statue of the Lazarillo de Tormes can be had. One more reminder that Salamanca is culture, is art, university, nostalgia and romanticism.

Culture and gastronomy

The gastronomic value of Salamanca corresponds to its cultural and artistic treasure. Salamanca represents the most authentic Spanish kitchen, which, in the hands of young cooks, is acquiring touches of fusion. It could be no other way in a city where tourists and students from here and there are mixed in perfect harmony. The offer is extremely varied, from the most emblematic restaurants of the city to the new ideas that renew the culinary image of Salamanca. Let us see some examples.

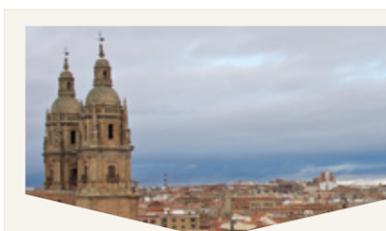
Gastronomic route *in Salamanca*



Doze Restaurante Premium Bar

Isla de la Rúa, 3. (+34) 923 2114 23.

Located on the main historic artery of Salamanca between Plaza Mayor and Plaza de Anaya, Doze Restaurante Premium Bar offers a wide range of gastronomic experiences. The building in which it accommodated contains a restaurant, a tapas bar and a bar preceded by an expansive and welcoming terrace. As to its gastronomic offer, it goes from the most traditional dishes from the Spanish kitchen to surprising fusion creations whose common link is the splendid selection of prime materials. The same occurs with tapas or cold dishes, very suitable to enjoy before trying their cocktails or savouring on the terrace.



Restaurante Orquídea

Ayala, 3. (+34) 923 22 65 41.

Orquídea is one of those restaurants where the kitchen speaks for itself. This restaurant located on Ayala street in Salamanca allows one to have a satisfying gastronomic experience at a comfortable price and without a pretentious menu. Committed to distinct flavours with concoctions that bring out their basic elements. To complete the experience, the Orquídea Restaurant offers good service and a fit selection of wines for their dishes and menu. In short, a restaurant where you feel at home.



Restaurante Izurpi

Constitución, 17. Cabrerizos. (+34) 923 20 9511.

We find one of the most avant-garde offers in Salamanca at Izurpi Restaurante, which made a space for itself among the gastronomic models of the Salamancan capital. With a traditional basis but carefully detailed production which leads it to explore new culinary concepts, Izurpi boasts one of the most charming and welcoming establishments of the province. Both the ambiance and the scenery revolve around a well-conceived concept executed to perfection, which finds its culmination in the warmth of its service. 100 % recommended.

Gastronomic route in Salamanca



Restaurante Hispania 20

20. Plaza del Corriño, 20. (+34) 923 2166 26

Whether you prefer dining on tapas or by courses, the new Hispania satisfies both tourists' and locals' culinary needs. It does so with offers that look to surprise without forgetting tradition, stepping outside the ordinary. And they achieve just that. Hispania 20 seeks to be different, searches out a casual gastronomy, one with character. What's more, the restaurant is found on Plaza del Corriño, a mandatory path for whoever likes to discover the most special corners of every city. Hispania 20 is also known for its modern yet welcoming and functional design.



Restaurante La Cocina de Toño

Gran Vía, 20. (+34) 923 26 39 77

A mini Salamancoan kitchen with northern influences. This is how we could define another Salamanca essential. The Cocina de Toño offers a large variety, both in its tapas and on the menu, that meet the expectations of practically any guest. Toño, its owner, is committed to a restaurant where the kitchen is the important part, without interference, concentrated on flavour and textures. The restaurant, located on the Salamancoan Gran Vía, provides an excellent variety of meat and fish, accompanied by a good list of wines.



Restaurante Artesa

Calle Mayor, 57. Candelario. (+34) 923 413111

Outside the capital, Calendario is one of the villages that holds onto the idiosyncrasies of the Salamancoan sierra. Among its fresh fountains and steep streets, we find ourselves at Artesa, one of the most famous restaurants in this tiny Salamancoan village. Artesa strikes this difficult balance between the traditional and the avant-garde, concentrating on products of the land, such as pork, local wild mushrooms and home-made desserts. All of this, together with a very welcoming establishment in keeping with its kitchen, has earned it its multiple acknowledgements from several guides and gastronomic associations.

Other suggestions

Restaurante Abadía de la Plaza

Plaza Mayor, 40. (+34) 923 26 73 28.

Casa Manolo

Ronda de Sancti-Spiritus, 15. (+34) 923 219152.

Crepería Le Petit Prince

Avenida Portugal, 79. (+34) 923 615158.

Factory Gourmet

San Pablo, 15. (+34) 644 63 1319.

Restaurante Casa Paca

Plaza del Peso, 10. (+34) 923 2189 93.

Restaurante El Bodegón de la Plaza

Plaza Poeta Iglesias. (+34) 923 216213.

Café Bar Jockey

Rector Lucena, 15. (+34) 923 39 88.

Las Tapas de Gonzalo

Plaza Mayor, 23. (+34) 923 2713 53.

Restaurante La Posada

Aire y Azucena, 1. (+34) 923 2172 51.

Restaurante Rivas

Coronel Gómez Mateo, 19. Vega de Tirados. (+34) 923 32 04 71.

News...

Dstage

Regueros, 8. Madrid.



It is hardly a year old but Dstage has already got its first Michelin Star. The success with which Diego Guerrero's new project has burst onto the scene in the Spanish capital is stunning. After three years in the Allard Club, the man from Álava wanted to head his own project, where he could give free reign to his creative capacity (of which he has an abundance) with a concept that reveals his mind's imagination and range.

It is located in the renovated area of Las Salesas in Madrid. The establishment is more than a simple restaurant. It has focused on being a gastronomic centre where there is room for research, demonstration classes or events. It has two taster menus which represent Guerrero's soul but now, without restraints and with the culinary revolution as its standard.

Yugo

Alcalá, 122. Madrid.



Another of the most talked-about establishments in the capital throughout the last year is the Japanese restaurant Yugo, headed by Julián Mármol. Limited and exclusive. Meant to surprise in terms of its concept and its quality, we could be seeing one of the best Japanese restaurants in Madrid. Although at first it appears to just be a bar for picking up food to take away, behind a curtain that conceals some stairs, Yugo hides an authentic underground bunker decorated in a Second World

War style. This surprising hideout works as if it were a club, in which, with previous payment through membership, one can taste an exquisite Japanese product. Mármol's obsession with all things Japanese means that he chooses a much sought-after red tuna and a Kobe beef, the quality of which push perfection. Yugo takes us, without doubt, to the most illustrative of Japanese gastronomy and culture.

Santa Luzía Gastronomic Area

Cabuérniga, Cantabria.



Pilar Velarde, who has spent more than 20 years at the forefront of the Bodega La Montaña, shows herself to be ambitious and enterprising with her new Santa Luzía project. This gastronomic area, as she makes clear, is located in an old inn of Cabuérniga, in the Liébana valley. Pilar has created a very personal concept, decorated in a manner that recovers the old elements of a mansion with a modern perspective. Something similar happens with

the food, which escapes the classic highland menu to provide more urban and cosmopolitan creations, although it does not lack typical products of the area. Among the highlights are the ceviche, sea bass and octopus as well as their Tudanca beef burger stuffed with Di-virin cheese, which has established itself as one of the best-sellers of Santa Luzía. A selection of wines is available that measures up to their gastronomy and setting.



arte & style



Foto: Colnago by Ferrari.

Foto: Iphone 6

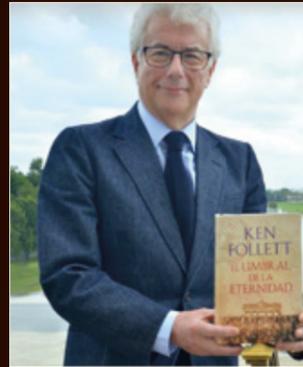


Foto: Ken Follet

Foto: Piquadro



Colnago by Ferrari.

It was already well-known that Colnago was the “Ferrari” of bicycles. But the joining together of the prancing horse brand and Ernesto Colnago’s factory has become known by just one set of initials, VR1. The collaboration between the two Italian brands has given rise to a unique bicycle. Made for the biggest fans of cycling, this VR1 will be one of the pushbikes that goes down in history. Produced in carbon monocoque, the new Colnago has been tested and designed in the wind tunnel that the automobile brand uses for Formula One. Agility, aerodynamics and security are the qualities that define this bicycle, which is predicted to create another landmark in the history of the Colnago standard.

Ken Follet concludes his trilogy on the 20th c.

With “Edge of Eternity”, the English writer concludes his trilogy about the events of the 20th century. Here he ends the saga that began with “Fall of Giants” and told of the most important events at the beginning of the past century. In this case, “Edge of Eternity” begins its story in the year 1961 and ends with the fall of the Berlin Wall. In its approximately one thousand pages, Follet takes on meaningful events such as the assassination of J.F. Kennedy, the Vietnam War and the invasion of Czechoslovakia. Keeping in mind that the first two books of this trilogy have sold more than two million copies in Spain, “Edge of Eternity” will undoubtedly become one of the best-sellers in the bookshops that welcome the master of big sales.

Iphone, it pinnacles and goes on

There are already 6. Apple keeps innovating with its iconic product, the Iphone. The evolution of telephones is meteoric, and Apple has taken great pains to keep leading the way for technological companies. One of the main new features of this Iphone version is the possibility to opt for two screen sizes (Iphone 6 and Iphone 6 Plus), perhaps one of the main handicaps of previous Apple products. The size of the touchscreen has been increased, and battery life and the camera focus have been improved. Another of the new features of the Iphone 6 is the new payment system; there is a connection between the telephone and credit card so you can pay directly with the mobile device. To sum up, another technological work for Apple addicts.

Piquadro, accessory fashion

“Handicraft is the soul”. Using this premise, Italian fashion has managed to make its mark on the high quality leather industry. Their intention for this season is to offer a series of accessories that combine with the excellence and style of the rest of their products. Therefore, Piquadro creates completely handmade handbags, wallets and bandoliers, guaranteeing that each product is exclusive. The colour and pragmatism of their handbags is a good starting point with which to show off their array of very durable accessories without renouncing their own elegant, Italian style. Piquadro is also characterised by a philosophy directed towards the durability of their products, which are subjected to strict quality control. There is no excuse for going out without accessories.



arte gourmet

lomejordelagastronomia.com

Lechampagne.es

(www.lechampagne.es)

A new Spanish website brings a wide variety of the main production houses to champagne lovers, as well as a special section of small and exclusive producers. Thanks to this new on-line portal, getting into the world of champagne is easier than ever. Three fundamental varieties: Chardonnay, Pinot Noir and Pinot Meunier; 357 municipalities, 17 Grand Cru, 44 Premier Cru, dozens of plots, hundreds of wines, up to 20 different vintages, all offer an infinite diversity of combinations where each chef de cave gives identity to their creation. Lechampagne.es brings all of these to our table with a very attractive interface and a easy-to-manage buying system. Furthermore, it includes interesting articles to increase our knowledge on the universal world of French sparkling wine. There is no longer any excuse not to get the most exclusive champagnes; they are all just a click away at lechampagne.es.

Jamón Buey Trasacar

(Trabadina S.L.)

Ceferino Trabadelo, who has triumphed with the distribution of chops to the biggest grill houses and gastronomic restaurants, has done something unheard of in this field: use only the rear hooves of the cow with a high filtration of fat to make this product. Consequently, they are nothing like your everyday chops. They are much more fatty, infinitely more tender, juicy and succulent. We could almost speak of a very noble, streaky beef carpaccio slightly cured and with a touch of smoke. Unique in its genre.

Xaxu de Tolosa Gorrotxategi

(Confitería Gorrotxategi)

The Gorrotxategi are a chain of sweet shops that date back to the 17th century. Among the specialities, they enjoy the Xaxus de Tolosa reputation, a mix of two sweet classics: marzipan and egg yolk cream. The first comes in two layers, upper and lower, stuffed with the second, the upper appearing glazed. It has two virtues: texture and taste. We must classify the first as spectacular, it offers a sensation of fragility and so much more, which contrasts with the chewable sugar. In terms of taste, very sharp flavours, with an enriching sweet contrast on a bitter base. This ancient and traditional product owes its name to an ancestor of the company who was born in the Sasoeta village and who was called Xaxu, as was the custom at the time, a sweet diminutive that corresponds to the family’s ancestral home.



“THE HIDDEN JEWEL
IN RIBERA DEL DUERO”



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RIBERA DEL DUERO
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