

artevino Magazine

“Artevino Group” News Magazine
NO. 11-JUNE 2015

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“Begoña
Rodrigo &
the aesthetics
of flavour”



*“happiness consists in knowing
how to unite the end to the beginning”*

.....
— Pitágoras

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ORBEN

www.bodegasorben.com



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How much...?

In response to the many questions that visitors and friends send us regarding wine conservation, we would like to dedicate this bit of space to shine some light on a recurring topic in the conversations of the most experienced wine connoisseurs as well as consumers who have recently arrived to the world of wine. It's not a trivial concern. We're talking about wine conservation and the curiosity that it fosters. How many times have we heard questions like: How much is this wine worth that I have kept since my daughter made her First Communion?

Let's see. The first thing to know is when the daughter made her First Communion, given that a ceremony photographed in black and white is not the same as one that was immortalised with the camera on your iPhone 6. That is to say, how many years we are talking about. Secondly, we must assess which wine it is of those that have remained hidden from those thirsty in-laws who visit at Christmastime. And finally, perhaps most importantly, is knowing if this wine has been forgotten in a corner of the cupboard in the kitchen next to the coffee, the salt and the green tea, or in that little cooled cellar located in your basement.

So as not to complicate things too much, we say that the wines that age well (more than 6-8 years from the vintage indicated on the label) are those we would call "for saving". Wines whose oenologists had already thought to produce them in such a way that the grape, production and ageing could withstand the passing of years and, moreover, whose advanced age would make it take on different nuances, yet tremendously vivid ones. Hence, as a general rule, wines that have spent more time in the barrel will tend to adapt better to the passage of time.

Nevertheless, one of the key points in this framework is the conservation. How should we conserve a wine? The ideal situation for a wine to lengthen its life in the bottle is based on: humidity, temperature and stillness. We might say that a bottle needs stable humidity, moderate temperatures and to be far from external elements which may be transmitted into its interior: odours, electro-magnetic fields, odours of rotting or mould, all of which we achieve with good ventilation.

If all of these recommendations are obeyed, an answer could be given to the question "How much is this wine that I have kept since my daughter's First Communion worth?" It undoubtedly depends on many other aspects, such as the number of existing bottles, the origin, etc. In any case, we would ask you another question... How could you wait so long to share a good wine? The moral of the story: Don't leave a wine for tomorrow that could be shared today.



Club Artevino



arteimage. "Cold Winter in Rioja Alavesa". © Iván Pérez



The Rosé-Coloured Days

Ever since its release to market a little more than a year ago, Izadi Larrosa has become one of the most anticipated rosés of the spring. In fact, Bodegas Izadi expects Izadi Larrosa to be released on 14th February, Valentine's Day. This initiative is becoming a tradition for celebrating the day of lovers. Some gourmet shops and establishments even offered a real rose on the day of 14th February for each bottle of Izadi Larrosa that the customer purchased; a gesture greatly appreciated by wine lovers who wished to please with an original gift.

It is undeniable that good quality rosés are becoming a market trend. Accordingly, the Rosé Room was organised again this year where new vintages of these creations were presented to the specialised press and to professionals in the hospitality and restauranting sector. As occurred with the 2013 vintage, Larrosa was one of the most acclaimed rosés in the general and specialised media, who value a beautifully presented product of careful oenology.

With this background, and much like what occurred last year, Izadi Larrosa ran out of their entire yield before the start of summer, in spite of the fact that this year the number of bottles produced was increased by almost double.



Izadi Larrosa.

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Izadi: [facebook/bodegasizadi](#)

Vetus: [facebook/bodegasvetus](#)

Orben: [facebook/bodegasorben](#)

Villacreces: [facebook/fincavillacreces](#)

Sustainable Wine Tourism at Finca Villacreces

Finca Villacreces is a natural environment of indescribable beauty, bathed by the Duero River and hidden behind a two-hundred year-old pine forest that houses 15 parcels of unique vineyard. This ecosystem is one of the primary values of Villacreces, because of which, the winery, located on the Ribera del Duero Golden Mile, invites their visitor to ramble the 110 hectares of the property in a comfortable, healthy, and ecologically friendly way.

Since last summer, around 2,000 people have been able to enjoy a visit to the Finca Villacreces vineyards on electric bicycle. Suitable for all skill levels, this type of pedalled vehicle is the perfect way to blend in and breathed out by the 15 parcels that constitute Finca Villacreces, hidden behind a forest where native flora and fauna live together with the vines that give root to wines such as Pruno.

When someone decides to visit Finca Villacreces, they are able to use the electric bicycle park to pedal (without much effort, thanks to the help of electricity) down a marked route some 3 kilometres in length which skirts the vineyard until reaching its end at the Duero river. The difference among the soils that make this “oenological jewel” so special and endow a special complexity upon its wines can be observed along the route.

For more information: www.villacreces.com or villacreces@villacreces.com



Finca Villacreces, wine tourism by bike.



Finca Villacreces, wine tourism by bike.

Schedule & prices:

Villacreces visit: 10 €/person, includes Pruno & Finca Villacreces tasting accompanied by appetizer.

Artevino visit: 15 €/person, includes a tasting of three wines from different appellations of origin (Ribera, Rioja y Toro), accompanied by three cheeses from the same origin.

Groups: maximum of 15 people.

Monday to Friday: 11.00, 13.00 & 16.00 h.

Saturdays & Sundays: 11.00 & 13.00 h.

Reservations:

983 68 04 37 - villacreces@villacreces.com

www.villacreces.com



Finca Villacreces, wine tourism by bike.

artevino Magazine

News in brief



El Armario de Lola takes the prize at the First Miranda de Ebro Window Display Competition

In celebration of the well-known San Juan del Monte festivities held by the Miranda de Ebro population originating in Burgos, Bodegas Izadi organised a window display competition, bestowing 600 euros upon the winner and three runner-up prizes of 200 euros, respectively, one

of these for the most votes on Facebook. El Armario de Lola was the winner of the first prize while those graced as runners-up were: Mundo Armario and Lola Complementes. The most-voted in Facebook resulted in a technical tie between: Net Informática and Entre Algodones.



Izadi Blanco FB and Dani Carda's sandwich

This past spring, Guiamantes held an original event in San Sebastian in which wines were paired with "gourmet sandwiches". The chosen wine to pair with the sandwich invented by two-Michelin-Star Dani García was Izadi Blanco, Fermentado en Barrica 2013. The famous chef from the

Calima restaurant presented his "Baguette de Matrimonio" sandwich, which perfectly matched the freshness and fruitiness of the white that Bodegas Izadi produces in the aged vineyards of Villabuena de Álava. The event took place in the FNAC shop in the Guipúzcoa capital.



Orben and Malpuesto sweep the Hotel Viura awards

The wines of Bodegas Orben took a special spotlight in the wine competition that Hotel Viura in Villabuena de Álava organises each year, one of the villages with the highest concentration of wineries in the world (350 inhabitants and 40 registered wineries). In the unique aged wines category, which awards

wines that, leaving behind the regular canons, offer a special perspective of the land from which they originate, Orben achieved third place, while Malpuesto obtained the silver medal.



Izadi with journalists and matadors

Bodegas Izadi sponsored one of the prizes awarded at the classic golf tournament wherein journalists and matadors face off for a good cause, the fight against West's syndrome. In this, its tenth edition, the Club de Campo Villa de Madrid again brought together bullfighting celebrities such as

Óscar Higares and journalists the likes of Iñaki Cano. The victory was won by the journalists, other familiar faces from the world of sport such as Cedrún and Bernd Chuster also having participated.



arte wines

Izadi El Regalo 2012

The new vintage from Izadi El Regalo (The Gift) was recently launched onto the market, the wine selected for the event celebrating the coronation of Felipe VI as the new king one year ago. The 2012 vintage brings us news, one of which is the new position of this wine within the winery portfolio, becoming the iconic wine of Bodegas Izadi. Only 25,311 bottles will see the light of day. A wine produced exclusively from tempranillo grapes originating from the location from whence comes its name and aged for twenty months in fine-grained French oak barrels. Our most cherished wine will be accompanied by more winery news that we will reveal in due time. It is ruby in colour and displays coloured legs. The grand assembly of red fruits and fine oak makes its aromatic complexity also structured on the palate, obtaining a lengthy and persistent finish.

— BODEGAS —
IZADI



Flor de Vetus Verdejo 2014

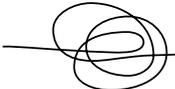
With the arrival of the season of flowers, Bodegas Vetus officially presents the newest vintage of one of its best wines for enjoyment starting this season, when ever higher temperatures prevail. Our verdejo stems from a selection of microplots of old vines planted at the heights of the westernmost area of D.O. Rueda in Segovia. It acquires freshness and personality from these conditions, characteristics that its label also communicates to us through the incorporation of a thermochromic ink which allows us to know the optimal consumption temperature just by seeing its colour. Once 7°C is reached, a blue butterfly appears, inviting us to enjoy this special wine, which has a brilliant yellow colour, aromatic intensity, citric notes and a persistent finish. This edition of the wine is limited to 68,237 bottles.

—  **vetus** —



Flor de Vetus 2013

We move on from Rueda to Toro, skipping from flower to flower, never leaving Bodegas Vetus. We inaugurate a new vintage of one of the wines whose critiques keep improving with the years. Wine produced with the Tinta de Toro variety originating from a 20-hectare selection of the vineyard which surrounds the winery and is later aged in French and American oak barrels for nine months. Its interesting fruity character stands out, leaving a very sweet and pleasant finish on the palate. Flor de Vetus Toro was the sole wine from this appellation of origin selected for the Robert Parker list of Exceptional Best-Buys 2014 among more than 150 international wines. Without a doubt, a perfect wine to enjoy both of its own nature and to pair with dishes balanced with its structure.

—  **vetus** —



“THE HIDDEN JEWEL
IN RIBERA DEL DUERO”

Finca
VILLACRECES

11



Finca
VILLACRECES

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN



arte
wines

Flor de Vetus, among the 100 best wines of 2015

The book 'Los 100 mejores vinos de España para 2015' (The 100 Best Spanish Wines for 2015) included Flor de Vetus Toro as one of their main recommendations for the year. Its quality-price ratio makes it unbeatable, and so it continues gathering specialised press since its release onto the market. In this case, critic Alicia Estrada highlights it for being a perfect example that very good wine options can be found beyond Rioja and Ribera at relatively attractive prices.

Izadi Blanco FB 2013, 90 Parker points

It is not common for a white wine to obtain a good rating in specialised guides, and even less so when talking about the demanding Wine Advocate, led by Robert Parker. In this case, Bodegas Izadi has managed to overcome the 90 point barrier with a wine produced with two native varieties, viura and malvasia, much less common grape varieties, yet which accomplishes the feat of being known among the best white wines of the North American publication.





Begoña Rodrigo: "Being a cook is a way of life"

The television programme Top Chef made her face known to the public, but her kitchen has spent ten years speaking for itself, without large spectacles but instead, very serious and carefully-considered work. From her own business in Valencia, La Salita, which has already been awarded with a Repsol Sun, she asserts a sensible kitchen with Mediterranean roots, but most of all, a meticulous one.



From the kitchen to the telly and from the telly to many other kitchens. What has changed for you since your appearance on Top Chef?

I haven't changed much, but before Top Chef, I didn't leave my kitchen. I realised that I should have gone out a lot more. It also helped me to know where I was falling short and to be able to fix that. What's more, it gave me the opportunity to go to many other kitchens and thereby see other work models. What I did know for certain was that I wanted to disassociate myself from show business and dedicate my time to being what I chose to be, a chef.

Your win in the first edition is no one day's success, but instead has much more to do with nearly two decades at the burners. After all this time in the sector, what do you value as a cook?

I am a cook, not a chef. You have to realise that being a cook is a way of life. Whoever thinks about being one as a profession, as a business, will never stop developing. Given that your establishment is an extension of yourself, the kitchen will express how you are at that moment. This is what I value, the ability to become so deeply absorbed that you can see the cook's mood through the dishes they create.

Having reached this point, how is La Salita doing now?

We opened ten years ago and when we began, there was a lot of fusion cuisine, so it's the experience I have lived, but we didn't have our



own identity. We have been lucky in that our clientele has allowed us to change and experiment, to find our own style. I missed a kind of security in what we did. The programme was a good pat on the back that gave me a lot of confidence and confirmed that the things I did, I did well. I then began to work the taste memory I had and look more at what I had around my house. I started a conversation with the producers with whom I worked: the farmers, the fishmonger, the chicken farmer... La Salita got a pleasant moment from all of this, sure, reflexive, warm. This is what, after the television boom, keeps our establishment full.

And how does Begoña feel?

I feel comfortable. Yes, comfortable, because now I know the path I want to follow, who I am. Once that is clear, I only have to experience this path. I have been able to ride out the danger of television, that they blur your focus and it just stays there. You can't stay in that ephemeral fame, you have to come back to earth and follow your path in day-to-day reality.



arte people

Whither the path leads you. What is your next goal?

My short-term goal is to strengthen La Salita, through which my group will keep growing and being inspired by what we are doing. To keep the restaurant on track so that it remains a place that maintains the “aesthetic of flavour” philosophy, brimming with oceans and mountains, so it’s visual yet teeming with flavours. But there are many other things that fulfil me, such as a project I did with children. It’s tremendously enriching. The kitchen shows you many perspectives, many paths.

The Spanish kitchen continues to be a benchmark outside our borders. What do we need to stay at the top of international gastronomy?

There’s something that really shocks me about today’s kitchen. Ever since El Bullí closed, we have been looking for a substitute, which, logically, is challenging, mostly because these are things that can’t be compared. To stay on top, we need to believe much more in our products and let them be the hallmark of our identity, just like the Italians do. We can do the same, we have our own unique products, from the Albufera eel to the vegetables from our gardens. It’s all about innovating with identity.

How does a female cook make her way in a world in which, even today, is still one where men do the business?

The problem is that 20 years ago, the thing to be was a doctor, an engineer... Our mothers were seamstresses, housekeepers, cooks, and they didn’t envision their daughters working that same way. So, it wasn’t easy for girls to be trained in gastronomy. Now, the kitchen is seen from another perspective, now it’s “cool”, and more women are encouraged. Nevertheless, the kitchen is extremely demanding, it requires you to balance 15 hours in the restaurant with family, with children... You have to divide yourself out and know exactly what you want.

Still, you have gotten all the way here.

I got into the kitchen by sheer luck, and I knew from the first day that it was what I wanted to do for the rest of my life. I wanted to travel and knew that in the kitchen there were always work around the world. That was what clinched it for me. I was additionally lucky enough to find a sponsor from whom I could learn and who trusted in me. He said: “If you want it, you can do it.”

And what did Begoña’s mentor see in her? Maybe her fighting spirit?



Yes, I see myself as a fighter, as a tenacious person. I liked this having to lead in the kitchen, what's more, full of men, because it demands rigour, precision... The daily struggle is what gets to me, it's what makes you proactive. We can be brilliant, but consistency and believing in what you do is what keeps a business going, beyond strokes of genius.

After so much travelling, which kitchen did you fall in love with?

The Thai kitchen struck a raw nerve in me. But the street kitchen, the real one. Over there, they're capable of creating, with 405 ingredients, a whole range of menus, dishes and flavours. At any rate, one of the kitchens I learned the most from was the Dutch one, belonging to the Dutch merchants who took the best from every country they visited. Their work method seems like the great secret that all restaurants should have. They're professionals, always thinking about what's best and how to treat their customer. The manage every detail of a service and behind each restaurant team member, there is a manual of how to act.

A compulsory question at Artevino Magazine: What position does wine and oenology occupy at La Salita?

When we started, it was obvious to us that the wine had to be one of our restaurant's distinctive signatures. In fact, the first and biggest investment that we made after opening was the purchase of an air-conditioned cellar. We are very careful with the wine service, the glasses... We understand that this ritual belongs to the very product itself, which is so elaborate, with so many nuances. As a matter of fact, everyone knows the wine service; we do not forget that all workers at La Salita go through all of the different positions: service, kitchen... they have to know how everything works.

And what wines do your customers ask for?

Because of our cuisine, our menu has a large selection of white wines, which is unusual. In fact, 40 % are white and 60 % are reds, but our menu, our identity, and our location require it to be that way. Even so, there is a wide variety to choose from, so we have 300 wines listed.

Professionalism, demanding, a fighting spirit... What has to happen for Begoña Rodrigo to go home satisfied after a day of work?

It's true, I am very demanding about service. The main satisfaction is found in knowing that the customer leaves satisfied, and that's easy, not only by the smile on their face, but also because a cook knows if they are doing well or not. Another point of pride for me is that my team carries out and achieves this professional satisfaction, which goes to show that La Salita is in good health and that work in continuity and a path to follow lies ahead.





Majorca, capital of the Mediterranean

As the largest of the Balearic Islands, Majorca can perhaps boast the most diverse landscapes, Mediterranean corners with their own flavours that take you from the northern sierra to the most exclusive point of the Palma marina, with its cathedral as the most visible stronghold of the noble nature of the island. Majorca is also peppered with countless coves in which to lose yourself throughout the interminable summer days, which come to a close by melting into peaceful, romantic nights enlivened by the sound of waves in the background.

The capital

Although, not everything is beach and forest in Majorca. Palma, its capital, brings in a large number of visitors in search of architectural and cultural jewels. One of these is its cathedral, popularly known as La Seu, belonging to a very peculiar and unfinished Gothic style. In fact, its emblematic edifice has undergone various reforms, including that by Gaudí in the 20th century. These later modifications have united a stylistic palette with notable differences which render it unique. Hardy and bulky, La Seu is one of the signature seals of the Palma de Mallorca skyline.

On par with La Seu, Bellver Castle is another of the great landmarks in Majorcan architecture. It also belongs to the Catalan Gothic school and was erected as a royal residence and fortress. One of its peculiarities resides in the fact that its severe and imposing walls house a circular inner patio with delicately-wrought stylised columns. Its keep is another element to remember, in which the most infamous Spanish erudite was imprisoned: Melchor de Jovellanos.

Palma invites you to stroll through its plethora of scenarios, such as the Jewish quarter, where some vestiges of the Jewish quarter

survived the widespread persecution of this community in the 15th century. From there, skip over to Jonquet, a small fishing village that was integrated into the city and which has become one of the most picturesque images of the city. Other luring points for tourist visits are La Lonja de Palma, the Paseo del Borne, the City Hall and the Royal Palace of La Almudaina.

The Coast

The beaches of Majorca have been kept in almost virgin states despite the fact that the island is an international summer point. There are too many coves that make one feel like a millionaire in a natural paradise to count. -Cala Mesquida, Playa Sa Canova, Cala Varques... and so on, up to a hundred names where you can hang your towel and gaze at the sea. The Neptune Grass that inhabits its shallow waters and the difficulty of access to these coasts has allowed them to have been conserved in their natural state.

In addition to its sandy areas, the cliffs and ocean inlets along its coastline bequeath the island with a spectacular colourfulness, even more so if circling the island by boat. For these, for lovers of ships and the sea, Majorca offers exclusive marinas to enjoy tranquillity and a wide offering of tourist and leisure options.

Mediterranean Gastronomy

Majorca's status as a vital European summer location has also helped it in the proliferation of points of high gastronomy. The Mediterranean kitchen, where fish becomes the epicentre of creation, has been united with the fusion and the multiculturalism of the most international styles. All of this guarantees a canon of opportunities to enjoy a well-laden table.



Majorca, capital of the Mediterranean.

Gastronomic route in Majorca



Nikki Beach Mallorca

Avda. Notario Alemany, 1. Magaluf. 971 12 39 62

This, one of most prestigious hallmarks in restauranting in the world, hardly needs a presentation. With locations in Miami, St. Tropez and Bali, Nikki Beach is an exclusive romantic setting that envelops a lifestyle of elegance and comfort which entices its visitors. As to gastronomy, Nikki Beach Mallorca, on the Magaluf beach, appeals to the most acclaimed dishes from global chef David Farber, creator of courses such as ravioli à la Farber Alaskan king crab legs and his sushi boats, among others. Music, parties and cocktails complete the successful Nikki Beach Mallorca concept.



Flanigan Restaurante

Puerto Portals Nous, local 16. Calvià. 971 67 91 91

At only 9 kilometres from the Majorcan capital, we find ourselves at the marina set deep in Portals Nous, a frequent high-society meeting point for those who summer in Mallorca. It is there, in the township of Calvià where nearly 30 years ago Miguel Arias conceived of an establishment that is difficult to imitate. The Flanigan Resturante offers high quality Spanish food originating from good produce, painstakingly created, such as one of their specialties: los huevos perdidos. Add to that fare as native as gazpacho or their scrumptious Spanish omelette. These are only a few of the reasons why Flanigan welcomes personalities such as Florentino Pérez or members of the Spanish royal family every year.



Sa Punta Restaurante

Cala Bona. Urb. Port Verd. Son Servera. 971 58 53 78

The Mediterranean kitchen is the signature mark of Sa Punta. As could be no other way, this elegant building, located in Cala Bona, delights us with the most authentic Majorcan cuisine, yet refined, and based, above all, on fresh produce from the region, including fish from the Mediterranean. Sa Punta is additionally a exceptionally cosy restaurant for celebrating a banquet or event and delighting ones guests with magnificent views of Cala Bona. A recommended Majorcan classic.



Port Blanc

Marina Moll Vell, L 2. Palma de Mallorca. 971 25 54 22

Its location in the Palma marina makes it unique, next to the cathedral with views of the Bellver Castle. You could hardly ask more of an 800-metre establishment distributed among 4 floors, including the bar and the terrace, in addition to a varied gastronomic offer, whose fundamental pillar is a Jospser oven-grill, perfect for preparing meats, and most of all, fresh fish. Added to all this are essential dishes from Mediterranean cuisine which are adapted according to the season. Its long wine list is one of the elements of which Port Blanc can be proud.



Nuru Restaurante

Carrer Annibal, 11. Palma de Mallorca. 871 96 49 31

In the Bohemian area of Santa Catalina, very close to the market on Carrer de Annibal, Nuru is a well-crafted establishment decorated in good taste and a flavourful gastronomy. Nuru offers fusion cuisine with fresh ingredients of the highest quality offered in fun and sophisticated presentations. Its relaxed atmosphere is blended with an attentive service that makes Nuru a perfect option for someone expecting to be surprised.



El Tapas

Passeig Mallorca, 20. Palma de Mallorca. 971 67 90 17

The doors of El Tapas opened only a few months ago, sponsored by the Flanigan Group. The concept looks like it's going to become a new consumption pattern, both in Spain and internationally. Pleasant and fun. A place that beckons you to enter. Their cold tapas are fashioned in front of the customer, a show that is not at all at odds with a fine concoction in their bite-size item kitchen. El Tapas provides high quality gastronomy at affordable prices with a wide offering, changing the menu every day. The idea is simple: taste and savour. From the platters of tripe to pinchos from the north, El Tapas is an interactive place to have a splendid lunch.

Gastronomic route in Majorca



Lila Portals Beach Rte.

Paseo del Mar, 1. Portals Nous. 971 67 68 94

Not all meals are long, sit-down affairs, sometimes you need places like De Diez. Informal but good quality. The ideal place to share a snack or light bite. Its terrace is also the ideal place to take a break with a glass of wine from its varied list. Its tapas and platters enjoy great presentation which makes them even more appetising, if this is possible. They also have a daily set menu that is more moderately priced but varied and good quality. A good atmosphere and attentive service meet the expectations of an establishment with character.



Hotel El Coto

Avda. Primavera 8. Colonia de Sant Jordi. 971 65 50 25

Casa Lobato is another of Oviedo's century-old restaurants, another obligatory stop-off when visiting the Asturian capital. Its traditional cooking is based on product; both meat and fish from the region itself. Its minimally invasive technique means the products speak for themselves, demonstrating all their properties. Its privileged location and excellent service also make it the ideal place for celebrations and banquets. The anchovies are usually recommended by anyone who eats there.



arte gastronomy

News...

Heart

Passeig de Joan Carles I, 17. Ibiza.



This might be the perfect pairing. The leader in international gastronomy with the cream of the crop in the world of show business. The result is, at the very least, appealing. This is new Heart (Ibiza) restaurant, where the Adriá brothers and Cirque du Soleil go hand in hand. A different concept where the visual arts are fused with culinary arts, when food becomes the main player in a performance and the jugglers become waiters. Recently inaugurated, Heart is located in the Ibiza Grand Hotel and is

turning into the return of Ferrán Adriá to the public scene together with his brother Albert, who has already triumphed with other models, such as Tickets. Third is Guy Laliberté, with whom a creative collision of food, art and music unfolds. The Heart will be arranged in 3 stages: Baraka, an interpretation of international and street food; The Workshop, personalisation of the gastronomic offer and performances to stimulate the senses; and La Boité with live music and art at the service of extravagant gastronomy.

El Trajín

Calle Ponzano, 1. Madrid.



The same authors of La Contraseña and El Patio del Fisgón place their third concept on the scene on Calle Ponzano: El Trajín. Surnamed "signature pinchos", El Trajín hopes to make itself into the best pinchos bar in Madrid, for which purpose they receive consultation from Josean Merino of Vitoria. Like its predecessors, El Trajín boasts a conscientious décor that makes it a tremendously welcoming space at any hour of the day.

Its menu is extensive and varied with attractive creations and product of exceedingly high quality, which makes them pillars of gastronomy called to be leaders of cuisine in miniature. The care taken with the wine service is another point in its favour which rounds off the bar's offerings and begs to be asked for seconds.

Can Dani

Can Dani. Ctra. A Ca Mari. Formentera.



After earning its first Michelin Star in 2014, Dani again bets it all on this new season. With their authentic cooking, Dani reinvents his gastronomy under three premises: product, portion and affection. As they themselves affirm, the cupboards smell like the Mediterranean, like the native region, but without limiting creativity. It is their guide to giving unbridled rein to the imagination. A powerful offer from its chef,

Ana Jiménez, who gifts a singular experience of Formentera in the newly debuted menu for 2015, in which she unites a 3600 vision of Mediterranean cooking within the imaginative world of Can Dani. There are few caterers today in Spain with Dani's vision, and it is well worth a visit to his restaurant, which leaves no one indifferent.



Apple Watch.
Image property of Apple.



Jeff Koons® Balloon Dog (Magenta).



Ray-Ban Round.
Image property of Ray-Ban.



New BMW X1.
Image property of BMW.

Apple Watch, your personal assistant

Without a doubt, one of the star accessories of the year. Once again, the giant of that high-tech apple surprises us with their new creation, the intelligent watch that they have been dedicatedly developing, and to which they have applied authentic miniature engineering, Apple Watch. The infinite functions that it offers transform it into a true mini-computer on the wrist which aims to facilitate the user's daily life with its connection to the corresponding iPhone from which it obtains information. Using discreet yet very effective notifications, the wearer of this particular wristwatch will stay up-to-date on the news about their communications without needing to constantly consult their mobile phone. Others of its utilities are its connection with Siri, its voice assistant, as well as its sporty side, which monitors movement and the physical aspects of the person who wears it. Originally known as the iWatch, it has a digital crown to manage the different options, leaving the sharply-defined screen completely visible. Its careful design in which the perfection of its finish stands out and its comfortable dimensions make its authorship clear. By the way, it also shows the time.

The father of Puppy exhibits at the Guggenheim

At the doors of the Guggenheim Museum in Bilbao majestically and heftily stands its famous kindly watchdog, Puppy, devised from a base of stainless steel, an underlying layer and flowering plants, projecting admiration and joy upon those who contemplate it and fulfilling the intent of its creator, the North American Jeff Koons, who, through his unmistakable and innovative works, wants to imbue optimism and freedom, breaking taboos that limit society. This large-looming figure in contemporary art brings together artistic movements such as surrealism, pop art and Dadaism to give birth to works that allow him to communicate with the public by testing the limits of elitist and pop culture. To be able to appreciate the soul of his work up-close for the first time, we will have the opportunity to contemplate the retrospective exhibition organised in the Biscay capital by the New York Whitney Museum of American Art in collaboration with the Centre Pompidou in Paris, and the museum itself that will receive that work until the 27th of September. It will impress you.

Ray-Ban

There's nothing like a good pair of sunglasses for enjoying sunrays. That's what everyone believes on down from the company leader, the North American creator of sunglasses used for the first time by the United States Air Force. And if we bestow them with an innovative design that follows and sets the standard for the this summer, we will find ourselves with three interesting alternatives adapted to different styles and ways of understanding life. Clubmaster, an icon in its collections, after time in research and development, adds a careful wooden structure in the mounting, a trend that is coming back even stronger again this year, bringing us closer to the natural world. Another of the models that's causing a furore among the public is the new version of the legendary Wayfarers, which incorporate transparent mounting with Light Ray technology, offering increased lightness and mirror lenses with avant-garde technology in noteworthy colours. The last option, Round, also continues with the preference for colour. Its difference is drawn, as its name indicates, from its form. This example emulates legendary models like those showcased by famous artists and musicians like John Lennon. Classy fashion prevails when it comes to protecting our eyes.

New BMW X1, urban and versatile

The second generation of the BMW X1 opens a new route in the world of all-terrain vehicles, making way for a more family-friendly than adventurer format. At first glance, its image remains similar to the first of the series, but the more we know it, the more we appreciate the substantial differences. On the exterior, the design is more angular, thus revealing a more muscular and robust vehicle. The dimensions of the vehicle seem reduced but, surprisingly, its interior compensates with more space, achieving an adaptable boot that, in the standard position reaches a capacity of more than 500 litres, a detail requested by its followers. As to its technical specifications, it shows off the option of selecting a petrol or a diesel motor, as well as a mechanical transmission with six gears or an automatic one with eight. The platform upon which it is mounted is that used by one of the German factory's passenger vans which endows it with a transversal motor and front-wheel drive. As could be no other way, the technology contributed for the driver isn't left behind, including an automatic parking system and a semi-autonomous traffic delay alert system, available starting this very autumn.



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White Clam Los Peperetes

(Jelopa S.L.)

The purest clams in the Spanish canning industry. An immaculate flavour that is incredibly close to natural. Consistent texture, none other than seafood. The broth gets a 10, concentrating the best essences of the shellfish until converting them into a sublime marine consommé, a world champion. And, leaving nothing out, it also has an exuberant presentation, with a scrupulously whole showing. They are only sold in cans of 140 grams in two dimensions 16/18 and 20/24 pieces, the former having the same good quality, yet being preferable for its size. In short, Jesús Lorenzo is an artisan without rival in his class: clams; cockles, razor clams; mussels; Galician-style or in brine; sardines and many more delicacies.

Black truffle Mousse with Colmenilla

(Elfos Gourmet S.L.)

Company that has become the most selective one in the country in the transformation of mycological products. Perfumed olive oils... with white truffles, vinegars... with the aroma of black truffle, a variety of setas in jars... boletus edulis, sautéed setas in trays... perrechicos, mousses... such as mushrooms with white truffle or black truffle with morels. The latter is a true achievement. It presents a dark, blackish tone identified by the ambrosia that gives it its name. The texture is dense and pleasant, as soon as it reveals a commendable nobility. And the flavour, without being broad, as a truffle from the jar never preserves the characteristics of a boletus edulis, for example, preserves a notable measure of the characteristic flavour. In addition to the truffle (tuber melanosporum) and the morel, olive oil, vegetables, nuts, dairy, eggs, flour, white wine, spices and salt participate in the formula.

Cafés La Brasileña

The coffee company founded in 1928 in Vitoria (Spain) by Carlos Ibarrondo, Cafés La Brasileña, has been awarded with five gold medals in the sixth edition of International Coffee Tasting 2014 organised by the International Institute of Coffee Tasters, MAC in Brescia, Italy, a country in which coffee is a religion. This edition welcomed some 150 coffees originating from more than a dozen countries, which were evaluated by a selection of judges from multiple countries. "The verdict weighed extraordinarily well for the professionals at Cafés La Brasileña, as they were the only Spanish firm to rise to the top of the pedestal and, moreover, the only one to earn five stars at the international level." The coffees awarded in the non-Italian espresso category were Alturas Blend, Colombia Nariño El Tambo, Etiopia Limu, Café Pozo Artesanía, and Dromedario Especial Espresso. Since the beginning of the twenty-first century, Cafés La Brasileña has formed part of one of the largest coffee groups at the national level, and serves more than seven hundred thousand cups of coffee daily. Its basis is the tenacious commitment to quality, technology and customer service.



WHICH IS YOUR FLOWER?



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5



Fig. 6



Fig. 7



Fig. 8



Fig. 9



Fig. 10



Fig. 11



Fig. 12



Fig. 13